




cilantro

tacos • tequila • mezcal

ANTOJITOS (APPETIZERS)

NIXTAMAL CHIPS & SALSA 4.50

Local corn tostadas with homemade roasted salsa,
Add Guacamole \$3. NO REFILLS

ALITAS 12.95

Marinate jumbo wings, fried to perfection
tossed in buffalo sauce or Mango Habanero.
Choice of blue cheese or ranch dressing.

QUESO FUNDIDO 10.95

Asadero and jack cheese blend, Caribe peppers,
and crispy kale chips. Served with Nixtamal tostadas.
ADD Mushrooms or *Chorizo +2.50

***CALAMARI 14.95**

Beer battered fried calamari rings on a bed of kale chips
with our signature lime aioli sauce.

***OMG NACHOS 9.95**

Local corn nixtamal tortillas, pinto beans,
pico de gallo, onions, sour cream with homemade
cheese sauce sprinkle of jack cheese & cheddar cheese.
ADD Guacamole +2, Steak or Carnitas 4

***AGUACHILES 13.95**

Shrimp marinated in seasoned lime juice, tossed in tomatoes,
onions, cilantro, cucumber and avocado
served with nixtamal tostadas.

SOUP OF THE DAY 6.95

Homemade dressings:
Ranch, Caesar, Champagne Vinaigrette or Bleu Cheese

HOUSE SALAD 8.95

Wedge iceberg lettuce, blue cheese crumble,
bacon and home-made ranch.

DEL JARDIN

CAESAR SALAD 8.95


Romaine hearts, homemade croutons,
parmesan cheese, tossed with home-made Caesar dressing.
Add Shrimp \$4.00 - Chicken \$2


MISTICA SALAD 8.95


Mixed greens, candy pecans,
shredded cheese, orange slices, fuji apples tossed
with champagne vinaigrette.
Add Shrimp \$4 - Chicken \$2

NO SPLIT CHECKS FOR PARTIES OF 5 OR MORE

Cilantro makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always a risk of contamination in our kitchen. We cannot guarantee a total absence of products in any of our cuisine, meat, carb, nor vegetable. Customers with food allergies must be aware of this risk. Cilantro will not assume any liability for adverse reactions from the food consumed or items one may come in contact with while eating any of our meals or itemized food sources.



 **vegetarian**

 **vegan**

TACOS

All tacos served A LA CARTE with handmade tortillas, tomatillo salsa, guacamole salsa and cilantro. All corn tortillas are GLUTTEN FREE.

*EI CLASICO 4.50

Marinated premium Angus Skirt Steak, sautéed onions, roasted poblano slices on a Cilantro and Poblano Tortilla tortilla.

EL AUTENTICO 4.25

Barbacoa- Shredded beef brisket slow-cooked overnight with crispy cheese scorched onto a white corn tortilla topped with pico de gallo.

DE TRIPA 4.25

Beef tripe, fried to crisp perfection on a home made white corn tilla topped with mild guacamole salsa, onions and cilantro.

LENGUA 4.50

Beef tongue simmered overnight in a special red sauce topped with pico de gallo, and avocado served on a corn tortilla.

EL KIMI 4.25

Marinated chicken, kimchi slaw, topped with sweet and savory sauce served on a white corn tortilla.

TAQUIZA 29.95

8 Taco platter, (add \$0.50 per seafood taco) Served with a side of beans & our three signature sauces. (12 Tacos for 39.95)

TACO TRICOLOR 14.95

Choice of 3 tacos, (add \$0.50 per seafood taco) Served with black beans and rice.

TOSTADAS

*CEVICHE DE CAMARON 4.75

Shrimp marinated in seasoned lime juice, tossed in tomatoes, onion, cucumber and avocado served on a local Nixtamal tostada.

*ALAMBRE 4.50

Grilled premium Skirt Steak, sautéed onions and bell peppers, melted asadero cheese, topped with pico de gallo served on a thin bed of black refried bean on a local Nixtamal tostada.

AL PASTOR 4.25

Marinated pork loin grilled with pineapple, caramelized onions served on a chipotle corn tortilla.

EL PORKY 4.25

Carnitas- pulled pork slow-cooked overnight over cilantro coleslaw served on a white corn tortilla.

*CAMARON PELAO 4.75

Fried shrimp tossed in a light beer batter over cilantro coleslaw topped with our signature jalapeño aioli sauce, served on a red pepper corn tortilla.

*EL PES-CAO 4.75

Red Snapper on a bed of kale chips, tropical fruit relish, topped with our signature aioli sauce served on a white corn tortilla.

EL VAGO 4

Vegan- Roasted beets, carrots, zucchini with a homemade special sweet and spicy sauce served on a butter lettuce leaf finished with roasted corn relish.

DEL CAMPO 4

Vegan- Roasted shitake mushrooms, roasted tomatoes, roasted zucchini, and kale served over grilled eggplant.

ON A BUN

All sandwiches are served with hand-cut fries. Add mushrooms or bacon \$2, Extra cheese \$1.75

*LA MOO BURGER 11.95

Angus Beef Pattie, lettuce tomato, beer-battered onions, drizzled with our signature aioli sauce on a homemade brioche.

EL PIO PIO 11.95

Grilled chicken breast Sandwich, mixed greens, tomato, caramelized onions, melted swiss cheese on a homemade loaf bread.

*LA AHOGADA 12.95

Choice of (Steak, Barbacoa, Pastor or Carnitas), sliced ham, fresh avocado, asadero white cheese, caramelized onions, on a home-made bread drizzled with jalapeño aioli, smothered with red chile sauce.

BURRITOS

All burritos come with cheese, rice, beans, green chili, and a crispy cheese layer Deluxe \$3 (lettuce, pico, and sour cream)

*STEAK 12.95 - BARBACOA 12.95 - CARNITAS 12.95 - *CAMARON 14.95 - CHICKEN 12.95

*CARNE ASADA 18.95

Premium grilled skirt steak, grilled onions, guacamole, sliced tomatoes, roasted chile toreado and pico de gallo, served with rice and black beans.

*STEAK RANCHERO 18.95

Chard broiled premium skirt steak, sautéed onions, peppers, jalapeno, potatoes, red mole sauce served with rice and black beans.

CARNITAS EN SALSA VERDE 17.95

Slow-cooked marinated pork chunks, pico de gallo, guacamole, grilled scallions, tomato slices, served with rice and olla beans.

*MOLCAJETE MIXTO 22.95

Grilled prime skirt steak, chicken, shrimp, served with cactus, potatoes, queso fresco, roasted chile toreado in our signature spicy red sauce served in a volcano stone bowl. comes with a side of rice.

POLLO CHIPOTLE 16.95

Pan-seared chicken, sautéed mushrooms in a chipotle sauce served with rice.

PLATOS FUERTES

*FAJITAS

Sautéed onions & bell peppers served with rice, black beans & sour cream.

Chicken - \$16.95 *Steak - \$18.95
*Shrimp - \$19.95 *All 3 - \$20.95

VEGETARIAN FAJITAS 14.95

sautéed - cauliflower, broccoli, carrots, zucchini, bell peppers, & onions cooked in a garlic based white wine sauce served with rice, beans, and sour cream.

*CALDO 7 MARES 22.95

Pan-seared shrimp, mussels, scallops, fish, clams, octopus, crab simmered in shrimp stock served hot with toasted bread.

*CAMARONES EL DIABLITO 18.95

Pan-seared shrimp with shitake mushrooms and onions simmered in a spicy diablo sauce served with rice.

*COCTEL DE CAMARON 18.95

Shrimp, cucumber, tomatoes, onions, cilantro, and avocado, served cold in a red tomato sauce with nixtamal chips or crackers.

*HUACHINANGO 20.95

Red snapper (skin-on) pan-seared, sautéed vegetables (corn, sweet hundred tomatoes, shitake mushrooms, onions, and kale) topped with our signature aioli sauce and cilantro.

*LA MUMMY SHRIMP 18.95

Fried shrimps stuffed with cheese, wrapped in bacon, served on a bed of mushrooms, bell peppers, onions and tomatoes with red mild sauce, avocado slices rice on the side.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be served raw or undercooked, or contain raw or undercooked ingredients.