

# El Cilantrillo

RESTAURANT

## APPETIZERS

<b>ARAÑITAS DE PLÁTANO</b> Deep-fried shredded green plantains	8
<b>SORULLITOS DE MAÍZ</b> Sweet corn fritters with house mayo ketchup sauce	8
<b>QUESO FRITO CON SALSA DE GUAYABA</b> Hand cut fried cheese served with our house made guava sauce	10
<b>PASTELILLOS</b> Stuffed turnover with your choice of chicken, pizza, or beef savory filling, fried to a golden crisp	5
<b>PASTELILLOS DE PIONONO</b> Stuffed turnover with ground beef, cheese, and sweet plantain filling, fried to a golden crisp	5
<b>CALAMARES FRITOS CON SALSA DE CILANTRO</b> Breaded and quick fried calamari served with our house made cilantro aioli	14
<b>MORCILLA PUERTORRIQUEÑA</b> (1lb) of authentic Puerto Rican style blood sausage	12
<b>LONGANIZA DE CERDO PUERTORRIQUEÑA</b> (1lb) of fried Puerto Rican style pork sausage	10
<b>BACALAITOS</b> Crispy, fried fritter made from salted codfish	8

## SOUPS & SALADS

<b>CREMA DE PLÁTANO</b> Plantain soup	9
<b>ASOPAO' DE POLLO</b> Chicken and Rice stew cooked with peppers, potatoes, carrots, garlic, and cilantro	14
<b>ASOPAO' DE CAMARONES</b> Shrimp and Rice stew in flavorful Shrimp broth cooked with peppers, potatoes, garlic, and cilantro	18
<b>ASOPAO' DE LANGOSTA</b> Lobster and Rice stew cooked in savory Lobster stock cooked with peppers, potatoes, garlic, and cilantro	MP
<b>ASOPAO' DE MARISCOS</b> Rice and seafood combination stew loaded with potatoes, Shrimp, Lobster, Conch, and Octopus in our house broth	48

### TOSTONES DE PLÁTANO RELLENO

Deep fried plantain cups filled with your choice of protein, sauteed in a savory garlic, pepper, and onion sauce

Pollo / Chicken	11	Camarones / Shrimp	14
Bistec / Thinly-sliced Chuck Steak	12	Mixto / Seafood Mix	19
Pulpo / Octopus	15	Carrucho / Conch	17

### MINI CORDON BLEU

Tender chicken breasts stuffed with ham and Swiss cheese, breaded to perfection

### ALCAPURRIAS DE CARNE 5.50

Fried green Banana dough stuffed with savory beef filling

### CROQUETAS DE MAMPOSTEAO 6

Deep fried rolls of Mamposteao' rice with cheese

### PASTELES 6

Seasoned plantain "masa" filled with savory pork

### SURTIDO "EI ESMAYAO" 45

Platter of fried pork chunks, crackling chicken, fried green plantains, Puerto Rican style pork sausage, fried cheese, and sweet corn fritters

### SURTIDO "EL ANTOJAO" 45

Platter of mini alcapurrias, crispy cassava fries, sweet corn sorullitos, mini chicken cordon bleu, savory bacalaitos, and an assortment of pastelillos: chicken, pionono, and beef

### ENSALADA EL CILANTRILLO 7

House lettuce mix, tomatoes, pickled onions, fried cheese and our house made Guava vinaigrette

Add protein:			
Pechuga de pollo / Chicken breast	10	Camarones / Shrimp	14
Churrasco / Skirt steak 5 oz.	16		

### EACH SEAFOOD SALAD INCLUDES ONE SIDE

### CARRUCHO / CONCH 22

### PULPO / OCTOPUS 20

### 2 MARISCOS 28

Pick two: Shrimp, Octopus, or Conch

### 3 MARISCOS 35

Shrimp, Octopus, and Conch salad

## MAIN ENTREES

Includes a green salad and your choice of one of our delicious Premium Sides. Except (\*) mark items.

<b>MASITAS DE CERDO</b> Fried Pork chunks topped with pickled onions	17	<b>CHURRASCO</b> Grilled 10oz. Skirt steak	32
<b>CARNE GUISADA</b> 100% Angus beef stewed in "sofrito" and spice mixture	15	<b>CHURRASCO EN SALSA DE SETA</b> Grilled 10oz. Skirt steak in mushroom sauce	35
<b>PERNIL ASADO</b> Slow roasted Pork shoulder marinated in garlic and herbs	14	<b>CHURRASCO RELLENO DE MADUROS</b> Grilled 10oz. Skirt steak stuffed with sweet plantains and mozzarella	38
<b>CHULETAS FRITAS</b> Two 8oz. center cut Pork chops	20	<b>CHURRASCO RELLENO DE CAMARONES</b> Grilled 10oz. Skirt steak stuffed with Shrimp	45
<b>CHULETA KAN KAN</b> Fried marinated Pork chop with crispy skin	35	<b>RIBEYE</b> 🌟 14oz. Prime cut Ribeye steak basted in rosemary, butter, and garlic	40
<b>PECHUGA A LA PLANCHA</b> Marinated grilled Chicken Breast <b>ADD:</b> Garlic or Creole Sauce for an additional \$5	15	<b>BISTEC ENCEBOLLADO</b> Thin sliced Beefsteak marinated in house "sofrito" and vinegar, stewed and topped with sautéed onions	16
<b>PECHUGA RELLENA DE YUCA</b> Marinated Chicken Breast stuffed with cassava, wrapped in bacon	22	<b>BISTEC EMPANIZADO</b> Thin sliced breaded Beefsteak cooked to perfection	15
<b>PECHUGA RELLENA DE MADUROS</b> 🌟 Marinated Chicken Breast stuffed with sweet plantains, topped with mozzarella and wrapped in bacon.	25	<b>PENNE PASTA WITH LOBSTER*</b> Penne pasta made with our creamy parmigiano-reggiano sauce topped with grilled Lobster	30
<b>PECHUGA A LA MILANESA</b> Breaded Chicken Breast topped tomato sauce and mozzarella	18	<b>PENNE PASTA WITH SHRIMP*</b> Penne pasta made with our creamy parmigiano-reggiano sauce topped with grilled Shrimp	18
<b>CHICHARRÓN DE POLLO</b> Fried bone-in Chicken crackling	14	<b>PENNE PASTA WITH CHICKEN*</b> Penne pasta made with our creamy parmigiano-reggiano sauce topped with grilled Chicken	16

## PREMIUM SIDES

<b>ARRÓZ MAMPOSTEAO</b> Stir fry rice with bacon, sweet plantains, longaniza, and beans	7	<b>YUCA FRITA</b> Fried cassava	6	<b>DUFONGO</b> Choose two: Mashed green plantains, sweet ripened plantains, or cassava	7
<b>ARRÓZ CILANTRO</b> Cilantro rice	5	<b>TOSTONES</b> Fried green plantains	5	<b>TRIFONGO</b> Mofongo with Mashed green plantains, sweet ripened plantains, and cassava	8
<b>ARRÓZ CON GANDULES</b> Yellow rice with pigeon peas with pork chunks and spanish sausage	8	<b>TOSTONES DE PANA</b> Fried breadfruit	6	<b>MOFONGO DE YUCA</b> Mashed cassava	7
<b>ARRÓZ BLANCO / WHITE RICE</b>	4	<b>MAJADO DE PAPA</b> Mashed potatoes with shredded cheese and bacon	6	<b>ENSALADA VERDE</b> Small side salad	5
<b>HABICHUELAS / BEANS</b>	4	<b>MOFONGO</b> Mashed green plantains	6	<b>VEGETALES MIXTOS</b> Small veggie medley	6
<b>PAPAS FRITAS / FRENCH FRIES</b>	6	<b>MADUROS</b> Fried sweet plantains	5	<b>ENSALADA DE CODITO</b> Macaroni salad	4

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## STUFFED MOFONGOS

<b>PECHUGA AL AJILLO O CRIOLLA</b> Mashed green plantains stuffed with Chicken Breast in a garlic or creole sauce	<b>20</b>	<b>MOFONGO DE CAMARONES</b> Mashed green plantains stuffed with Shrimp	<b>23</b>
<b>MOFONGO DE DUPLETA</b> Mashed green plantains stuffed with two choices of meat or seafood	<b>30</b>	<b>MOFONGO DE FILETE DE CHILLO</b> Mashed green plantains stuffed with Snapper filet	<b>25</b>
<b>MOFONGO DE TRIPLETA</b> Mashed green plantains stuffed with three choices of meat or seafood	<b>36</b>	<b>MOFONGO DE MARISCOS</b> 🌱 Mashed green plantains stuffed with seafood medley	<b>MP</b>
<b>MOFONGO DE CHURRASCO</b> Mashed green plantains stuffed with Skirt steak	<b>27</b>	<b>MOFONGO DE LANGOSTA</b> Mashed green plantains stuffed with Lobster	<b>MP</b>
<b>MOFONGO DE CARNE FRITA</b> Mashed green plantains stuffed with fried Pork chunks	<b>19</b>	<b>MOFONGO DE PULPO</b> Mashed green plantains stuffed with Octopus	<b>24</b>
<b>MOFONGO DE BISTEC</b> Mashed green plantains stuffed with Beefsteak and onions	<b>19</b>	<b>MOFONGO DE CARRUCHO</b> Mashed green plantains stuffed with Conch meat	<b>26</b>
		<b>MOFONGO DE VEGETALES</b> Mashed green plantains stuffed with peppers and onions	<b>16</b>
		<b>IMPOSSIBLE MEAT MOFONGO</b> Mashed green plantains stuffed with Impossible meat	<b>20</b>

*\*All Mofongos can be made in a garlic or creole sauce*

## FROM THE SEA

Includes a green salad and your choice of one of our delicious Premium Sides

<b>FILETE DE SALMON</b> Skinless Salmon filet, grilled or sauteed in a garlic or creole sauce	<b>29</b>	<b>FILETE DE CHILLO</b> Skin-on Snapper filet grilled, fried, or sauteed in a garlic or creole sauce	<b>24.99</b>
<b>RABO DE LANGOSTA</b> 12oz. Lobster tail, grilled or sauteed in a garlic or creole sauce	<b>MP</b>	<b>CAMARONES</b> Grilled, fried, or sauteed Shrimp in a garlic or creole sauce	<b>25</b>
<b>CHILLO FRITO</b> 2.5-3lb whole fried Snapper	<b>48</b>	<b>MAR Y TIERRA</b> 🌱 Our Surf & Turf includes a 10oz grilled Skirt steak with choice of seafood in garlic or creole sauce	
<b>CHILLO RELLENO</b> Whole fried Snapper stuffed with your choice of protein in a garlic or creole sauce		<b>LANGOSTA / LOBSTER TAIL</b>	<b>60</b>
<b>CAMARONES / SHRIMP</b>	<b>52</b>	<b>CAMARONES / SHRIMP</b>	<b>50</b>
<b>2 MARISCOS / 2 SEAFOOD OPTIONS</b>	<b>57</b>	<b>LANGOSTA</b> Side order of 5oz Lobster tail	<b>20</b>
<b>3 MARISCOS / 3 SEAFOOD OPTIONS</b>	<b>63</b>	<b>CAMARONES</b> Side of 6 pieces of shrimp fried or sauteed, a sauce can be added for additional cost	<b>14</b>

## AFRENTAO'S

<b>LA HAMACA / 1-2 PEOPLE</b> Cilantro rice, Pork ribs with house made guava, barbecue, fried green plantains, and green salad	<b>38</b>	<b>LA GRANJA ENSALTA / 2-4 PEOPLE</b> Skirt steak, "Kan Kan" Pork chop, fried bone-in Chicken chunks with crackling, fried Pork chunks, cilantro rice, french fries, tostones, and one order of mashed green plantains and green salad	<b>70</b>
<b>CUATRO POTENCIAS / 1-2 PEOPLE</b> Fried whole Snapper with Conch, Shrimp and Octopus salad, french fries, mashed or fried green plantains and green salad	<b>65</b>	<b>EL CILANTRAZO / 2-4 PEOPLE</b> Skirt steak, "Kan Kan" Pork chop, Chicken breast, puerto rican style Pork sausage, fried Pork chunks, fried cassava, french fries, and mamposteao rice	<b>80</b>
<b>EL PARRANDÓN / 2-3 PEOPLE</b> Rice with pigeon peas, Roasted Pork, Pasteles, puerto rican style Blood Sausage, and pasta salad	<b>55</b>	<b>EL AFRENTAO' / 5-6 PEOPLE</b> 🌱 Skirt steak, Kan Kan Pork chop, fried bone-in crackling Chicken chunk, fried Pork chunks, whole fried Snapper, Conch, Octopus, and Shrimp salad, cilantro rice, tostones, one order of green mashed plantain, and green salad.	<b>170</b>



## NON-ALCOHOLIC DRINKS

<b>BOTELLA DE AGUA/WATER BOTTLE</b>	<b>3</b>	<b>COCO RICO</b>	<b>3</b>
<b>AGUA PERRIER/PERRIER WATER</b>	<b>4</b>	<b>MALTA INDIA</b>	<b>3</b>
<b>JUGOS NATURALES/NATURAL JUICES</b>	<b>4</b>	<b>KOLA CHAMPAGNE</b>	<b>3</b>
Passion fruit, Soursop (guanabana), Tamarind and Caribbean-Cherry			
<b>JUGO DE NARANJA FRESCO/ FRESH OJ</b>	<b>6</b>		
<b>LIMONADA FRESCA / FRESH LEMONADE</b>	<b>5</b>		
<b>PIÑA COLADA</b>	<b>10</b>		
<b>FROZEN PARCHA</b>	<b>10</b>		
<b>LIMONADA FROZEN</b>	<b>10</b>		
<b>FOUNTAIN DRINKS</b>	<b>5</b>		



<b>ESPRESSO</b>	<b>4.50</b>
<b>CORTADITO</b>	<b>4</b>
<b>CAFÉ CON LECHE</b>	<b>5.50</b>
<b>CAPPUCCINO</b>	<b>6</b>