

MENU

APERITIVOS / APPETIZERS

ARANITAS DE PLATANO/PLANTAIN "SPIDER" FRITTERS -Fried and salted shredded plantains.	\$6
SORULLITOS DE MAIZ/CORN FRITTERS -Sweet corn fritters. House mayo ketchup.	\$5
QUESO FRITO/SALSA DE GUAYABA FRIED CHEESE/GUAVA SAUCE -Hand cut fried cheese served with our house made sweet and tangy guava sauce.	\$9
PASTELILLOS/POLLO O CARNE TURNOVERS/CHICKEN,BEEF OR PIZZA -Thin dough turnovers stuffed with savory seasoned chicken, beef or mozzarella and tomato sauce filling, fried to a golden crisp.	\$4
PASTELILLOS DE PIONONO -Thin dough of sweet ripened plantain and beef mixture, fried to a golden crisp.	\$5
CALAMARES FRITOS/SALSA DE CILANTRO FRIED CALAMARI/CILANTRO AIOLI -Breaded and quick fried calamari served with our house made lime cilantro aioli.	\$12
TOSTONES de PLATANO RELLENOS/STUFFED FRIED PLANTAINS Carrucho/Conch \$15 Pulpo/Octopus \$13 Camarones/Shrimp \$13 Mixto/Seafood Mix \$16 Pollo/Chicken \$10 Bistec/Sliced Top Sirloin \$10 -Deep fried plantain cups filled with your choice of protein, sauteed in savory garlic, pepper and onion sauce.	
SURTIDO "EL ESMAYAO"/"THE HUNGRY ONE" PLATTER -Masitas de cerdo/Chicharrón de pollo/Tostones de plátano/Longaniza/ Queso frito/ Sorullitos. -Fried pork chunks/Fried bone-in chicken chunks with crackling/Fried green plantains/Puerto Rican style pork sausage/Fried cheese/Corn fritters. -Shareable Platter with six of our most popular appetizers served with our signature mayo ketchup, cilantro sauce and guava sauce.	\$28
MINI CORDON BLEU -Ham and cheese bites.	\$7
MORCILLA/PUERTO RICAN BLOOD SAUSAGE -Authentic Puerto Rican style blood sausage.	\$10
ALCAPURRIAS MASA CARNE and BEEF FRITTER or GREEN BANANA and BEEF FRITTER -Green Banana dough stuffed with savory Beef filling and fried.	\$4
LONGANIZA PUERTORRIQUEÑA -Puerto Rican style pork sausage.	\$9

SALADS/ENSALADAS

ENSALADA EL CILANTRILLO/EL CILANTRILLO HOUSE SALAD -House lettuce mix, tomatoes, pickled onions, fried cheese w a Guava house vinaigrette. Añade/Add on -PECHUGA DE POLLO/CHICKEN BREAST 5OZ \$10 -CHURRASCO/SKIRT STEAK 5OZ \$15 -CAMARONES/SHRIMP \$13 Available Dressings; House Cilantro Lime vinaigrette, Guava Vinaigrette, Ranch, Italian, Oil & Vinegar.	\$7
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SOPAS/SOUPS

ASOPO DE CAMARONES /SHRIMP STEW -Shrimp and Rice Stew in flavorful shrimp broth.	\$18
ASOPO DE LANGOSTA/LOBSTER STEW -Lobster and Rice Stew cooked in savory Lobster stock.	MP
ASOPO DE POLLO/CHICKEN STEW -Chicken and Rice Stew recipe slow cooked with red peppers, garlic and cilantro.	\$12
ASOPO DE MARISCOS/SEAFOOD STEW -Seafood and Rice stew loaded with a combination of shrimp, conch and octopus in our house seafood broth.	\$28
SOPA DE PLATANO/PLANTAIN SOUP -Made fresh	\$7

DEL MAR/FROM THE SEA

EL MAR PICAO/"THE WILD SEA -Langosta a la parrilla 1 ½ lb., ½ lb camarones a la parrilla, ½ lb camarones al ajillo, mofongo con salsa de langosta, tostones de Plátano,bolitas de mofongo. -Grilled lobster tail 1 ½ lb, ½ lb grilled shrimp, ½ lb garlic creole shrimp, mofongo (mashed plantains) with lobster sauce, fried green plantains, mashed green plantain balls.	MP
RABO DE LANGOSTA/LOBSTER TAIL A SU GUSTO/COOKED TO YOUR PREFERENCE -12 OZ Lobster tail. Grilled, Fried, Sauteed IN CREOLE SAUCE or GARLIC SAUCE.	MP
CHILLO FRITO/FRIED SNAPPER -2.5-3LB. Whole fried snapper	\$41
CHILLO RELLENO/STUFFED FRIED SNAPPER w/ CAMARONES/SHRIMP	\$47
2 MARISCOS/2 SEAFOOD OPTIONS	\$52
3 MARISCOS/3 SEAFOOD OPTIONS -Whole snapper lightly dusted, fried and stuffed with your choice of seafood and sautéed in flavorful garlic, cream or creole sauce.	\$57
ARROZ MARINERO/"SAILORS" RICE -Arroz con Carrucho, Pulpo, Camarones y Langosta -Rice with Conch, Octopus, Shrimp and Lobster.	\$48
FILETE DE CHILLO/SNAPPER FILET A SU GUSTO/COOKED TO YOUR PREFERENCE -Skin on Snapper filet. Grilled, fried, sauteed in creole or garlic sauce.	\$20
FILETE DE SALMON/SALMON FILET A SU GUSTO/COOKED TO YOUR PREFERENCE -Skin on Snapper filet. Grilled, fried, sauteed in creole or garlic sauce.	\$20
FILETE DE MERO/GROUPER FILET A SU GUSTO/COOKED TO YOUR PREFERENCE -Skinless Grouper filet. Grilled, fried, sauteed in creole or garlic sauce.	\$21
CAMARONES A SU GUSTO/COOKED TO YOUR PREFERENCE -1lb of Shrimp. Grilled, fried, sauteed in creole or garlic sauce.	\$19
MAR Y TIERRA/SURF & TURF -Churrasco 10 oz. A la parrilla y ½ lb. Camarones al ajillo. -Grilled 10 oz. Skirt steak & ½ lb. Shrimp in garlic sauce. *Substitute Shrimp for Lobster 5oz.	\$40 +\$15

ENSALADA ENTRIPA/ SEAFOOD SALAD

CARRUCHO/CONCH	\$22
PULPO/OCTOPUS	\$19
2 MARISCOS/2 SEAFOOD OPTION -Camarones, Pulpo o Carrucho/Shrimp, Octopus or Conch.	\$27
3 MARISCOS/3 SEAFOOD OPTIONS -Camarones, Pulpo o Carrucho/Shrimp, Octopus or Conch.	\$34
LANGOSTA/LOBSTER	MP

ESPECIALES DE LA CASA/ HOUSE SPECIALS

EL PARRANDON/1-2 PERSONAS -Arroz con gandules, pernil asado, pasteles,morcilla y ensalada verde. -Rice w/ green pigeon peas, marinated roasted pork, "pasteles", Puerto Rican style pork blood sausage & green salad.	\$32
LA HAMACA/"THE HAMMOCK"/1-2 PERSONAS -Arroz con cilantro,costillar de cerdo/bbq de guayaba de la casa, tostones de plátano y ensalada verde. -Cilantro rice, pork ribs w/house made guava bbq, fried green plantains & green salad.	\$31
CUATRO POTENCIA/"FOUR POWERS"/1-2 PEOPLE -Chillo frito con carrucho, camarones y pulpo en ensalada, papas fritas, mofongo o tostones de plátano y ensalada verde. -Fried whole snapper with conch, shrimp and octopus salad, french fries, mashed or fried green plantains & green salad.	\$55
LA GRANJA ENSALTA/"THE JUMPING FARM"/ 3-4 PERSONAS -Churrasco, chuletas Kan Kan, chicharrones de pollo, masitas de cerdo, arroz con cilantro, papas fritas, tostones de plátano o un mofongo y ensalada verde. -Skirt steak, "Kan kan" pork chop, fried bone-in chicken chunks w crackling, fried pork chunks,cilantro rice, french fries, fried green plantains or one order of mashed plantains & green salad.	\$61

El Cilantrillo Menu

12" x 18" Full Color Menu

EL CILANTRAZO

-Churrasco, chuleta Kan kan, pechuga de pollo, longaniza, masitas de cerdo, yuca frita, papas fritas y arroz mamposteo.

-Skirt steak, "Kan kan" pork chop, chicken breast, Puerto Rican style pork sausage, fried pork chunks, fried cassava, french fries and rice & beans stir fry w/ ripened plantains and bacon.

EL AFRENTAO/"THE OVEREATER"/4-6 PERSONAS

-Churrasco, chuleta kan kan, chicharrones de pollo, masitas de cerdo, chillo frito, ensalada de pulpo, carrucho y camarones, arroz con cilantro, tostones de plátano, un mofongo y ensalada verde.

-Skirt steak, "Kan kan" pork chop, fried bone-in chicken chunks w crackling, fried pork chunks, whole fried snapper, conch, octopus and shrimp salad, cilantro rice, fried green plantains or one order of mashed plantains & green salad.

MONTADO DE TEMPORADA EL CILANTRILLO/ EL CILANTRILLO SEASONAL "STACK"

-De vuelta por petición popular nuestro plato original "EL MONTADO" estará rotando a diferentes versiones según la temporada seleccionadas por el Chef. ¡Pregunta por el tuyo!

-Back by popular demand our original plate "THE STACK" will be rotating through different versions seasonally. Chef's choice. Ask for yours!

ACOMPANANTES PARA PLATOS PRINCIPALES/SIDE DISHES FOR MAIN PLATES

ALL STAY THE SAME as on current menu ADD: **ARROZ CON GANDULES **

LA CASA DEL AFRENTAO SIDES

ARROZ MAMPOSTEO Stir fry rice and beans w/ sweet plantain and bacon	\$7	TOSTONES DE PANA Fried breadfruit	\$5
ARROZ CILANTRO Cilantro rice	\$5	MOFONGO Mashed green plantains	\$6
ARROZ CON GANDULES Yellow rice w green pigeon peas	\$6	DUFONGO Opción de dos: Plátanos verdes, maduros o yuca.	\$7
ARROZ BLANCO White rice	\$4	Choose two: Mashed green plantain, sweet plantain or cassava.	
HABICHUELAS Beans	\$2	TRIFONGO Mofongo with green plantain, sweet ripened plantains & cassava.	\$8
PAPAS FRITAS French fries	\$4	MADUROS Fried sweet plantains.	\$4
YUCA FRITA Fried cassava	\$5	MOFONGO DE YUCA Mashed seasoned cassava.	\$7
PASTELES "PASTELES"	\$4		
TOSTONES DE PLATANO Fried green plantains	\$4		

PLATOS/MAIN COURSES

MASITAS DE CERDO/FRIED PORK CHUNKS -Well seasoned deep fried sirloin, topped with pickled onions.	\$13
BISTEC ENCEBOLLADO/STEAK & ONIONS -Sliced steak marinated in a flavor packed house "sofrito" and vinegar, stewed and topped with sautéed onions.	\$16
PERNIL ASADO/ROASTED PORK -Garlic and herb marinated slow roasted pork shoulder.	\$14
PECHUGA A LA PLANCHA/GRILLED CHICKEN BREAST **Añade ajillo o criolla/add garlic or creole sauce.	\$14
-12 hour marinated chicken breast in a house blend of fresh herbs and spices.	\$2
CHURRASCO 10 OZ./SKIRT STEAK 10 OZ. -100% choice outside skirt grilled.	\$31
CHULETA KAN KAN/"KAN KAN" PORK CHOP -Marinated and fried pork chop with skin on belly.	\$26
OSSO BUCCO DE CERDO/PORK OSSO BUCCO -Braised and deep fried pork shank topped with marsala wine butter sauce.	\$20
PECHUGA RELLENA DE YUCA/CASSAVA STUFFED CHICKEN -Marinated chicken breast with cassava puree, wrapped in bacon.	\$19
PECHUGA RELLENA DE MADUROS/SWEET PLANTAIN STUFFED CHICKEN -Marinated chicken breast stuffed with sweet plantain and mozzarella, wrapped in bacon.	\$20
CHURRASCO EN SALSA DE SETAS/SKIRT STEAK IN MUSHROOM SAUCE. -Grilled skirt steak topped with mushroom and cilantro sauce.	\$34
CHICHARRÓN DE POLLO/CHICKEN CRACKLINGS -Marinated fried bone-in chicken chunks w/ cracklings.	\$12
PECHUGA A LA MILANESA/CHICKEN MILANESE **Añade CREMA DE QUESO/ADD CHEESE SAUCE	\$14
-Marinated chicken breast hand breaded and fried to order.	\$3

CHURRASCO RELLENO/STUFFED SKIRT STEAK
-10 oz. grilled 100% choice outside skirt steak stuffed with ripe plantains and mozzarella. **\$37**

BISTEC DE PALOMILLA/"BUTTERFLIED BEEF STEAK"
-Pan seared thinly sliced top sirloin. **\$14**

CARNE GUISADA/BEEF STEW
-100% angus beef, stewed in "sofrito" and spices, slowly simmered to a rich flavorful broth. **\$12**

CHULETA FRITA/FRIED PORK CHOP
-8oz center cut seasoned pork chop. **\$15**

CHURRASCO RELLENO DE CAMARONES/SHRIMP STUFFED SKIRT STEAK
-10 oz. grilled 100% choice outside skirt steak stuffed w/ ½ lb. of sauteed shrimp. **\$40**

MOFONGOS RELLENOS/ STUFFED MASHED PLANTAINS

PECHUGA AL AJILLO O CRIOLLA
CHICKEN BREAST IN GARLIC OR CREOLE SAUCE **\$17**

PULPO AL AJILLO O CRIOLLA
OCTOPUS IN GARLIC OR CREOLE SAUCE **\$22**

DUPLETAS/"DUPLETS"
RELLENO DE 2 CARNES O MARISCOS
-CHOICE OF 2 MEATS OR 2 CHOICES OF SEAFOOD. **\$29**

TRIPLETAS/"TRIPLETS"
RELLENO DE 3 CARNES O MARISCOS
-CHOICE OF 3 MEATS OR 3 CHOICES OF SEAFOOD. **\$36**

CHURRASCO/100% CHOICE OUTSIDE SKIR **\$25**

MACITAS DE CERDO/FRIED PORK Chunks **\$16**

BISTEC/STEAK & ONIONS **\$18**

CAMARONES/SHRIMP
AL AJILLO, CRIOLLA O ENSALADA GARLIC SAUCE, CREOLE SAUCE OR SALAD. **\$21**

FILETE DE CHILLO/SNAPPER FILET **\$21**

VEGETALES/PEPPERS & ONION MEDLEY **\$14**

MARISCOS/SEAFOOD **MP**

LANGOSTA/LOBSTER **MP**

CARRUCHO/CONCH **\$26**

IMPOSIBLE MEAT **\$19**

DRINK MENU

BOTELLA DE AGUA/BOTTLED WATER	\$3
AGUA PERRIER/PERRIER WATER	\$4
ESPRESSO	\$3
CORTADITO	\$3.25
CAFE CON LECHE	\$4.25
CAPPUCCINO	\$4.25
FOUNTAIN PRODUCTS	\$3
COCO RICO	\$3
HAWAIIAN PUNCH	\$3
MALTA INDIA	\$3
KOLA CHAMPAGNE	\$3
LECHE/MILK	\$3
JUGOS NATURALES/NATURAL JUICES (Parcha, Guanabana, Tamarindo y Acerola)	\$4
JUGO DE NARANJA NATURAL	\$6
LIMONADA NATURAL	\$5
PIÑA COLADA	\$9
FROZEN PARCHA	\$9
FFROZEN LIMONADA	\$9

ASK US FOR OUR DESSERT MENU!
DESSERT MENU WILL BE A SEPARATE SEASONAL MENU

El Cilantrillo
RESTAURANT



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