

Cilantro

COCINA DE MEXICO



Welcome to Cilantro - Magnifico! Treat yourself and your guests to a unique, authentic culinary experience, as your taste buds travel south of the border to Mexico. Secret recipes that originated generations ago are carefully prepared using only the finest of ingredients. No details are spared. As aromas float gently from our kitchen, all dishes are thoughtfully arranged and delicately served by our staff. When you're at Cilantro, you'll enjoy our scrumptious appetizers, mouth-watering family recipes, irresistible desserts, the warm hospitality, indoor and outdoor settings with an open bar and a wide range of top shelf, specialty drinks. Our mission is to create an experience that keeps you coming back for more. Please let us know if there's anything else we can do to enhance your comfort and satisfaction.



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Appetizers (Entradas)

Chips and Salsa	Complimentary
First basket of chips with sauce is complimentary, on the house.	
Second basket with sauce \$4; Sauce only \$1.50	
Camarones al Cilantro	\$ 12.00
Shrimps sautéed with olive oil, white wine, fresh garlic, finished with cilantro and a savory tomato sauce	
Ceviche	\$ 12.00
Generous portion of fish and shrimp marinated in fresh lemon and lime juice, tossed with fresh cilantro, tomatoes, red onions and served with avocado	
Guacamole en Molcajete	\$ 10.00
Mixture of fresh avocados, cilantro, tomatoes, onions, and Mayan spices; made and served in a traditional Mexican pestle accompanied with home-made corn chips	
Quesito	\$ 8.00
Melted cheese with jalapeño, served with chips	
Queso Fundido en Cazuela	\$ 10.00
Melted Oaxaca cheese with chorizo, mushrooms and Poblano strips served in a Mexican cazuela with your choice of corn or flour tortillas	
TaQUITOS Dorados de la Merced	\$ 9.00
Golden crispy taquitos stuffed with chicken or beef; topped with lettuce, pico de gallo, guacamole and sour cream; sprinkled with queso fresco	
Elotes Locos	\$ 4.50
Fresh Mexican style corn on the cob coated with mayonnaise, queso fresco and chile piquín	
Mejillones Borrachos	\$ 12.00
Fresh Mussels sautéed in white wine, fresh garlic (red or white sauce)	
Mexican Pizza	\$ 14.00
Crispy flour tortilla topped with refried beans, chicken, beef or pork, Green tomatillo sauce, melted cheese, garnished with guacamole, pico de gallo and crema ronchera	
Calamares Fritos	\$ 12.00
Fried Calamari lightly dusted and flash-fried; served with a spicy marinara sauce	

Soups and Salads (Sopas y Ensaladas)

Sopa Azteca	\$ 6.00
Chicken and tomato broth with mixed vegetables; garnished with cilantro, crispy corn tortilla strips, shredded Monterey Jack and avocado; add chicken \$2	
Sopa de Lentejas	\$ 6.00
Traditional Mexican lentil soup with fresh vegetables in a delicate tomato based broth served with rolled corn tortillas	
Sopa Negra	\$ 6.00
Fresh black beans and spices. Served with sour cream and shredded Monterey Jack	
Ensalada de Espinaca	\$ 9.00
Fresh spinach with cranberries, almonds, pecans and Balsamic vinaigrette; add chicken or steak \$6	
Ensalada del Jardin	\$ 9.00
Arugula, peeled orange, and kiwi tossed in a mustard & olive oil dressing; add chicken or steak \$6	
Ensalada De Tomatey Aguacate	\$ 9.00
Avocado, tomato and queso fresco on a bed of iceberg lettuce with house dressing	
Ensalada Mixta	\$ 9.00
Mixed lettuce arugula and iceberg with cucumber, tomato, apples, strawberries, red onion with house dressing; add chicken or steak \$6	

Desserts (Postres)

Flan de Frida	\$ 6.00
Silky Mexican custard covered with creamy caramel sauce served with fresh strawberries, shredded coconut and whipped cream	
Churros Chidos	\$ 8.00
Traditional prism-shaped, crisp fried Mexican pastries with soft inside and crisp outer layer; lightly sprinkled with cinnamon and sugar served with a scoop of vanilla ice cream	
Pastel Tres Leches	\$ 7.00
Traditional Mexican sponge cake soaked in evaporated milk, condensed milk, and heavy cream topped with whipped cream	
Flauta Rellena	\$ 10.00
Puffy flour pastry filled with banana cream cheese and drizzled with chocolate, served with vanilla ice cream and sweet plantains	

Reserve your next private party with us!
Indoor and outdoor seating available!

Grandma Matilde's Recipes

(Recetas de la Abuela Matilde)

Mole Poblano	\$ 18.00
Chicken in mole sauce made with a variety of dried chiles, chocolate, peanuts, pecans, raisins and other secret family ingredients served with Mexican rice and beans	
Pollo en Salsa Cilantro	\$ 16.00
Chunks of chicken breast in a green tomatillo cilantro sauce served with Mexican rice and beans	
Pechuga Estofada	\$ 18.00
Chicken breast stuffed with fresh sautéed spinach, topped with Poblano cream sauce and melted cheese served with Mexican rice and beans	
Chiles Rellenos Adelita	\$ 18.00
Roasted Poblano pepper stuffed with pork, pecans, apples, raisins, and platano macho (fried plantain), bathed in a fine Mayan tomato sauce and topped with a touch of crema ranchera. Served with Mexican rice and beans	
Arrachera en Molcajete - Para 2 (2 people)	\$ 49.00
Grilled chicken, steak, pork chop, shrimp, chorizo with grilled onions served with rice, beans, guacamole, pico de gallo and warm tortillas	
Chuletas al Chipotle	\$ 16.00
Grilled pork chops marinated in Cilantro's specialty chipotle sauce, garnished with grilled pineapple and served with white rice and beans	
Carne Asada	\$ 19.50
Grilled New York steak served with rice, beans, pico de gallo and guacamole	
Bistek Compesino	\$ 19.50
Grilled New York steak topped with potatoes and poblano strips served with rice & black beans	
Salmon al Gengibre	\$ 19.00
Pan-grilled salmon finished with white wine and ginger, served with sautéed spinach, home potatoes and rice	
Camarones Don Pancho	\$ 22.00
Eight large shrimp sautéed and finished in a spicy piquant roasted chile morita sauce, served with black beans and rice	
Pescado de Huatulco	Market Price
Whole pan-fried fish, selected daily and seasoned with lemon and pepper served with rice and garden salad (available in season only)	
Vallarta Crab Cakes (2) - New	\$ 26.00
Jumbo lump crab meat marinated with lemon and pepper, lime juice, cilantro, onion, and jalapeño; served with fries and corn on the cob	
Tostadas Marineras	\$ 18.00
Two scrumptious, crunchy corn tortillas with crema ranchera, lettuce and ceviche topped with fresh avocado	
Tostada Tropical	\$ 16.00
Flour tortilla shell filled with grilled shrimp, lettuce, tomato, cucumbers, and red onion tossed in house dressing	
Enchiladas Suizas	\$ 14.00
Two soft corn tortillas filled with chicken, topped with red sauce, crema ranchera and melted cheese served with Mexican rice and beans	
Enchiladas Verdes	\$ 14.00
Two soft corn tortillas filled with chicken or beef, topped with green tomatillo sauce garnished with crema ranchera and queso fresco, served with Mexican rice and beans	
Enchiladas Poblanas	\$ 15.00
Two corn tortillas filled with chicken, topped with mole Poblano sauce, garnished with crema ranchera and queso fresco served with Mexican rice and beans	
Tostadas Chilangas	\$ 14.00
Two scrumptious crunchy corn tortillas topped with refried beans, chicken or beef, lettuce, pico de gallo, crema ranchera, and queso fresco	
Burrito Macho	\$ 14.00
Grilled steak burrito stuffed with tomatoes, lettuce, onions, and fried beans, served with Mexican rice, guacamole and crema ranchera	
Burrito Placero	\$ 14.00
Grilled chicken breast burrito stuffed with lettuce, tomatoes, onions and fried beans, served with Mexican rice, guacamole and crema ranchera	

Tacos Callejeros (3 per order)	\$ 16.00
Succulent strips of grilled steak or grilled chicken in soft corn tortillas, topped with cilantro, onion tomatoes, served with Mexican rice and beans	
Tacos al Pastor (3 per order)	\$ 16.00
Tender strips of grilled pork (marinated in a tangy guajillo adobo sauce and then grilled to perfection) in soft corn tortillas, topped with cilantro, red onions and grilled pineapple served with Mexican rice and beans	
Tacos Toluqueños (3 per order)	\$ 16.00
Grilled Mexican chorizo in soft corn tortilla topped with cilantro, onion and tomatoes served with Mexican rice and beans	
Tacos de Pescado (3 per order)	\$ 17.00
A trio of soft corn tortillas stuffed with mouth watering grilled fish served with red cabbage, spicy chipotle mayonnaise slaw and pico de gallo	

Ask your server about our variety of Adelita's homemade salsitas

Vegetarian Dishes

(Platos Vegetarianos)

All Vegetarian Dishes are Gluten Free (except for Burrito Pobre) and made with fresh ingredients.

Our Famous Chile Relleno de Queso	\$ 14.00
Roasted Poblano pepper stuffed with Queso Fresco, topped with a fine Mayan tomato sauce and a touch of crema ranchera	
Enchiladas de Espinaca	\$ 13.00
Two soft corn tortillas filled with fresh sautéed spinach, topped with green tomatillo sauce, guacamole, crema ranchera and queso fresco	
Enchiladas de Vegetales	\$ 13.00
Two soft corn tortillas filled with mixed vegetables, topped with green tomatillo sauce, guacamole, crema ranchera and queso fresco	
Enchiladas Monterrey	\$ 13.00
Two soft corn tortillas filled with plenty of melted cheese topped with green tomatillo or red sauce, garnished with guacamole and crema ranchera	
Burrito Pobre	\$ 12.00
Flour tortilla stuffed with black beans, rice, lettuce, tomato, onions, and cilantro. Covered with green tomatillo sauce and melted cheese	
Tostadas Tacañas	\$ 12.00
Two crisp corn tortillas topped with refried beans, lettuce, guacamole, pico de gallo, crema ranchera and queso fresco	
Delicia de Portabella	\$ 16.00
Fresh grilled portabella, zucchini, squash, green peppers, tomatoes and onions on a sizzling plate served with rice, beans, pico de gallo, guacamole and warm flour or corn tortillas	

Sides

Sautéed Spinach.....	\$ 4.00
Sour Cream.....	\$ 1.50
Cheese.....	\$ 1.95
Fried Plantains with Crema Ranchera.....	\$ 4.00
Lettuce.....	\$ 1.00
Mexican Rice.....	\$ 1.95
Refried or Black Beans.....	\$ 1.95
Pico de gallo.....	\$ 1.25

** Prices and menu subject to change without notice.