

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

First basket of chips with sauce is complimentary, on the house.

Second basket with sauce

Camarones al Cilantro

Shrimps sautéed with olive oil, white wine, fresh garlic, finished with cilantro and a savory tomato sauce

Ceviche

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

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

Melted cheese with jalapeño, served with chips

Queso Fundido en Cazuela

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

Golden crispy taquitos stuffed with chicken or beef; topped with lettuce, pico de gallo, guacamole and sour cream; sprinkled with queso fresco

Elotes Locos

Fresh Mexican style corn on the cob coated with mayonnaise, queso fresco and chile piquin

Mejillones Borrachos

Fresh Mussels sautéed in white wine, fresh garlic (red or white sauce)

Mexican Pizza

Crispy flour tortilla topped with refried beans, chicken, beef or pork, Green tomatillo sauce, melted cheese, garnished with guacamole, pico de gallo and crema ranchera

Calamares Fritos

Fried Calamari lightly dusted and flash-fried; served with a spicy marinara sauce

Soups and Salads (Sopas y Ensaladas)

Sopa Azteca

Chicken and tomato broth with mixed vegetables; garnished with cilantro, crispy corn tortilla strips, shredded Monterey Jack and avocado; add chicken

Sopa de Lentejas

Traditional Mexican lentil soup with fresh vegetables in a delicate tomato based broth served with rolled corn tortillas

Sopa Negra

Fresh black beans and spices. Served with sour cream and shredded Monterey Jack

Ensalada de Espinaca

Fresh spinach with cranberries, almonds, pecans and Balsamic vinaigrette; add chicken or steak

Ensalada del Jardin

Arugula, peeled orange, and kiwi tossed in a mustard & olive oil dressing; add chicken or steak

Ensalada De Tomatey Aguacate

Avocado, tomato and queso fresco on a bed of iceberg lettuce with house dressing

Ensalada Mixta

Mixed lettuce arugula and iceberg with cucumber, tomato, apples, strawberries, red onion with house dressing; add chicken or steak

Desserts (Postres)

Flan de Frida

Silky Mexican custard covered with creamy caramel sauce served with fresh strawberries, shredded coconut and whipped cream

Churros Chidos

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

Traditional Mexican sponge cake soaked in evaporated milk, condensed milk, and heavy cream topped with whipped cream

Flauta Rellena

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

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

Chunks of chicken breast in a green tomatillo cilantro sauce served with Mexican rice and beans

Pechuga Estofada

Chicken breast stuffed with fresh sautéed spinach, topped with Poblano cream sauce and melted cheese served with Mexican rice and beans

Chiles Rellenos Adelita

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)

Grilled chicken, steak, pork chop, shrimp, chorizo with grilled onions served with rice, beans, guacamole, pico de gallo and warm tortillas

Chuletas al Chipotle

Grilled pork chops marinated in Cilantro's specialty chipotle sauce, garnished with grilled pineapple and served with white rice and beans

Carne Asada

Grilled New York steak served with rice, beans, pico de gallo and guacamole

Bistek Compesino

Grilled New York steak topped with potatoes and poblano strips served with rice & black beans

Salmon al Gengibre

Par-grilled salmon finished with white wine and ginger, served with sautéed spinach, home potatoes and rice

Camarones Don Pancho

Eight large shrimp sautéed and finished in a spicy piquant roasted chile morita sauce, served with black beans and rice

Pescado de Huatulco

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

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

Two scrumptious, crunchy corn tortillas with crema ranchera, lettuce and ceviche topped with fresh avocado

Tostada Tropical

Flour tortilla shell filled with grilled shrimp, lettuce, tomato, cucumbers, and red onion tossed in house dressing

Enchiladas Suizas

Two soft corn tortillas filled with chicken, topped with red sauce, crema ranchera and melted cheese served with Mexican rice and beans

Enchiladas Verdes

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

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

Two scrumptious crunchy corn tortillas topped with refried beans, chicken or beef, lettuce, pico de gallo, crema ranchera, and queso fresco

Burrito Macho

Grilled steak burrito stuffed with tomatoes, lettuce, onions, and fried beans, served with Mexican rice, guacamole and crema ranchera

Burrito Placero

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)

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)

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)

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)

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

Roasted Poblano pepper stuffed with Queso Fresco, topped with a fine Mayan tomato sauce and a touch of crema ranchera

Enchiladas de Espinaca

Two soft corn tortillas filled with fresh sautéed spinach, topped with green tomatillo sauce, guacamole, crema ranchera and queso fresco

Enchiladas de Vegetales

Two soft corn tortillas filled with mixed vegetables, topped with green tomatillo sauce, guacamole, crema ranchera and queso fresco

Enchiladas Monterrey

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

Flour tortilla stuffed with black beans, rice, lettuce, tomato, onions, and cilantro. Covered with green tomatillo sauce and melted cheese

Tostadas Tacañas

Two crisp corn tortillas topped with refried beans, lettuce, guacamole, pico de gallo, crema ranchera and queso fresco

Delicia de Portabella

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

Sour Cream

Cheese

Fried Plantains with Crema Ranchera

Lettuce

Mexican Rice

Refried or Black Beans

Pico de gallo

** Menu subject to change without notice.

