



TAPAS

Oysters

Au Naturel served fresh / red wine mignonette	R50 Each
Deluxe served fresh / salmon caviar / nori / ginger soy	R65 Each
Rockefeller baked with garlic butter / chives / creamed spinach / breadcrumbs	R59 Each
Loaded baked with pancetta / anchovies / olives / capers / napoletana / garlic / parmesan	R63 Each

Meat & Poultry

Coal Fired Bifteki ground beef / butter / herbs / tzatziki / charcoal flatbread / lemon	R105
Chicken Livers chicken livers / onion / tomato / peppers / peri-peri sauce / toasted bread	R79
Chicken Wings corn flour battered / buffalo sauce / ranch dressing / celery	R99
Fillet Carpaccio raw beef / parmesan shavings / lemon mayo / capers / rocket	R135
Grilled Chorizo grilled chorizo / wood roasted peppers	R105
Pulled Pork Croquettes panko crumbed / wholegrain mustard / sweet & sour orange dip	R85
Snails snails / creamy garlic sauce / parsley / parmesan / toasted bread	R85
Sticky Pork Riblets sweet sticky sauce / cabbage slaw	R135
Tahini Hummus Lamb Rump lamb rump / chickpeas / za'atar / olive oil / charcoal flatbread	R119
Trinchado cubes of pan fried rump / garlic / cream / red wine / charcoal flatbread	R119

Vegetarian

Camembert  charcoal grilled camembert cheese / white wine cranberry preserve chilli flakes / medley of toasted seeds / toasted bread	R139
Cauliflower Steak  grilled cauliflower / caramelised cauliflower puree / sundried tomato pesto / mozzarella / origanum / paprika	R125
Halloumi  coal fired / sweet chilli / lemon	R105
Portobello Mushrooms  charcoal roasted / chilli / garlic / lemon / olive oil	R99
Minestrone Soup  tomato based / root vegetables / toasted bread	R69
Melanzane  aubergines / napoletana / mozzarella / parmesan / fresh basil	R99

Tapas Boards to Share

Wood Fired Flatbread  charcoal grilled / olive tapenade / hummus / spicy feta	R95
Plant-Based Board  portobello mushrooms / hummus / marinated aubergine / cherry tomatoes / zucchini fries / halloumi / flatbread	R279
Carnivore Board sticky pork riblets / coal fired bifteki / pulled pork croquettes / chicken wings / tahini hummus lamb rump / charcoal flatbread	R539
Feast Board calamari / chicken livers / garlic butter prawn bites / golden squid heads / prego mayo / halloumi / sticky pork riblets	R645



SEAFOOD

By *Vilamoura*

Seafood Tapas

Calamari pan seared with lemon / olive salt	R115
Salt & Pepper Calamari golden fried tubes / salt & pepper spice / chilli sweet & sour dip	R115
Golden Squid Heads deep fried squid heads / prego mayo	R99
Garlic Butter Prawn Bites prawns / garlic butter sauce / parmesan	R119
Fresh Mussels cream / garlic / paprika / onion / white wine / charcoal flatbread	R125
Salmon Tartare fresh chopped salmon / coriander / peppers / red onions / avo / zesty lime, chilli & ginger dressing	R159
Panko Prawns three prawns / sweet chilli	R99
Lobster Bisque lobster and prawn stock / finished with a touch of cream / toasted bread	R119
Lobster Taco Sliders lobster and prawn meat / tomato salsa / herbs / perinaise sauce	R269

Seafood Mains

Calamari grilled in lemon butter / savoury rice	R249
Salt & Pepper Calamari golden fried tubes / salt & pepper spice / sweet & sour dip / fresh-cut chips	R249
Hake & Chips beer battered deep fried hake / fresh-cut chips / tartar sauce	R165
Market Fish Of The Day please ask your waitron for more details	R299
Prawns grilled in lemon butter / garlic / fresh-cut chips / savoury rice	
Add Nacional Sauce cream / beer / garlic / bay leaves	R49
Queen King 8 vannamei queen prawns	R336
Tiger Mediums 6 vannamei king prawns	R528
Mozambican King 5 vannamei tiger medium prawns	SQ
Langoustines 7 mozambican king prawns	SQ
Langoustines grilled in lemon butter / garlic / fresh-cut chips / savoury rice	SQ
Seared Salmon grilled Norwegian salmon / sesame seeds / ginger pesto / soy wok vegetables	R395
Sole grilled in olive oil / lemon butter / capers / savoury rice	R319
Prawn Curry prawns / coconut / cream / savoury rice / sambals / poppadom	R299
Baby Kingklip On The Bone served on the bone / grilled in lemon butter / savoury rice	R325
Grilled Kingklip Fillet grilled in lemon butter / savoury rice	R319
Cilantros Shellfish Platter For 1 langoustines / prawns / calamari / squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	RSQ
Cilantros Shellfish Platter For 2 baby lobster / langoustines / prawns / calamari / mussels / hake squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	RSQ
Modern Seafood Paella prawns / calamari / chorizo / mussels / saffron / paella rice	R399



MEAT

Prepared On Our Charcoal Robata Grill, With Your Choice Of;
Steak Basting / Mediterranean Basting / Cilantros Rub

SIDES NOT INCLUDED

Fillet 250g	R279
Ribeye 300g	R259
Rump 300g	R199
T-bone 500g	R309
Tomahawk 600g	R324
Pork Ribs 600g	R319
Lamb Chops lemon / olive oil / garlic / origanum	R315
Oxtail braised oxtail / port / mash	R309
Portuguese Fillet fried egg / white wine / cream / garlic sauce / traditional round chips	R359

Sauces R38

rosemary & black pepper / porcini mushroom & truffle oil / four cheese /
peri-peri / Cilantros prego cream / chimichurri / tomato & onion gravy / garlic



POULTRY

SIDES NOT INCLUDED

Flame Grilled Peri-Peri Baby Chicken garlic / lemon / chilli / peri-peri / served cut	R195
Half Chicken & Prawns half flame grilled peri-peri baby chicken / four queen prawns	R259
Char-Grilled Chicken Breasts chicken breast / basil mash / artichokes / sun-dried tomatoes / olives / cream	R159
Chicken Espetada charcoal grilled deboned thighs / peri-peri / lemon / cilantro / gremolata / flatbread	R179



PASTA

Spaghetti / Rigatoni / Linguine
Zucchini option add R15

Napoletana  slow cooked italian tomato sauce	R125
With Beef Fillet	R235
With Burrata Mozarella	R295
With Queen Prawns	R275
Bolognese slow cooked beef ragu / tomato / basil / parmesan	R155
Pesto  basil pesto cream / black pepper / parmesan / pine nuts	R149
Spinach & Ricotta Nests  spinach / ricotta / mozzarella / parmesan / napoletana / cream	R139
Funghi  brown mushroom / cream / parmesan	R124
With Chicken Fillet	R159
With Beef Fillet	R234
Seafood prawns / calamari / mussels / linefish / prawn sauce / napoletana	R305
Lobster lobster / lobster tails / napoletana / cream	R399

SALADS

Greek 	R119
kalamata olives / feta / baby gem lettuce / peppers / capers / plum tomato / red onion / origanum / cucumber	
Classic Ceasar	R115
baby gem lettuce / creamy anchovy dressing / croutons / soft-boiled egg / parmesan / toasted ciabatta	
Add Grilled Chicken	R35
Add Anchovies	R20
Add Parma Ham	R39
Burrata Caprese 	R239
fresh Burrata mozzarella / heirloom tomato / salsa verde / rocket / olive oil / aged balsamic	
Honey-Roasted Butternut 	R145
whipped feta / roasted peppers / red onion / walnuts / fennel pumpkin seeds / rocket / olive oil / balsamic vinegar	
Chopped Chicken	R169
grilled chicken breast / peppadews / provolone / iceberg / radicchio / basil plum tomato / roasted cashews / pumpkin seeds / chickpeas / sunflower seeds / sesame seeds / toasted ciabatta	
Blue Iceberg	R139
gorgonzola / crispy bacon / heirloom tomato / olive salt	

BURGERS

SERVED WITH FRIES

Chicken Breast Burger	R115
200g grilled chicken breast / lettuce / tomato / onions / pickles / Cilantros sauces	
Wagyu Beef Burger	R149
200g Wagyu beef patty / lettuce / tomato / onions / pickles / Cilantros sauces	
Plant-based Burger 	R185
200g / plant-based trimmings / pickles / vegan condiments	
Add Bacon	R26
Add Cheese	R10
Add Avocado	R34
Add Portobello Mushroom	R35

FLATBREADS

Burrata Margherita 	R249
fresh Burrata / mozzarella / passata / basil / origanum	
Chicken Mex	R159
grilled chicken / jalapeno / red onion / tomato / chipotle cream cheese / avocado / mozzarella / passata / cilantro	
Clean Green 	R149
roasted aubergine / artichokes / pesto / sun-dried tomato / olives mozzarella / basil / rocket / olive oil	
Peri-Peri Seafood	R249
Prawns / calamari / peri-peri / passata / mozzarella	

& SIDES

Fresh-cut Chips	R39
Savoury Rice	R36
Cilantros Side Salad	R49
Iceberg Blue Cheese Wedge	R45
Mashed Potato	R36
Sweet Potato	R39
Wood Roasted Vegetables	R49
Creamed Spinach	R49
Roasted Butternut	R39
Creamed Sweetcorn	R45
Spicy Lentils	R39
Onion Rings	R39
Zucchini Fries	R39
Tenderstem Broccoli	R59
Traditional Pap	R39



DESSERTS

Cilantros Baklava	R119
phyllo pastry / nuts / honey syrup / pistachio gelato	
Malva Pudding	R89
served with custard or ice-cream	
Cake of the Day	SQ
please ask your waitron for more details	
Chocolate Hot Pot	R99
toasted walnuts / salted caramel ice-cream	
Crème Brûlée	R95
baked custard / sugar crust	
Ice-Cream & Choc Sauce	R79
ice-cream / BarOne™ chocolate sauce	
Crème Fraiche Panna Cotta	R89
honey-baked figs / pistachio nut praline	
Chocolate Parcels	R99
warm Nutella™ chocolate parcels / ice-cream	

Service charge of 10% will be added to tables of 8 or more. We do not serve alcohol to anyone under the age of 18. All major credit cards are accepted, regret no cheques. Select items on the menu are prepared with or may contain nuts or traces thereof. Half portions shall be charged at 75% of menu price. No split bills. All prices are VAT inclusive. All rights reserved including right of admission.



CILANTROS
TAPAS • SEAFOOD • GRILL

By *Vilamoura*