



# TAPAS







## Oysters

<b>Au Naturel</b> served fresh / red wine mignonette	<b>R43</b> Each
<b>Deluxe</b> served fresh / salmon caviar / nori / ginger soy	<b>R58</b> Each
<b>Rockefeller</b> baked with garlic butter / chives / creamed spinach / breadcrumbs	<b>R55</b> Each
<b>Loaded</b> baked with pancetta / anchovies / olives / capers / napoletana / garlic / parmesan	<b>R58</b> Each



## Meat & Poultry

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

## Vegetarian

<b>Camembert</b>  charcoal grilled camembert cheese / white wine cranberry preserve chilli flakes / medley of toasted seeds / toasted bread	<b>R139</b>
<b>Cauliflower Steak</b>  grilled cauliflower / caramelised cauliflower puree / sundried tomato pesto / mozzarella / origanum / paprika	<b>R89</b>
<b>Halloumi</b>  coal fired / sweet chilli / lemon	<b>R105</b>
<b>Portobello Mushrooms</b>  charcoal roasted / chilli / garlic / lemon / olive oil	<b>R99</b>
<b>Minestrone Soup</b>  tomato based / root vegetables / toasted bread	<b>R69</b>
<b>Melanzane</b>  aubergines / napoletana / mozzarella / parmesan / fresh basil	<b>R89</b>

## Tapas Boards to Share

<b>Wood Fired Flatbread</b>  charcoal grilled / olive tapenade / hummus / spicy feta	<b>R92</b>
<b>Plant-Based Board</b>  portobello mushrooms / hummus / marinated aubergine / cherry tomatoes / zucchini fries / halloumi / flatbread	<b>R279</b>
<b>Carnivore Board</b> sticky pork riblets / coal fired bifteki / pulled pork croquettes / chicken wings / tahini hummus lamb rump / charcoal flatbread	<b>R529</b>
<b>Feast Board</b> calamari / chicken livers / garlic butter prawn bites / golden squid heads / prego mayo / halloumi / sticky pork riblets	<b>R629</b>



# SEAFOOD

## Seafood Tapas

<b>Calamari</b> pan seared with lemon / olive salt	<b>R109</b>
<b>Salt &amp; Pepper Calamari</b> golden fried tubes / salt & pepper spice / chilli sweet & sour dip	<b>R109</b>
<b>Golden Squid Heads</b> deep fried squid heads / prego mayo	<b>R95</b>
<b>Garlic Butter Prawn Bites</b> prawns / garlic butter sauce / parmesan	<b>R119</b>
<b>Fresh Mussels</b> cream / garlic / paprika / onion / white wine / charcoal flatbread	<b>R125</b>
<b>Salmon Tartare</b> fresh chopped salmon / coriander / peppers / red onions / avo / zesty lime, chilli & ginger dressing	<b>R159</b>
<b>Panko Prawns</b> three prawns / sweet chilli	<b>R99</b>
<b>Lobster Bisque</b> lobster and prawn stock / finished with a touch of cream / toasted bread	<b>R109</b>
<b>Tuna Tartare</b> diced fresh tuna / lemon jelly / avo puree / seeded tomato cracker / grilled corn / spring onion / citrus soy dressing	<b>R125</b>
<b>Lobster Taco Sliders</b> lobster and prawn meat / tomato salsa / herbs / perinaise sauce	<b>R259</b>

## Seafood Mains

<b>Calamari</b> grilled in lemon butter / savoury rice	<b>R249</b>
<b>Salt &amp; Pepper Calamari</b> golden fried tubes / salt & pepper spice / sweet & sour dip / fresh-cut chips	<b>R249</b>
<b>Hake &amp; Chips</b> beer battered deep fried hake / fresh-cut chips / tartar sauce	<b>R165</b>
<b>Market Fish Of The Day</b> please ask your waitron for more details	<b>R299</b>
<b>Prawns</b> grilled in lemon butter / garlic / fresh-cut chips / savoury rice	
<b>Add Nacional Sauce</b> cream / beer / garlic / bay leaves	<b>R49</b>
<b>Queen King</b> 8 vannamei queen prawns	<b>R336</b>
<b>Mozambican King</b> 6 vannamei king prawns	<b>R528</b>
<b>Mozambican Tiger Mediums</b> 7 mozambican king prawns	<b>R644</b>
	<b>R795</b>
<b>Langoustines</b> grilled in lemon butter / garlic / fresh-cut chips / savoury rice	<b>R975</b>
<b>Seared Salmon</b> grilled Norwegian salmon / sesame seeds / ginger pesto / soy wok vegetables	<b>R395</b>
<b>Sole</b> grilled in olive oil / lemon butter / capers / savoury rice	<b>R319</b>
<b>Prawn Curry</b> prawns / coconut / cream / savoury rice / sambals / poppadom	<b>R299</b>
<b>Baby Kingklip On The Bone</b> served on the bone / grilled in lemon butter / savoury rice	<b>R325</b>
<b>Grilled Kingklip Fillet</b> grilled in lemon butter / savoury rice	<b>R319</b>
<b>Cilantros Shellfish Platter For 1</b> langoustines / prawns / calamari / squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	<b>R595</b>
<b>Cilantros Shellfish Platter For 2</b> baby lobster / langoustines / prawns / calamari / mussels / hake squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	<b>R1395</b>
<b>Modern Seafood Paella</b> prawns / calamari / chorizo / mussels / saffron / paella rice	<b>R399</b>

By *Vilamoura*



# MEAT


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

SIDES NOT INCLUDED

<b>Fillet 250g</b>	<b>R275</b>
<b>Rump 300g</b>	<b>R189</b>
<b>Black Angus Sirloin 300g</b>	<b>R339</b>
<b>T-bone 500g</b>	<b>R299</b>
<b>Tomahawk 600g</b>	<b>R315</b>
<b>Pork Ribs 600g</b>	<b>R319</b>
<b>Lamb Chops</b> lemon / olive oil / garlic / origanum	<b>R315</b>
<b>Oxtail</b> braised oxtail / port / mash	<b>R295</b>
<b>Portuguese Fillet</b> fried egg / white wine / cream / garlic sauce / traditional round chips	<b>R359</b>

## 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

<b>Flame Grilled Peri-Peri Baby Chicken</b> garlic / lemon / chilli / peri-peri / served cut	<b>R189</b>
<b>Half Chicken &amp; Prawns</b> half flame grilled peri-peri baby chicken / four queen prawns	<b>R259</b>
<b>Char-Grilled Chicken Breasts</b> cauliflower rice / roasted romanita tomatoes / sumac and herb dressing	<b>R159</b>
<b>Chicken Espetada</b> charcoal grilled deboned thighs / peri-peri / lemon / cilantro / gremolata / flatbread	<b>R179</b>



# PASTA

Spaghetti / Rigatoni / Linguine  
Zucchini option add R15

<b>Napoletana</b>  slow cooked italian tomato sauce	<b>R125</b>
<b>With Beef Fillet</b>	<b>R235</b>
<b>With Burrata Mozzarella</b>	<b>R295</b>
<b>With Queen Prawns</b>	<b>R275</b>
<b>Bolognese</b> slow cooked beef ragu / tomato / basil / parmesan	<b>R155</b>
<b>Pesto</b>  basil pesto cream / black pepper / parmesan / pine nuts	<b>R145</b>
<b>Spinach &amp; Ricotta Nests</b>  spinach / ricotta / mozzarella / parmesan / napoletana / cream	<b>R139</b>
<b>Funghi</b>  brown mushroom / cream / parmesan	<b>R124</b>
<b>With Chicken Fillet</b>	<b>R159</b>
<b>With Beef Fillet</b>	<b>R234</b>
<b>Seafood</b> prawns / calamari / mussels / linefish / prawn sauce / napoletana	<b>R305</b>
<b>Lobster</b> lobster / lobster tails / napoletana / cream	<b>R399</b>




## SALADS

<b>Greek</b> 	R109
kalamata olives / feta / baby gem lettuce / peppers / capers / plum tomato / red onion / origanum / cucumber	
<b>Classic Ceasar</b>	R105
baby gem lettuce / creamy anchovy dressing / croutons / soft-boiled egg / parmesan / toasted ciabatta	
<b>Add Grilled Chicken</b>	R35
<b>Add Anchovies</b>	R18
<b>Add Parma Ham</b>	R39
<b>Caprese</b> 	
heirloom tomato / salsa verde / rocket / olive oil / aged balsamic	
<b>With Buffalo Mozzarella</b>	R219
<b>With Burrata Mozzarella</b>	R235
<b>Honey-Roasted Butternut</b> 	R135
whipped feta / roasted peppers / red onion / walnuts / fennel pumpkin seeds / rocket / olive oil / balsamic vinegar	
<b>Chopped Chicken</b>	R159
grilled chicken breast / peppadews / provolone / iceberg / radicchio / basil plum tomato / roasted cashews / pumpkin seeds / chickpeas / sunflower seeds / sesame seeds / toasted ciabatta	
<b>Blue Iceberg</b>	R139
gorgonzola / crispy bacon / heirloom tomato / olive salt	



## BURGERS

SERVED WITH FRIES

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



## FLATBREADS

<b>Burrata Margherita</b> 	R229
fresh Burrata / mozzarella / passata / basil / origanum	
<b>Chicken Mex</b>	R149
grilled chicken / jalapeno / red onion / tomato / chipotle cream cheese / avocado / mozzarella / passata / cilantro	
<b>Clean Green</b> 	R139
roasted aubergine / artichokes / pesto / sun-dried tomato / olives mozzarella / basil / rocket / olive oil	
<b>Pulled Pork</b>	R159
slow-braised pork / passata / feta / tomato & red onion salsa / pineapple / coriander	
<b>Peri-Peri Seafood</b>	R249
Prawns / calamari / peri-peri / passata / mozzarella	

## & SIDES

<b>Fresh-cut Chips</b>	R39
<b>Savoury Rice</b>	R36
<b>Cilantros Side Salad</b>	R49
<b>Iceberg Blue Cheese Wedge</b>	R39
<b>Mashed Potato</b>	R36
<b>Sweet Potato</b>	R39
<b>Wood Roasted Vegetables</b>	R49
<b>Creamed Spinach</b>	R42
<b>Roasted Butternut</b>	R39
<b>Sweetcorn Pudding</b>	R45
<b>Spicy Lentils</b>	R39
<b>Onion Rings</b>	R39
<b>Zucchini Fries</b>	R39
<b>Tenderstem Broccoli</b>	R49
<b>Traditional Pap</b>	R39



## DESSERTS

<b>Cilantros Baklava</b>	R109
phyllo pastry / nuts / honey syrup / pistachio gelato	
<b>Malva Pudding</b>	R89
served with custard or ice-cream	
<b>Cake Of The Day</b>	SQ
please ask your waitron for more details	
<b>Chocolate Hot Pot</b>	R99
toasted walnuts / salted caramel ice-cream	
<b>Crème Brûlée</b>	R95
baked custard / sugar crust	
<b>Ice-Cream &amp; Choc Sauce</b>	R79
ice-cream / BarOne™ chocolate sauce	
<b>Crème Fraiche Panna Cotta</b>	R89
honey-baked figs / pistachio nut praline	
<b>Chocolate Parcels</b>	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

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