



TAPAS

Oysters

Au Naturel served fresh / red wine mignonette	R54 Each
Deluxe served fresh / salmon caviar / nori / ginger soy	R75 Each
Rockefeller baked with garlic butter / chives / creamed spinach / breadcrumbs	R63 Each
Loaded baked with pancetta / anchovies / olives / capers / napoletana / garlic / parmesan	R72 Each

Meat & Poultry

Coal Fired Bifteki ground beef / butter / herbs / tzatziki / charcoal flatbread / lemon	R108
Chicken Livers chicken livers / onion / tomato / peppers / peri-peri sauce / toasted bread	R82
Chicken Wings corn flour battered / buffalo sauce / ranch dressing / celery	R109
Fillet Carpaccio raw beef / parmesan shavings / lemon mayo / capers / rocket	R135
Grilled Chorizo grilled chorizo / wood roasted peppers	R109
Pulled Pork Croquettes panko crumbed / wholegrain mustard / sweet & sour orange dip	R89
Snails snails / creamy garlic sauce / parsley / parmesan / toasted bread	R92
Sticky Pork Riblets sweet sticky sauce / cabbage slaw	R135
Tahini Hummus Lamb Rump lamb rump / chickpeas / za'atar / olive oil / charcoal flatbread	R135
Trinchado cubes of pan fried rump / garlic / cream / red wine / charcoal flatbread	R129

Vegetarian

Camembert charcoal grilled camembert cheese / white wine cranberry preserve chilli flakes / medley of toasted seeds / toasted bread	R145
Cauliflower Steak grilled cauliflower / mozzarella / paprika / roasted red pepper puree	R139
Halloumi coal fired / sweet chilli / lemon	R115
Portobello Mushrooms charcoal roasted / chilli / garlic / lemon / olive oil	R105
Minestrone Soup tomato based / root vegetables / toasted bread	R75
Melanzane aubergines / napoletana / mozzarella / parmesan / fresh basil	R105

Tapas Boards to Share

Wood Fired Flatbread charcoal grilled / olive tapenade / hummus / spicy feta	R99
Plant-Based Board portobello mushrooms / hummus / marinated aubergine / cherry tomatoes / zucchini fries / halloumi / flatbread	R299
Carnivore Board sticky pork riblets / coal fired bifteki / pulled pork croquettes / chicken wings / tahini hummus lamb rump / charcoal flatbread	R555
Feast Board calamari / chicken livers / garlic butter prawn bites / golden squid heads / prego mayo / halloumi / sticky pork riblets	R665



SEAFOOD



Seafood Tapas

Calamari pan seared with lemon / olive salt	R125
Salt & Pepper Calamari golden fried tubes / salt & pepper spice / chilli sweet & sour dip	R125
Golden Squid Heads deep fried squid heads / prego mayo	R115
Garlic Butter Prawn Bites prawns / garlic butter sauce / parmesan	R125
Fresh Mussels cream / garlic / paprika / onion / white wine / charcoal flatbread	R129
Salmon Tartare fresh chopped salmon / coriander / peppers / red onions / avo / zesty lime, chilli & ginger dressing	R159
Panko Prawns three prawns / sweet chilli	R109
Lobster Bisque lobster and prawn stock / finished with a touch of cream / toasted bread	R129
Lobster Taco Sliders lobster and prawn meat / tomato salsa / herbs / perinaise sauce	R299

Seafood Mains

Calamari grilled in lemon butter / savoury rice	R269
Salt & Pepper Calamari golden fried tubes / salt & pepper spice / sweet & sour dip / fresh-cut chips	R269
Hake & Chips beer battered deep fried hake / fresh-cut chips / tartar sauce	R185
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	R55
Queen King 8 vannamei queen prawns	R344
Tiger Mediums 6 vannamei king prawns	R576
Mozambican King 5 vannamei tiger medium prawns	SQ
Langoustines 7 mozambican king prawns	SQ

Seared Salmon grilled Norwegian salmon / sesame seeds / ginger pesto / soy wok vegetables	R435
Sole grilled in olive oil / lemon butter / capers / savoury rice	R369
Prawn Curry prawns / coconut / cream / savoury rice / sambals / poppadom	R315
Baby Kingklip On The Bone served on the bone / grilled in lemon butter / savoury rice	R359
Grilled Kingklip Fillet grilled in lemon butter / savoury rice	R389
Cilantros Shellfish Platter For 1 langoustines / prawns / calamari / squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	R765
Cilantros Shellfish Platter For 2 baby lobster / langoustines / prawns / calamari / mussels / hake squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	R1680
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	R295
Ribeye 300g	R295
Rump 300g	R215
T-bone 500g	R339
Tomahawk 600g	R349
Pork Ribs 600g	R335
Meat Board sticky pork riblets / chicken wings / 200g sirloin / fresh cut chips	R269
Lamb Chops lemon / olive oil / garlic / origanum	R345
Oxtail braised oxtail / port / mash	R339
Portuguese Fillet fried egg / white wine / cream / garlic sauce / traditional round chips	R379

Sauces R43

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	R205
Half Chicken & Prawns half flame grilled peri-peri baby chicken / four queen prawns	R275
Char-Grilled Chicken Breasts chicken breast / basil mash / artichokes / sun-dried tomatoes / olives / cream	R165
Chicken Espetada charcoal grilled deboned thighs / peri-peri / lemon / cilantro / gremolata / flatbread	R195



PASTA

Spaghetti / Rigatoni / Linguine
Zucchini option add R15

Napoletana slow cooked italian tomato sauce	R129
With Beef Fillet	R239
With Burrata Mozarella	R299
With Queen Prawns	R279
Bolognese slow cooked beef ragu / tomato / basil / parmesan	R165
Pesto basil pesto cream / black pepper / parmesan / pine nuts	R165
Spinach & Ricotta Nests spinach / ricotta / mozzarella / parmesan / napoletana / cream	R145
Funghi brown mushroom / cream / parmesan	R135
With Chicken Fillet	R170
With Beef Fillet	R245
Seafood prawns / calamari / mussels / linefish / prawn sauce / napoletana	R325
Lobster lobster / lobster tails / napoletana / cream	R549



SALADS

Greek 	R129
kalamata olives / feta / baby gem lettuce / peppers / capers / plum tomato / red onion / origanum / cucumber	
Classic Ceasar	R125
baby gem lettuce / creamy anchovy dressing / croutons / soft-boiled egg / parmesan / toasted ciabatta	
Add Grilled Chicken	R35
Add Anchovies	R29
Add Parma Ham	R45
Burrata Caprese 	R269
fresh Burrata mozzarella / heirloom tomato / salsa verde / rocket / olive oil / aged balsamic	
Honey-Roasted Butternut 	R159
whipped feta / roasted peppers / red onion / walnuts / fennel pumpkin seeds / rocket / olive oil / balsamic vinegar	
Chopped Chicken	R175
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	R135
200g grilled chicken breast / lettuce / tomato / onions / pickles / Cilantros sauces	
Wagyu Beef Burger	R165
200g Wagyu beef patty / lettuce / tomato / onions / pickles / Cilantros sauces	
Plant-based Burger 	R199
200g / plant-based trimmings / pickles / vegan condiments	
Add Bacon	R26
Add Cheese	R10
Add Avocado	R34
Add Portobello Mushroom	R35



FLATBREADS

Burrata Margherita 	R279
fresh Burrata / mozzarella / passata / basil / origanum	
Chicken Mex	R165
grilled chicken / jalapeno / red onion / tomato / chipotle cream cheese / avocado / mozzarella / passata / cilantro	
Clean Green 	R162
roasted aubergine / artichokes / pesto / sun-dried tomato / olives mozzarella / basil / rocket / olive oil	
Peri-Peri Seafood	R269
Prawns / calamari / peri-peri / passata / mozzarella	

& SIDES

Fresh-cut Chips	R44
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	R135
phyllo pastry / nuts / honey syrup / pistachio gelato	
Malva Pudding	R95
served with custard or ice-cream	
Cake of the Day	SQ
please ask your waitron for more details	
Chocolate Hot Pot	R109
toasted walnuts / ice-cream	
Crème Brûlée	R99
baked custard / sugar crust	
Ice-Cream & Choc Sauce	R85
ice-cream / BarOne™ chocolate sauce	
Crème Fraiche Panna Cotta	R99
honey-baked figs / pistachio nut praline	
Chocolate Parcels	R105
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.



C I L A N T R O S

TAPAS • SEAFOOD • GRILL

By *Vilamoura*