



TAPAS

Oysters

Au Naturel served fresh / red wine mignonette	R55 Each
Deluxe served fresh / salmon caviar / nori / ginger soy	R79 Each
Rockefeller baked with garlic butter / chives / creamed spinach / breadcrumbs	R65 Each
Loaded baked with pancetta / anchovies / olives / capers / napoletana / garlic / parmesan	R75 Each
Wild Oysters	SQ

Meat & Poultry

Coal Fired Bifteki ground beef / butter / herbs / tzatziki / charcoal flatbread / lemon	R115
Chicken Livers chicken livers / onion / tomato / peppers / peri-peri sauce / toasted bread	R85
Chicken Wings corn flour battered / buffalo sauce / ranch dressing / celery	R115
Fillet Carpaccio raw beef / parmesan shavings / lemon mayo / capers / rocket	R139
Grilled Chorizo grilled chorizo / wood roasted peppers	R115
Pulled Pork Croquettes panko crumbed / wholegrain mustard / sweet & sour orange dip	R95
Snails snails / creamy garlic sauce / parsley / parmesan / toasted bread	R95
Sticky Pork Riblets sweet sticky sauce / cabbage slaw	R139
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	R135

Vegetarian

Camembert  charcoal grilled camembert cheese / white wine cranberry preserve chilli flakes / medley of toasted seeds / toasted bread	R149
Cauliflower Steak  grilled cauliflower / mozzarella / paprika / roasted red pepper puree	R139
Halloumi  coal fired / sweet chilli / lemon	R119
Portobello Mushrooms  charcoal roasted / chilli / garlic / lemon / olive oil	R109
Minestrone Soup  tomato based / root vegetables / toasted bread	R79
Melanzane  aubergines / napoletana / mozzarella / parmesan / fresh basil	R109

Tapas Boards to Share

Wood Fired Flatbread  charcoal grilled / olive tapenade / hummus / spicy feta	R105
Plant-Based Board  portobello mushrooms / hummus / marinated aubergine / cherry tomatoes / zucchini fries / halloumi / flatbread	R309
Carnivore Board sticky pork riblets / coal fired bifteki / pulled pork croquettes / chicken wings / tahini hummus lamb rump / charcoal flatbread	R589
Feast Board calamari / chicken livers / garlic butter prawn bites / golden squid heads / prego mayo / halloumi / sticky pork riblets	R695



SEAFOOD

By *Vilamoura*

Seafood Tapas

Calamari pan seared with lemon / olive salt	R135
Salt & Pepper Calamari golden fried tubes / salt & pepper spice / chilli sweet & sour dip	R135
Golden Squid Heads deep fried squid heads / prego mayo	R119
Garlic Butter Prawn Bites prawns / garlic butter sauce / parmesan	R135
Fresh Mussels cream / garlic / paprika / onion / white wine / charcoal flatbread	R139
Salmon Tartare fresh chopped salmon / coriander / peppers / red onions / avo / zesty lime, chilli & ginger dressing	R165
Panko Prawns three prawns / sweet chilli	R115
Lobster Bisque lobster and prawn stock / finished with a touch of cream / toasted bread	R135
Lobster Taco Sliders lobster and prawn meat / tomato salsa / herbs / perinaise sauce	R319

Seafood Mains

Calamari grilled in lemon butter / savoury rice	R285
Salt & Pepper Calamari golden fried tubes / salt & pepper spice / sweet & sour dip / fresh-cut chips	R285
Hake & Chips beer battered deep fried hake / fresh-cut chips / tartar sauce	R195
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 8 vannamei queen prawns	R348
King 6 vannamei king prawns	R588
Tiger Mediums 5 vannamei tiger medium prawns	SQ
Mozambican King 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	R449
Sole grilled in olive oil / lemon butter / capers / savoury rice	R379
Prawn Curry prawns / coconut / cream / savoury rice / sambals / poppadom	R325
Baby Kingklip On The Bone served on the bone / grilled in lemon butter / savoury rice	R369
Grilled Kingklip Fillet grilled in lemon butter / savoury rice	R399
Cilantros Shellfish Platter For 1 langoustines / prawns / calamari / squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	R799
Cilantros Shellfish Platter For 2 baby lobster / langoustines / prawns / calamari / mussels / hake squid heads / grilled in lemon butter / garlic / fresh-cut chips / savoury rice	R1730
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	R299
Ribeye 300g	R299
Rump 300g	R225
T-bone 500g	R369
Tomahawk 600g	R365
Pork Ribs 600g	R339
Meat Board sticky pork riblets / chicken wings / 200g sirloin / fresh cut chips	R289
Lamb Chops lemon / olive oil / garlic / origanum	R359
Oxtail braised oxtail / port / mash	R355
Portuguese Fillet fried egg / white wine / cream / garlic sauce / traditional round chips	R385

Sauces **R44**

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	R175
Chicken Espetada charcoal grilled deboned thighs / peri-peri / lemon / cilantro / gremolata / flatbread	R205



PASTA

Spaghetti / Rigatoni / Linguine
Zucchini option add **R15**

Napoletana  slow cooked italian tomato sauce	R135
With Beef Fillet	R249
With Burrata Mozarella	R299
With Queen Prawns	R289
Bolognese slow cooked beef ragu / tomato / basil / parmesan	R169
Pesto  basil pesto cream / black pepper / parmesan / pine nuts	R175
Spinach & Ricotta Nests  spinach / ricotta / mozzarella / parmesan / napoletana / cream	R155
Funghi  brown mushroom / cream / parmesan	R139
With Chicken Fillet	R178
With Beef Fillet	R249
Seafood prawns / calamari / mussels / linefish / prawn sauce / napoletana	R335
Lobster lobster / lobster tails / napoletana / cream	R579

SALADS

Greek 	R135
kalamata olives / feta / baby gem lettuce / peppers / capers / plum tomato / red onion / origanum / cucumber	
Classic Ceasar	R135
baby gem lettuce / creamy anchovy dressing / croutons / soft-boiled egg / parmesan / toasted ciabatta	
Add Grilled Chicken	R39
Add Anchovies	R39
Add Parma Ham	R55
Burrata Caprese 	R279
fresh Burrata mozzarella / heirloom tomato / salsa verde / rocket / olive oil / aged balsamic	
Honey-Roasted Butternut 	R165
whipped feta / roasted peppers / red onion / walnuts / fennel pumpkin seeds / rocket / olive oil / balsamic vinegar	
Chopped Chicken	R179
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	R139
200g grilled chicken breast / lettuce / tomato / onions / pickles / Cilantros sauces	
Wagyu Beef Burger	R175
200g Wagyu beef patty / lettuce / tomato / onions / pickles / Cilantros sauces	
Plant-based Burger 	R209
200g / plant-based trimmings / pickles / vegan condiments	
Add Bacon	R26
Add Cheese	R10
Add Avocado	R34
Add Portobello Mushroom	R35

FLATBREADS

Burrata Margherita 	R289
fresh Burrata / mozzarella / passata / basil / origanum	
Chicken Mex	R175
grilled chicken / jalapeno / red onion / tomato / chipotle cream cheese / avocado / mozzarella / passata / cilantro	
Clean Green 	R179
roasted aubergine / artichokes / pesto / sun-dried tomato / olives mozzarella / basil / rocket / olive oil	
Peri-Peri Seafood	R275
Prawns / calamari / peri-peri / passata / mozzarella	

&
SIDES

Fresh-cut Chips	R44
Savoury Rice	R36
Cilantros Side Salad	R49
Iceberg Blue Cheese Wedge	R59
Mashed Potato	R36
Sweet Potato	R39
Wood Roasted Vegetables	R49
Creamed Spinach	R55
Roasted Butternut	R39
Creamed Sweetcorn	R45
Spicy Lentils	R39
Onion Rings	R39
Zucchini Fries	R45
Tenderstem Broccoli	R69
Traditional Pap	R39

DESSERTS

Cilantros Baklava	R145
phyllo pastry / nuts / honey syrup / pistachio gelato	
Malva Pudding	R99
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	R109
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
T A P A S • S E A F O O D • G R I L L

By *Vilamoura*