



CILANTRO LUNCH SPECIALS

APPETIZER

SALAD

Mix Greens -Cherri Tomatoes,Cucumbers w Quezo fresco,Orange,Segments

QUESADILLAS POLLO

Pulled Chicken, Refried Bean,Monterrey cheese-Guacamole-Crema fresca.

ENTREES

TILAPIA

Creolle Dusted Filet of Tilapia over Pesto Risotto-Avocado Salad w Fennel Guajillo Sauce.

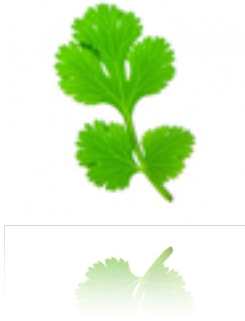
POLLO SALTADO

Sauteed Chicken Strips,Onions,Tomatoes-Cilantro Soy sauce-Rice and Fries.

DESSERTS

Tres Leches Cake

Mexican Churros,Chocolate sauce,Vanilla Ice Cream.



CILANTRO DINNER SPECIALS

APPETIZER

SALAD

Arugula,Cherri Tomatoes,Mango,Water Melon,Goat Cheese,Beets,
Balsamic Vinaigrette.

CALAMARI GAMBAS

Sauteed Calamari, Wine-Lime-Butter Cilantro sauce

ENTREES

MAR Y TIERRA

Grilled Strip Sirloin an Toston, Topped Shrimp-Chorizo lobster Sauce and
Sauteed Brocoli.

SALMON

Green Plantain Crusted Filet of Salmon over Roasted Tomatoes-Shallots
Brussels Sprouts-Butter Nutquash-Shiitake Mushrooms Fricasse and Guajillo
peppers -Jerez Reduction.

DESSERTS

Tres Leches Cake
Mexican Churros,Chocolate sauce,Vanilla Ice Cream.