

DINNER

APPETIZERS

Crab Cakes • 173

Breaded crab meat, accompanied with jicama, lettuce, avocado and remoulade sauce

Togarashi Squid • 171

Breaded squid with mixed salad and spicy sesame seeds oil

Smoked Octopus • 140

Accompanied with potato confit, mushrooms, feta cheese and mustard

California-Style Stuffed Chili Pepper • 171

Stuffed with shrimp, cream cheese, sesame, chives and bacon with hibiscus flower sauce

SALADS

Tuna Tataki • 191

Asian marinated seared tuna, accompanied with pear salad, mint and chili pepper flakes

Angelo's Salad • 125

Romaine lettuce, asparagus, tomatoes, grilled chicken marinated with garlic vinaigrette, zucchini, corn kernel and spring onions

Miraflores Salad • 115

Citrus vinaigrette with basil, pear, asparagus, tomatoes and crispy grissini

Traditional Caesar Salad • 135

Romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing

Cilantros Salad • 130

Mixed lettuce, tomatoes, sweet quince, avocado, goat cheese and coriander vinaigrette

Baja Salad • 125

Grilled cactus pads, arugula, panela cheese and tomatoes with coriander seed balsamic vinaigrette

SOUPS AND CREAMS

Spicy Baja Seafood Soup • 180

Crab meat, scallops, fish, shrimp with vegetables and epazote essence

Clam Chowder • 95

With potatoes, carrots, corn kernel and a touch of bacon

Shrimp & Lobster Bisque • 108

With a touch of brandy



VEGETARIAN SPECIALITIES

Spaguetti Lerry • 198

Spaghetti prepared with tomato sauce, basil, garlic, olive oil accompanied with parmesan cheese

Vegetable Lasagna • 189

Seasonal vegetables, mozzarella and parmesan cheese, covered with tomato sauce with a touch of pesto

Grilled Vegetables Panache • 140

Zucchini, mushrooms, tomatoes, broccoli, carrots, bell peppers, blue cheese and citrus dressing.

MAIN COURSES

Imperial Shrimp (7 oz) • 313

Stuffed with mozzarella cheese and wrapped in bacon accompanied with mashed potatoes and sautéed mushrooms with spinach

Chef's Shrimp (7 oz) • 310

Coriander special marinated with sautéed vegetables and wild rice

Caribbean Tuna (7 oz) • 270

Glazed with agave nectar and soy sauce with steamed vegetables

Loretano-Style Catch of the Day (7 oz) • 292

Served with wild rice and vegetables in clam sauce

Chicken Parmesan Supreme (8 oz) • 210

Breaded chicken breast, accompanied with spaghetti marinara

Cilantro's Chicken (8 oz) • 237

Stuffed with mozzarella cheese and covered in coriander sauce, served with mashed potatoes, roasted green beans and red bell peppers

Chicken Mignonette (8 oz) • 230

Stuffed with mushrooms and spinach, served with mashed potatoes and grilled vegetables in Port sauce

Grilled Beef Fillet (7 oz) • 341

Choose your own sauce (chimichurri, black pepper or mustard), with baked potato and roasted vegetables

Grilled Flank Steak (7 oz) • 299

Accompanied with panela cheese, roasted cactus pads and refried beans, served with pasilla chili sauce

Roasted Pork Fillet in Romero Sauce (7 oz) • 270

Accompanied with potatoes wedges, bell peppers and mashed carrots

Grilled BBQ Pork Ribs (12 oz) • 262

Accompanied with coleslaw and French fries

