



CILANTRO

HALCYON RESIDENCES, 4TH BLOCK KORAMANGALA
9, DRAFADILLA LAYOUT, BANGALORE, KARNATAKA
080 4110 2200



FACEBOOK/HALCYONRESIDENCES

CILANTRO



Global Favourites
Handpicked Indian Specials
Cult Classic Short Eats



How may we tempt you today?

Cilantro's tried and tested food philosophy means you *experience* global favorites at their authentic best, infused with all the ingredients and prepared with meticulous attention to traditional flavor.

Our Master Chefs build upon their international experience to present this handpicked selection of continental specials and a sprinkling of Indian delicacies that have carved a delectable niche globally. From quick bites to wholesome meals, there is something to please the connoisseur in everyone.

Step in to indulge in an impressive array of time tested global favorites and indulge in a *culinary experience* that keeps our patrons coming back for more.

Bon Appétit!



starters and sliders

- GRILLED FAN TAIL PRAWNS IN A LIME AND BUTTER HERB REDUCTION 450
- FISH GOUGONS 325
Finger fish fried crisp in a home-made spiced crumb mix
- CRISP FRIED SLICED FISH IN CHILLY SAMBAL 325
Fish cooked in a fragrant sauce prepared with chili and shallots
- BEEFY DUTCH DUMPLINGS 325
Meat balls studded with fresh herbs, pickled gherkins and char grilled
- GRILLED CHICKEN TIKKA IN A BLEND OF ORIGINAL SPICES 295
- TANGY WINGS 250
Chicken Wings slow cooked in our signature tangy sauce
- COCKTAIL SHASLIK 295
Chicken seasoned in a fiery sauce and char grilled to perfection
- SATAY CLUB CHICKEN 295
Chicken Satay paired with a chunky peanut sauce
- SPIKED POTATO FILLED CHILIES 200
Fried crisp in Semolina presented with a chili garlic sauce
- CHEESE BAKED CREAMED MUSHROOMS ON HERBED CROUTONS 225
- OLD FASHIONED CHEESE CHILI FINGERS WITH CHIPS 250

get souped up

- CREAMED TRUMPET MUSHROOM SOUP WITH HERBED BREAD 160
- RUSTIC CREAM OF OVEN ROASTED TOMATO SOUP WITH A DOLLOP OF CREAM 160
- VEGETABLE CLEAR SOUP SCENTED WITH CILANTRO 160
- DAK BUNGALOW STYLE CURRY SCENTED YOGHURT SOUP WITH VEGETABLES/CHICKEN 175/200
inspired by the famed Dak Bungalow Khansamas
- BRAISED BROWN ONION LAMB BROTH 175
A fragrant concoction of lamb slices in aromatic spices and herbs
- EAST INDIA COMPANY SEAFOOD SOUP 200
Recreated from an original recipe
- CLEAR VEGETABLE AND CHICKEN DUMPLING SOUP 200

salads & much more

- BLACKENED CHICKEN CAESARS SALAD 250
served with homemade dressing- clotted egg, shaved Parmesan and garlic crouton
- CAPON SALAD 225
Grain fed capon Chicken slices steeped in a Mango and Coconut dressing
- CHILLED SPIRAL PASTA SALAD 225
Nestled shredded greens, olives, mozzarella and served with 1000 island dressing
- HORIATIKI 225
A delectable combination of iceberg lettuce with cucumber, tomato and peppers with feta cheese

braising pot specials

- **FRICASSEE OF CHICKEN SET ON A BED OR RICE** 375
A quick cook chicken dish from the English country with Country cockerels, handpicked vegetables and field mushrooms
- **PAN SEARED BREAST OF CHICKEN** 375
Simmered In A Dry Red Wine And Pan Gravy
- **MUTTON PEPPERED HOT POT** 395
Stewed with handpicked herbs, plum tomatoes, root vegetables and chicken sausages
- **IRISH STEW** 375
Stewed cuts of choice lamb with root vegetables and cabbage, specialty of the Irish highlands
- **PARMANGIANA PICCATAS OF PORK** 375
Escalope's of pork cut palm size and pan fried with a crumb mix Topped with a tomato sauce and oven baked with cheese
- **MIXED GRILLED VEGETABLES** 325
Seasoned in virgin olive oil, sea salt, hand rubbed herbs and char grilled, presented with our home made tomato sauce
- **SLOW COOKED VEGETABLE CASAROLLE** 325
A Mediterranean one-pot stew with peppers, courgettes, sweet smoked paprika and thyme
- **HONEY GLAZED VEGETABLES** 295
Oven roasted vegetables sweetened with honey and livened with thyme

seafood sojourn

- **AMMACHIS COUNTRY STYLE FISH STEW (FISH MOILY)** 375
Kerala style fish cooked in freshly extracted coconut milk
- **PORTUGESE INSPIRED STEAMED FISH** 375
Smearred with a cafreal sauce wrapped in a banana leaf
- **GRILLED TIGER FAN TAIL SCAMPI WITH TOMATO SALSA** 650
- **GRILLED FISH WITH CILNATRO'S SIGNATURE LEMON BUTTER SAUCE** 375
- **GRILLED FISH WITH CILANTRO PESTO** 375
Served with choice of Spaghetti tossed in olive oil and garlic or mash potatoes
- **MIXED SEA FOOD GRILLED** 1000
Assortment of Seafood in an enchanting green lime butter sauce

the enchanting Indian corner

• CHICKEN CURRY ON THE BONE <i>All time favorite Home style chicken curry</i>	375
• LAHORI STYLE BUTTER CHICKEN <i>initiated by Grand master Chef Lala Hans Raj Kapotra</i>	375
• NAWAB STYLE KARELI KI ROGAN JOSH <i>Brimming with flavours of fennel, ginger, striking red chilies, indeed a celebration of all senses</i>	395
• KOLKATA KOSHA MANSHO <i>Ever popular slow fried spiced mutton on the bone seasoned with roasted garam masala</i>	395
• BEEF CURRY <i>Succulent Beef chops simmered in an aromatic mix of select spices and coconut milk</i>	350
• MALABAR BEEF FRY <i>Boneless chunks dry fried in pepper and herbs, authentic flavor from the Malabar hinterlands</i>	350
POTATO AND CAULIFLOWER IN COURSE GROUND SPICES <i>A amalgamation of potatoes and cauliflower with Indian spices</i>	300
VEGETABLES IN PICKLED SPICES AND CORAINDER (ACHARI SABZE)	300
DAAL MAKHANI <i>Robust Butter Seasoned Lentils</i>	300

DAL TARKA <i>Earthy Lentil Gravy Tmpered With Mustard</i>	275
--	-----

VEGETABLE PULAO <i>Rice Cooked With Assorted Vegetables</i>	275
--	-----

PLAIN BOILED RICE	200
-------------------	-----

• BIRYANI OF THE DAY NON - VEG <i>An Excotic Combination Of Tender Lamb Or Chicken With Basmati Rice and flavour with spices</i>	375
---	-----

indian breads

TAWA KA PHULKA <i>Leavened skillet bread</i>	60
---	----

KERALA PARATHA <i>Many layered skillet bread</i>	70
---	----

STUFFED PARATHAS VEGETARIAN <i>With fillings of potatoes or vegetables</i>	120
---	-----

TAWA PARATHA	70
--------------	----

CHAPPATHI <i>A flattened round wheat bread cooked on a griddle</i>	50
---	----

- Taxes extra as applicable
- Please inform the captain of any food allergies, any ingredients to avoid etc.,
- Non-vegetarian dishes marked ●
- Pastas, Burgers, Sandwiches and beverages available in a separate All-day-diner menu; available on request



PASTAS/BURGERS/SANDWICHES AND BEVERAGES
AVAILABLE ON REQUEST IN OUR ALL DAY DINING MENU

