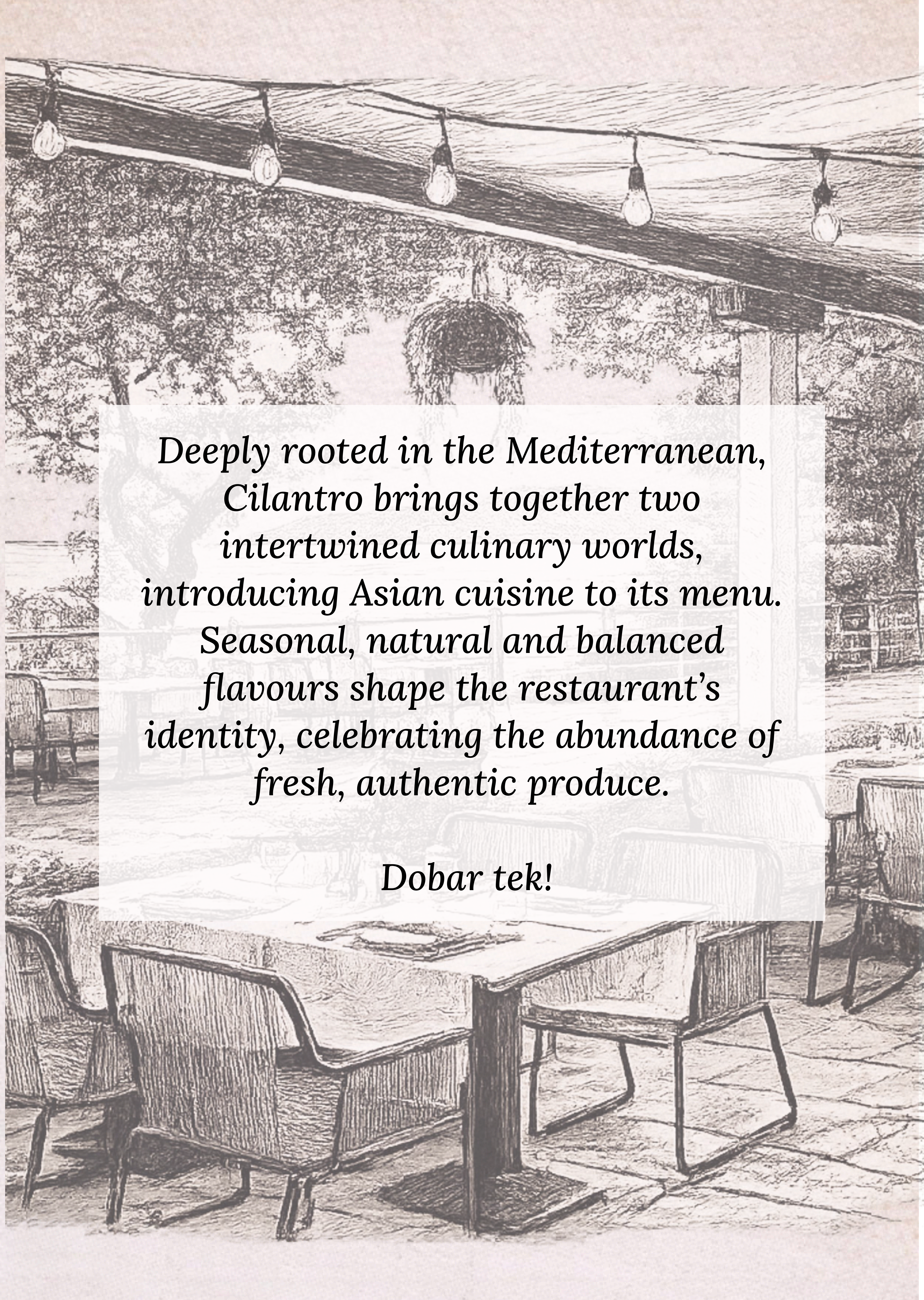


Cilantro



Seasonal • Natural • Balanced



*Deeply rooted in the Mediterranean,
Cilantro brings together two
intertwined culinary worlds,
introducing Asian cuisine to its menu.
Seasonal, natural and balanced
flavours shape the restaurant's
identity, celebrating the abundance of
fresh, authentic produce.*

Dobar tek!

Cold Appetizers

Prosciutto    17


Dalmatian prosciutto, focaccia, olives

Cheese selection    18

selection of Croatian cheeses, fig variations

Swordfish   27

fresh Adriatic swordfish, spring onion, cabbage, ponzu, nori seaweed, wasabi

Burrata   21

cherry tomatoes, baby spinach, pistachio

Beef carpaccio 27

beef tenderloin, pickled mustard seeds, Grana Padano, balsamic vinegar, wasabi




Soup

Cream of fennel and zucchini    10
white wine, sage, zucchini, fennel, white balsamic vinegar

Warm Appetizers

Spring rolls    14
sweet chili sauce

Tagliatelle with prawns and black truffle  32
Nantua sauce, Grana Padano, Istrian black truffle, cherry tomatoes

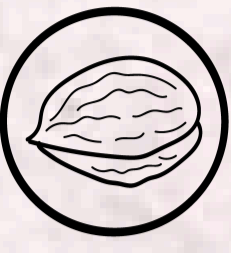



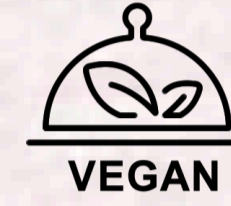





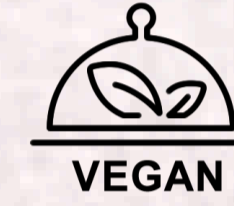
Beetroot risotto    21
mascarpone, Pag cheese "Kolan", sesame

Ragù "Dubrovnik pašticada"  35
traditional slow cooked beef stew, prunes, gnocchi, cinnamon cheese foam

Entrées

- White fish**   34
white fish fillet, cauliflower, parsley, béchamel sauce
- Squid**   37
Adriatic squid, Roman gnocchi, red wine, cherry tomato and basil ragù, roasted garlic cream
- Beef tenderloin**   40
gratinated potato, celery cream, pickled mustard seeds, green apple, demi-glace
- Chicken**   22
carrot and sesame cream, pickled carrot and celery, coriander, orange demi-glace sauce
- Burger**   26
100% beef burger, arugula, caramelized onion, cocktail sauce, pickles
- Beef cheeks**   32
white bean and pancetta purée, crispy pancetta, spring onion, demi-glace, orange
- Leek**     18
leek, kadaif pastry, crispy onion, green beans, hazelnut and potato sauce, mustard, pickled onion

Sides



- Truffle pommes    15
- Butter-sautéed asparagus with aioli sauce  14
- Grilled vegetables    12
- Leaf salad    11
- Fresh summer salad    11



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NOTES



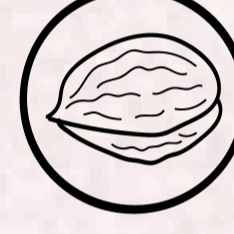
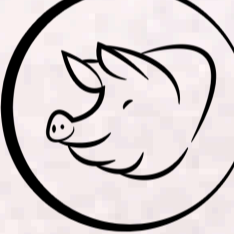


Cold dressed zucchini     14
zucchini, garlic, sesame oil, rice vinaigrette, lemon

Braised beef with five spice sauce   25
beef, soy sauce, star anise, chilli, cinnamon, bay leaf, black cardamom, fermented bean sauce

Mouth watering chicken    21
chilli oil, sesame, garlic, soy sauce, oyster sauce, cucumber, peanuts

Panko shrimp   31
panko breadcrumbs, garlic, onion, shrimp

Yangzhou fried rice     22
rice, eggs, shrimp, peppers, spring onion, garlic, carrot, green beans, pancetta

Sweet & sour crispy pork    25
fried pork, peppers, ginger, garlic, corn starch, rice vinaigrette, soy sauce



local product



vegan dish



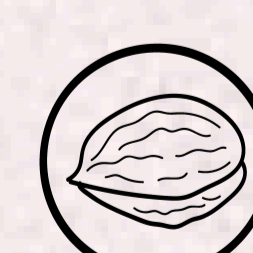
gluten free



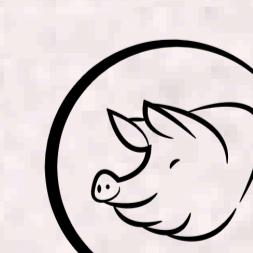
vegetarian dish



lactose free



contains nuts



contains pork

Please let us know of any dietary preferences or food allergies as we should be aware of in the preparation of Your meal.

Prices are expressed in Euros (€) and include all taxes.