



Dinner





Appetizers

Crab Cakes	205
Breaded crab meat, accompanied with jicama, lettuce, avocado and remoulade sauce	
Togarashi Squid	205
Breaded squid with mixed salad and spicy sesame seed oil	
Smoked Octopus	170
Accompanied with potato confit, mushrooms, feta cheese and citrus vinaigrette	
California-Style Stuffed Chili Pepper	205
Stuffed with shrimp, cream cheese, chives and bacon with hibiscus flower sauce	

Soups & Creams

Spicy Baja Seafood Soup	215
Crab meat, scallops, fish, shrimp with vegetables and epazote essence	
Clam Chowder	135
With potatoes, carrots, corn kernels and a touch of bacon	
Shrimp & Lobster Bisque	135
With a touch of Pernod	
White Asparagus Cream Soup	135
With a countryside bread shaving, cream cheese quenelles with toasted almond flakes and carrot purée	

Salads

Pear Confit Salad	210
Lettuce, confit pear, goat cheese, pecan, cherry tomatoes and balsamic vinaigrette	
Salad of the Sea of Cortez	135
Lettuce, red onions, cucumber, bell peppers, black and Green olives, fresh marjoram vinaigrette	
Citrus Salad	145
Lettuce, orange supremes, grapefruit, cherry tomatoes, strawberries, candied orange peel with citrus vinaigrette	
Traditional Caesar Salad	205
Romaine lettuce, parmesan cheese, garlic croutons and Caesar dressing	
Cilantro's Salad	150
Mixed lettuce, tomatoes, sweet quince, pear, avocado, goat cheese and coriander vinaigrette	
Balsamic Tomato Bruschetta	135
Crispy crouton with Philadelphia cheese, tomato and balsamic reduction dressing	

Vegetarian Specialities

Spaghetti Lerry	260
Spaghetti prepared with tomato sauce, basil, garlic, olive oil accompanied with parmesan cheese	
Vegetable Lasagna	220
Seasonal vegetables, mozzarella and parmesan cheese, covered with tomato sauce with a touch of pesto	
Poblano Stuffed Pepper with Vegetables	185
Poblano stuffed pepper with beans and vegetables, gratinated with cheese	



Indicates raw fish



Menu items at all Pueblo Bonito Resorts are trans fat-free.
Prices are in Mexican Currency. Tax included.



Main Courses

Chef’s Shrimp	370
Cilantro’s special marinated with sautéed vegetables and wild rice	
Loretano-Style Catch of the Day	340
Served with wild rice and vegetables in clam sauce	
Chicken Parmesan Supreme	325
Breaded chicken breast, accompanied with spaghetti marinara	
Cilantro’s Chicken	325
Stuffed with mozzarella cheese and covered in coriander sauce, served with mashed potatoes, roasted green beans and red bell peppers	
Pork Loin Wellington	280
Stuffed pork loin with sautéed mushrooms and vegetables in putt pastry, baked with beet sauce	
Grilled Flank Steak	375
Baked potato, grilled vegetables and pepper sauce	
Pasta with Butter and Salmon	300
Green beans puree, asparragus, sun dry cherry tomatoes and black olives dust	

Desserts

Baileys Cake	130
With wild berries sauce and basil	
Hazelnut Cake with Chocolate Sauce	130
Banana Ice Cream	130
Bathed with bitter chocolate and crispy almond	
Caramel Pie	130
With creamy green apple	
Mango Cream	130
With seasonal fruit and strawberry sauce	

 Indicates raw fish



*In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk.
Menu items at all Pueblo Bonito Resorts are trans fat-free.
Prices are in Mexican pesos. Tax included.*

