

Main Menu



Schedule:

Sunday: 8:00 AM – 10:00 PM
Monday: 8:00 AM – 10:00 PM
Tuesday: 8:00 AM – 10:00 PM
Wednesday: 8:00 AM – 10:00 PM
Thursday: 8:00 AM – 2:00 AM
Friday: 8:00 AM – 2:00 AM
Saturday: 8:00 AM – 2:00 AM

Owner: MAAAD!

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Eggs:

Rancheros eggs

Mexican sauce, based on tomato, onions, jalapeño Chili, and house spices. Accompanied with beans, and cream. \$6.85

Eggs with beef

Scramble eggs, mixed with beef, with the house's vinaigrette. Accompanied with beans, and pico de gallo. \$7.10

Eggs with chorizo (garlic sausages)

Scramble eggs, mixed with chorizo. Accompanied with beans, cream, and avocados. \$6.85

Eggs with fried sausages

Two eggs; over easy, or over-cooked. Accompanied with beans, and garlic potato. \$6.85

Regular Tacos:

Al pastor

Pork meat, with the house's vinaigrette. \$2.85

Grilled meat

Marinated meat, with the house spice. \$2.85

Grilled chicken

With the marinated house spice. \$2.85

Carnitas

Marinated meat, Michoacán style. \$3.85

Burritos:

Regular burrito

Meat, rice, beans, and pico de gallo. \$5.75

Super burrito

Meat, rice, beans, lettuce, cheese, cream, and avocados. \$6.75

Cilantro burrito

Green flower tortilla, with meat, rice, beans, cheese, mushrooms, cream, and chopped cilantro. \$7.25

Burrito Vegetariano

Rice, beans, lettuce, cheese, cream, and pico de gallo. \$7.25

Omelets:

Ham, cheese, and jalapeño omelet

With 3 different Mexican cheese; with ham, and jalapeño pepper. Accompanied with garlic potato. \$7.50

Suasage omelet

Mushrooms, spinach, onions, tomato, and cilantro. Accompanied with garlic potato. \$7.75

Chicken omelet

Tomato, onions, celery, and green pepper. Accompanied with garlic potato. \$7.99

Vegetarian omelet

Spinach, mushrooms, onions, tomato, and celery. Accompanied with garlic potato. \$7.75

Super Tacos:

Super veggie taco

Rice, beans, cheese, cream, lettuce, guacamole, onion, cilantro, and sauce. \$3.25

Fish

Range topped, tilapia fish. Accompanied with pineapples and cilantro. \$3.85

Shrimp

Range topped, spicy shrimp, with green onions, tree chili, and red pepper. \$4.25

Mar y tierra (earth and sea)

Big taco, meat, and shrimp, with onion, Poblano pepper. Rolled with the house's spice. \$5.50

Quesadillas:

Regular

Meat, cheese, beans, and pico de gallo. \$5.25

Super

Meat, beans, pico de gallo, soar cream, and guacamole. \$6.25

Regular nachos

Meat, beans, cheese, and pico de gallo. \$5.75

Super nachos

Meat, beans, cheese, pico de gallo, cream, and guacamole. \$6.85

Salads:

Chicken ceasar salad

Romaine lettuce, with cheese, crotons, and caesar dressing. \$6.85

Mixed green

Mixed green, cottage cheese, dried cherries, caramelized peanuts, and balsamic sweet vinaigrette. \$7.75

Nopales salad

Fresh cactus, with feta cheese, and a pico de gallo mix. And the house's vinaigrette. \$6.25

House's Specialties 01:

Carne azada

Accompanied with rice, beans, salad, avocado, pico de gallo, and green onions. \$9.75

Spicy grilled chicken

Accompanied with rice, beans, salad, guacamole, cream, and radish. \$8.95

Camarones al mojo de ajo

Accompanied with rice, beans, salad, and the house's garlic souse. \$9.95

Camarones empanizados

Accompanied with rice, beans, salad, and the house's tartar salad. \$9.95

Caldos

Caldo de res

Xxxxx \$8.25

Caldo de pollo

Accompanied with rice, beans, salad, guacamole, cream, and radish. \$8.00

Pozole

Accompanied with rice, beans, salad, and the house's garlic souse. \$8.50

The House's

Chiles rellenos

Traditional Poblano pepper, filled with meat, or cheese. \$7.25

2- tostadas de tinga

A mix of onions, crumbled chicken, tomato sauce, and chili chipotle. \$4.95

Pork in green sauce

Pork meat, in a green sauce, with potato, cilantro, and the house's spice. \$8.99

Pollo a la Oaxaqueña

Oaxacan sauce, with chile ancho, onions, garlic, peanuts, seas am seeds, and the house's spice. \$9.25

Enchiladas Méxicanas

Green, and red sauce, typical and traditional Mexican, with the house's spice. \$8.25

House's Specialties 02:

Pescado frito (mojarras)

Accompanied with rice, beans, salad, sliced orange, and jalapeño chili. \$9.25

Fajitas de pollos ho de res

Accompanied with rice, beans, salad, and guacamole. \$8.25

A brief description of the dish.

Side dishes

Mexican rice

XX \$2.70

Frijoles enteros, o refritos.

Whole, or refried beans. Black, or red beans. \$2.70

Guacamole

XX \$3.50

Sauer cream

XX \$3.50



Where the traditional Mexican
flavor, and original recipes
coexist.

*Specializing in original Mexican
recipes.*

Thank you for choosing us

Chef de cuisine: Huber Marengo