

## Savory House Specials

### Chile Rellenos lunch 8.5 / dinner 11.5

Served with Mexican rice and refried beans and your choice of corn or flour tortillas.

**Chiles Relleno** – Freshly Roasted Chile Poblano stuffed with Monterrey Cheese, coated with an egg batter and deep fried. Served with Mexican rice and refried beans. V

**Baked Roasted Chile Poblano** stuffed with ground beef and potatoes served with Mexican rice and refried beans V

### Enchiladas lunch 8.5 / dinner 11.5

**Enchilada Casserole** – Sautéed corn tortillas are layered with zucchini, onions, kernel corn, sour cream, and enchilada sauce, covered with melted jack and cheddar cheeses. Served with rice and a side salad. V

**Enchiladas** – Three sautéed corn tortillas stuffed with Cheese or shredded chicken smothered in mole, red or green salsa and topped with queso fresco or melted cheese. Served with rice and a side salad.

**Albondigas** – Tasty meatballs cooked with a tomato sauce spiced with chipotle and garlic and served with Mexican rice. lunch 8.5 / dinner 11.5

**Pescado a la Veracruzana** lunch 11.5 / dinner 13.  
Cod cooked with sautéed bell peppers, tomatoes, onions and olives served with rice and our zucchini mix.


**Poblano Chicken Mole** lunch 9.5 / dinner 12.5  
Flavors blend with this popular sauce made with a variety of chiles, almonds, chocolate, and spices from Puebla. Served with rice and refried beans.

**Carne Asada** lunch 11.5 / dinner 13.5  
Traditional grilled steak served with a cheese mole enchilada and a side of guacamole, Mexican rice and refried beans.

**Chicken Cilantro Pesto** – Breast of Chicken grilled and covered with a cilantro pesto and almonds. Served with rice and zucchini mix.

 **Crispy Fresh Salads**  
Made with homemade salad dressings served with garlic bread 6.50  
**Mexico City Salad** – Romaine-cucumber-tomatoes-onions served with your choice of honey or cilantro dressing  
**Mango and Jicama Salad** – Mix of nine salad greens-mango-jicama with a house dressing  
**Silvia's Salad** – Baby spinach with mushrooms, served with a special celery seed homemade dressing 7.50  
**Shrimp Cocktail a la Veracruz**  
**Shrimp Salad** with zesty sauce and avocado

 **Homemade Desserts**  
**Grandma Celia's FLAN** 3.5  
**Tia Ticha Tres Leches Cake** 3.5  
Moist traditional Spanish cake covered with homemade whipped cream topped with sliced almonds.  
**Churro sticks** with a chocolate dip 5

 **Sides**  
**Poblano and corn rice casserole** 3  
**Mexican rice and peas** 2.5  
**Zucchini and corn** 2.5  
**Side House salad** 2.5  
**Cup of Juan's Green Chili** 3

 **Salsas**  
**Cilantro Salsa** – Fresh Salsa Verde 1  
**Red Roasted tomato salsa** 1  
**Guacamole** 3.5  
**Add Grilled chicken** 2.5  
**Add beef** 2.5

 **A la Carte**  
**One steak taco** 2.5  
**One chile relleno** 3  
**One tamal** 2.5  
**One Churro** 2  
**Melted Chocolate** .75

 **Drinks**  
**Coke, Diet Coke, Sprite, Dr. Pepper or Lemonade** 1.75  
**Costa Rican Coffee** 2  
**Hot or Iced tea** 1.75  
**Virgin Mango Colada, Virgin Pina Colada, Strawberry Diaquiris** 4

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## Flavors of Mexico

At Cilantro Fusion, we will take you on a journey of flavors across Mexico from traditional food found in the lush area of Yucatan to the well-known flour tortillas with origins in Sonora Mexico. Our dishes have been revived from the Golden Ages of Mexican Cuisine culminating in a creative modern fusion of Mexican flavors.

We strive to provide a friendly, professional, fun and comfortable atmosphere to help you forget your worries or concerns so you can relax and have a pleasant time with the comfort of delicious Mexican Food. We use the freshest ingredients at very affordable prices. Cilantro Fusion is a great place to celebrate your accomplishments, birthdays, anniversaries and much more.

Dine in or take out  
Hours of operation:

M-T 8:00 am - 3:00 pm

W-TH-F 8:00 am - 9:00 pm

Sat 11:00 am - 9:00 pm

Visit us: [cilantrofusion.com](http://cilantrofusion.com)

email: [cilantrofusion@gmail.com](mailto:cilantrofusion@gmail.com)



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## Breakfast (served until ten a.m.)



### Sonoran Burritos

Regular (10 inch tortilla) 3.50  
Grande (14 inch tortilla) 4.75

Prepared with eggs, served with a side of green or red salsa, made with fresh baked flour tortillas.

Potatoes, Monterrey cheese and egg burrito V

Spicy chorizo sausage and egg burrito

Burrito a la Mexicana prepared with tomatoes, onions and serrano peppers V

Burrito Supreme-Beef and Bean burrito smothered in green chili topped with lettuce, tomato and sour cream.

Make your own burrito (choice of rice, beans, bacon, potato, chorizo, green chili or salsa) 6.5

Any burrito smothered with a choice of mild, medium or hot green chili. add 1.75

Any burrito covered with melted cheese, lettuce, tomato, and sour cream. add 1.75

### Mexico City Breakfast Tortas 4.5

Traditional Mexican Sandwiches

Torta a la Mexicana – prepared with tomatoes, onions and serrano peppers.

Spicy chorizo sausage torta with scrambled eggs.

### Desayuno Especial

Oaxacan Huevos Rancheros – Two sunny-side up eggs served on two corn tortillas Served with 2 eggs, a side of refried beans, fresh cilantro or red roasted tomato salsa and warm corn or flour tortillas. 8

One Churro stuffed with dulce de leche 2

## Lunch & Dinner



### Appetizers

Cheese quesadilla platter with guacamole 8

Chips and Sauce 3

Nachos Supreme – Chips with beans, sour cream, sauce and melted cheese Individual serving 4.5 Group serving 7.75

Chorizo con Queso served with tortilla chips 5

Churro sticks with a chocolate dip 5

### Soups

Cilantro soup served with tortilla strips and queso fresco 4

Red or white pozole -pork and hominy soup topped with lettuce, radishes, finely chopped radishes, finely chopped onions, and crushed oregano 6

### Quesadillas

Cheese quesadilla –14 inch tortilla stuffed with melted Monterrey Cheese 5.75

Rajas con queso – sautéed poblanos, onions and Monterrey cheese V 6.75

Mushrooms and onions with melted Monterrey cheese V 6.75

Gabriela's cilantro pesto, spinach and goat cheese 7.50

Signature

### Mexico City Tortas (lunch) 6.5

Traditional Mexican Sandwiches prepared with beans, avocado, tomatoes, onions and jalapenos.

Ham and queso fresco V

Avocado and queso fresco (vegetarian) V

Chicken with huajillo sauce 7.5

### Half and Half

Choose a half tortas or quesadilla with cilantro or pozole soup, or Mexico City salad.

## Sonoran Burritos



Picadillo con Papas ground beef and potatoes 5.75  
Juan's Green Chili – Rice and beans burrito smothered with green chili.

\*No extra charge for chili for Juan's burrito.

Pollo Adobado con Papas – Burrito stuffed with pulled chicken and huajillo sauce, potatoes, rice and beans. 5.75

Burrito Supreme-Beef and Bean burrito smothered in green chili topped with lettuce, tomato and sour cream

Make your own burrito (choice of rice, beans, bacon, potato, picadillo, beef, green chili or salsa)

Breakfast 5.5

Lucheon 6.75

Any burrito smothered with a choice of mild, medium or hot green chili add 1.75

Any burrito covered with melted cheese, lettuce, tomato and sour cream add

### Los Favoritos

Specialty Tamal Platter – Your choice of two meaty tamales made with a moist masa served with refried beans and a side of zucchini. 8.75

Yucatan chicken Banana Leaf Tamal – Chicken with huajillo sauce tamal wrapped in banana leaf

Corn Husk Tamales – Rojo Sauce with pulled pork, Green Sauce with shredded chicken

Chilaquiles con pollo – Tortilla chips with chicken smothered in fresh green salsa, topped with sour cream, onions and queso fresco, served with refried beans 8

Flautas – Three deep fried corn tortilla tacos made with chicken and potatoes smothered with green salsa and sour cream-topped with lettuce and fresh cheese served with a side of Mexican rice and a zucchini mix 8.75

Tostada – beans, chicken mix or ground beef served with rice and a zucchini mix 7.50

Tacos al carbon – Grilled steak chopped and served on four corn tortillas served with side of rice and beans 8.75

Juan's Green Chili Plate – Served for 12 years and very popular. Pork green chili served with rice and beans. Your choice of Mild, Medium or Hot chili 8.50