



**BLUE CILANTRO**

## Lunch Menu

**Address:** Fidelity Financial Centre (on corner of roundabout)

**Phone:** (345) 945 4372

**Cuisine:** French Mediterranean & Asian Fusion

### SOUPS & STARTERS

<b>Forest Mushroom Soup</b>	<b>CI\$9</b>
Cheese crouton, truffle oil	
<b>Tropical Black Bean Soup</b>	<b>CI\$8</b>
Tasso pork, mango relish, double cream	
<b>Conch Fritters</b>	<b>CI\$12</b>
Jerk aioli	
<b>Yellowfin Tuna Tartar</b>	<b>CI\$14</b>
Toasted sesame seeds, scallion, wonton chips	
<b>Mussels</b>	<b>CI\$12</b>
Organic tomatoes, fresh thyme butter, Chardonnay deglazed	
<b>Crab Cake</b>	<b>CI\$18</b>
Tamarind drizzle, avocado salad	

### SALADS


Add: grilled or blackened chicken CI\$8 / shrimp CI\$10 / catch of the day CI\$12 to your salad

Clay oven breads: pick any two or four, with assorted chutney.

Stuffed: pepper jack cheese, ham, olives

Flatbread: fresh mint & cilantro, roasted garlic, black onion seed

CI\$5 / CI\$10

<b>Baby Spinach</b>	<b>CI\$9</b>
Goat cheese, cranberry, portobello, grape fruit, toasted almond, passion fruit dressing	
<b>Mesclun Salad</b> 	<b>CI\$9</b>
Mini tomatoes, strawberry, blackberry, pickled carrots, avocado, pomegranate dressing	

<b>Baby Romaine</b>	<b>CI\$9</b>
Garlic bread, parmesan cheese, applewood bacon, Caesar dressing	
<b>Arugula</b> <span>V</span>	<b>CI\$9</b>
Manchego cheese, roasted beets, Granny Smith apples, walnuts, lemon dressing	
<b>Caprese Salad</b>	<b>CI\$12</b>
Fresh buffalo mozzarella, vine ripe tomato, fresh basil, lemon olive oil, aged balsamic	

## SANDWICHES & WRAPS

<b>10oz Certified Angus Beef Tenderloin Burger</b>	<b>CI\$18</b>
Brioche bun, lettuce, tomato, onions, mushroom, bacon, cheddar, Swiss or blue cheese	
<b>Buffalo Chicken Sandwich</b>	<b>CI\$16</b>
Brioche bun, panko breaded chicken, lettuce, tomato, onions, blue cheese or provolone, ranch dressing	
<b>Mahi Mahi Sandwich</b>	<b>CI\$18</b>
Grilled or blackened, country loaf, lettuce, tomato, grilled onions, truffle aioli	
<b>Lamb Kebab Wrap</b>	<b>CI\$18</b>
Pepper jack cheese, smoked paprika and black salt fries	
<b>Tandoori Chicken Wrap</b>	<b>CI\$16</b>
Lettuce, tomatoes, pickled cucumber, mango mint chutney	
<b>Shrimp Wrap</b>	<b>CI\$18</b>
Popcorn shrimp, shredded lettuce, scallions, bell peppers, provolone cheese, spicy aioli	
<b>Homemade Vegetarian Burger</b> <span>V</span>	<b>CI\$16</b>
Brioche bun, lettuce, tomato, onions, mushroom, cheddar, Swiss or provolone cheese	

## ENTRÉES

<b>Fresh Catch Of The Day</b>	<b>CI\$24</b>
Udon noodles, grilled scallions, seasonal Thai coconut curry sauce	
<b>Wild Salmon</b>	<b>CI\$22</b>
Zaatar rubbed salmon, asparagus, mango, sushi rice, ponzu reduction	
<b>Beef CAB</b>	<b>CI\$26</b>
8oz grilled New York steak, chimichurri, house cut fries, truffle aioli or side salad	

<b>Lobster Salad</b>	<b>CI\$28</b>
Salad of grilled Caribbean lobster, fresh fruits and berries, baby greens, mango chili sauce	
<b>Asian Bowl (BBQ chicken, beef, shrimp)</b>	<b>CI\$24</b>
Eggs, noodles, scallion, mushrooms, sprouts, bok choy, broth	
<b>Fish &amp; Chips</b>	<b>CI\$18</b>
Cabbage and papaya slaw, lime tartar sauce, hand-cut fries	
<b>Ravioli</b>	<b>CI\$20</b>
Lobster, boursin cheese, truffle oil, sage infused butter	
<b>Linguini Vongole</b>	<b>CI\$22</b>
Clams, white wine sauce	
<b>Butter Chicken</b>	<b>CI\$22</b>
Chicken in clay oven, spiced tomato butter sauce, basmati rice	
<b>Seafood Curry (Shrimp, Mussels, Clams, Mahi)</b>	<b>CI\$28</b>
With tangy onion and tomato sauce, basmati rice	

Last updated: Mon 22 Dec, 2025