



STARTERS

RHUBARB & KALE SALAD 10

TOASTED ALMOND, GOAT CHEESE, CUCUMBER, CRISPY SHALLOTS, RHUBARB DRESSING

CORN HUMMUS 10

CRISPY POTATOES, QUESO FRESCO, ROASTED CORN SALSA, CHILI OIL

CHICKEN EMPANADA 11

RAMP CHIMICHURRI SAUCE, PICKLED RED ONIONS CHIPOTLE AIOLI, MOLE, MUSHROOMS

NOT YOUR CLASSIC CEASAR SALAD 10

ROASTED CORN, AVOCADO, CROUTONS, RED ONIONS, QUESO FRESCO, CHIPOTLE CEASAR DRESSING

BRANZINO CRUDO 14 *RAW

SLICED BRANZINO, LIME & CILANTRO AGUACHILE, SLICED RED ONIONS, AVOCADO CREMA, CUCUMBERS

FRIED BRUSSEL SPROUTS 9

LIME & CILANTRO AIOLI, WATERMELON RADISH, CRISPY SHALLOTS

TACOS

CARNE ASADA 5,50

GUAJILLO MARINATED STEAK, CILANTRO, DICED ONIONS, TOMATILLO & GARLIC SALSA

AL PASTOR 4,75

ADOBO MARINATED PORK, HOUSE MADE PINEAPPLE KIMCHI, GOCHUJANG AIOLI

CRISPY FISH 5,50

SHAVED CABBAGE, PICKLED RED ONIONS, SPICY AIOLI

MUSHROOM & CHARRED BROCCOLINI 4,50

REFRIED BEAN, WHIPPED GOAT CHEESE

DESSERTS

TRES LECHES BREAD PUDDING 8

TRES LECHES CREME ANGLAISE, MACERATE BERRIES

RHUBARB CHEESECAKE 8

GRAHAM CRACKER CRUMBS, RHUBARB JAM, CARAMEL SAUCE

COOKIES 6

CRANBERRY, WHITE CHOCOLATE CHIPS

LUNCH & DINNER MENU
TUESDAY-FRIDAY 11:00AM- CLOSE
SATURDAY & SUNDAY 3:00PM-CLOSE

TORTAS

MORTADELLA TORTA 13

REFRIED BEANS, LETTUCE, TOMATOES, CHEESE, AIOLI, SLICED AVOCADO

PASTRAMI SPICED CHICKEN TORTA 14

LETTUCE, TOMATOES, CHEESE, POBLANO AIOLI, CARAMELIZED ONIONS, SLICED AVOCADO

HERB CRUSTED PORK TORTA 15

EPAZOTE & CUCUMBER YOGURT, SHAVED RED CABBAGE, CHEESE, SPICY AIOLI

VEGETARIAN TORTA 12

ROASTED MUSHROOMS, BROCCOLINI, GOAT CHEESE, KALE, AVOCADO

MAINS

GRILLED BRANZINO 25

QUINOA, AVOCADO, TOMATOES, RED ONIONS, CUCUMBER, BROCCOLINI, CHIPOTLE VINAIGRETTE

ROASTED CHICKEN BREAST 21

POZOLE, KALE, ROASTED CORN, RADISH, CILANTRO, CUCUMER, CHORIZO

BRAISED MOLE SHORT RIB 28

MOLE, WILD RICE, KALE, QUESO FRESCO, ESCABECHE

MARIA'S DUO TAMALES 20

CORN TAMALES, CHICKEN TAMALES, TOMATO SAUCE, LIME CREMA, QUESO FRESCO

SIDES

FRIES 5

ROASTED MUSHROOMS 6

GUACAMOLE & TORTILLA CHIPS 8

BRUSSEL SPROUTS 4

COFFEE, TEA, SOFT DRINK

BREWED COFFEE 3,00

CAPPUCCINO 4,50

CAFELATTE 4,75

HOT CHOCOLATE 3,75

HOT TEA 4,25

ESPRESSO 3,00

ICED TEA 2,50

LEMONADE 3,00

HORCHATA 3,00

SODA 3,00

SPARKLING WATER 4,00

JUICE 4,00

MINERAL WATER 3,00

BREAKFAST

TUESDAY-FRIDAY

FROM 7AM TO 10:30AM

MAINS

BREAKFAST TACO \$ 3.75

Corn Tortilla, Scrambled Egg, Guacamole, Pickled Red Onion, Lime Crema

TAMALE & EGGS 14



Corn Tamale, Two Eggs, Refried Beans, Tomato Sauce, Crema, Cilantro, Pickled Red Onions

CHORIZO TORTA 12

Refried Beans, Scrambled Eggs, Cheese, Spicy Aioli

MORTADELLA EGG & CHEESE \$10

Brioche, Queso Fresco, Slice Avocado, Crema

BLACK BEAN BOWL 14



Cherry Tomatoes, kale, Two Eggs, Crema, Kale, Guacamole

PLANTAINS WITH CREMA 11



Fried Plantains, Refried Beans, Queso Fresco, Two Eggs, Grilled Toast

AVOCADO TOAST 11 (ADD EGG 2,00)



Heirloom Tomatoes, Epazote & Cucumber Yogurt

PB&J FRENCH TOAST 10



Blueberry Jam, Peanut Butter, Banana Whipped Cream, Caramel Sauce

COFFEE, TEA, SOFT DRINKS

Brewed coffee 3,00

Cappuccino 4,50

cafeLatte 4,75

Hot chocolate 3,75

hot Tea 4,25

Espresso 3,00

Iced Tea 2,50

Lemonade 3,00

Horchata 3,00

Soda 3,00

Sparkling water 4,00

Juice 4,00

Mineral Water 3,00

PASTRIES

CINNAMON ROLL 6



Vanilla Glaze

BANANA BREAD 6



Honey Butter, Powder Sugar

COOKIES 6



Cranberry, White Chocolate Chips

CROISSANT 4



SIDES

Black Beans 4



Two Eggs 4



Cured Salmon 5

Fried Plantains 3



DESSERT

TRES LECHEs BREAD PUDDING 8

tres leches creme anglaise, MACERATE strawberries

RHUBARB CHEESECAKE 8

Graham cracker crumbs, rhubarb jam, caramel sauce

COOKIES 6

Cranberry, White Chocolate Chips



1909 SEMINARY RD SILVER SPRING, MD 20910

LIMECILANTRO.COM

BRUNCH

Saturday - Sunday
9:am-2:30pm

MAINS

Pupusas Benedict 16

Chicharron Or Cheese Pupusa, Two Poached Eggs, Tomato Sauce, Escabeche, Chives, Chipotle Hollandaise

Chorizo Torta 12

Refried Beans, Scrambled Eggs, Cheese, Spicy Aioli

Tamale & Eggs 14

Corn Tamale, Eggs, Refried Beans, Tomato Sauce, Crema, Cilantro, Pickled Red Onions

Black Bean Bowl 14

Cherry Tomatoes, Spinach, Two Eggs, Crema, Kale, Guacamole

Platanos With Crema 13

Fried Plantains, Refried Beans, Queso Fresco, Two Eggs, Grilled Toast

Avocado Toast 11 (add egg 2,00)

Avocado Toast, Cherry Tomatoes, Epazote & Cucumber Yogurt

Chilaquiles 15 (Add Chorizo 3)

Chilaquiles Sauce, Fried Tortillas, Cilantro, Guacamole, Two Eggs, Crema

Tres Leches Pancake 10

Maple Syrup, Whipped Cream

Pb&J French Toast 10

Blueberry Jam, Peanut Butter, Banana Whipped Cream, Caramel Sauce

Quinoa Salad 13

Roasted Chicken, Kale, Avocado, Tomatoes, Red Onions, Cucumber, Chipotle Vinaigrette

Short Rib & Eggs 18

Kale, Two Eggs, Mole, Pickled Red Onions

Fried Brussel Sprouts & Eggs 12

Two Eggs, Crispy Shallot, Lime & Cilantro Aioli

COFFEE, TEA, SOFT DRINKS

Brewed coffee 3,00

Cappuccino 4,50

CafeLatte 4,75

Hot chocolate 3,75

hot Tea 4,25

Espresso 3,00

Iced Tea 2,50

Lemonade 3,00

Horchata 3,00

Soda 3,00

Sparkling water 4,00

Juice 4,00

Mineral Water 3,00

PASTRIES

Cinnamon Roll 6

Vanilla Glaze

Banana Bread 6

Honey Butter, Powder Sugar

Cookies 6

Cranberry, White Chocolate Chips

Croissant 4

SIDES

Black Beans 4

Two Eggs 4

Cured Salmon 5

Fried Plantains 3

Dessert

TRES LECHES BREAD PUDDING 8

Tres Leches Creme Anglaise, Macerated Berries

RHUBARB CHEESECAKE 8

Graham Cracker Crumbs, Rhubarb Jam, Caramel Sauce

COOKIES 6

Cranberry, White Chocolate Chips





Lime & Cilantro

MODERN LATIN CUISINE

Monday- Closed

Tuesday- 7:00am-9:00pm

Wednesday -7:00am-9:00pm

Thursday-7:00am-9:00pm

Friday-7:00am-10:00pm

Saturday- 9:00am-10:00pm

Sunday- 9:00am-8:00pm

www.limecilantro.com

Phone: 443-288-11234

DOG'S MENU

BON A-PET TREAT \$3

Homemade peanut butter bone shaped popsicles

AWOOF CON POLLO \$4

Chicken, Rice, Fresh Seasonal Vegetables

STEAK \$5

Petit Filet Tips

