

# The Boston Globe

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## City Weekly

### Table Hopping

## The cilantro fix

It's hard to imagine anyone getting so incensed about a little green herb, especially one that doesn't transport you to another state of consciousness. But some people despise it so vehemently that they've created a website to document its vileness. At [ihatecilantro.com](http://ihatecilantro.com), members recount personal tales of meals, and lives, ruined by a few green sprinkles. But cilantro is that way, like Barry Manilow or opera or chewing tobacco — you're either repulsed or addicted. With cilantro, we fall happily into the latter camp.

#### **Teatro**

*177 Tremont St., Boston  
617-778-6841*

When we call to inquire about cilantro on the menu, we are told the chef will, on request, add the herb to any dish. So when we arrive a few days later, we order the spinach and mascarpone ravioli (\$20) with cilantro instead of the parsley listed on the menu. A knowing smile appears on the waitress's face: Ah, the crazy cilantro people! But we are pleased with our tweaked, and tastier, ravioli. One of the night's specials — a whole sea bass (\$30) — also arrives with cilantro sprinkled along its golden, grilled length.