



## Celebrating 10 Years

• 2007 - 2017 •

## Brunch Menu

Join us every Saturday and Sunday from 11 am to 3 pm.

### Entrées

#### SMOKED SALMON AVOCADO TOAST

House-cured wild salmon, crispy capers, hardboiled egg, radish, Arcadian lettuce, garlic-thyme vinaigrette. 15.5

#### ADOBO BACON AVOCADO TOAST

Grilled corn, pickled red onion, grape tomatoes, Chipotle honey. 15

#### BRAZILIAN BISCUITS & CHORIZO GRAVY\*

Brazilian cheesy bread, fried eggs, pickled jalapeños, queso fresco, fruit "ceviche." 13.5

#### ♥ HUEVOS RANCHEROS\* Tortillas, black

beans, pico de gallo, Chihuahua cheese, fried eggs, cilantro, queso fresco cheese, roasted tomato salsa. 12

#### CHIPOTLE HONEY FRIED CHICKEN\*

Fried eggs, chipotle honey glaze, yucca cake, pico de gallo. 13.5

#### BUTTERMILK PANCAKES

Bacon, fruit "ceviche." 11.5 *Add a flavor: chocolate churro or plantain foster 2*

♣ MAPLE GLAZE PULLED PORK\* Fried eggs, yucca cake, jalapeños, radish. 14

#### ADOBO WILD-CAUGHT SHRIMP & GRITS

Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. 16

#### ♣ SCRAMBLED EGG & CHORIZO SOFT

TACOS Pickled jalapeños, Chihuahua cheese, cabbage, aji verde sauce. 14

#### ♣ CRISPY DUCK CONFIT HASH\*

Fried eggs, sweet potatoes, plantain & yucca spaetzle, tomatillo salsa verde. 15

#### AMERICANO\* Two eggs any style, bacon,

sweet potato hash, yucca cake. 10.5

#### 21-DAY AGED SKIRT STEAK & FRIED EGGS\*

Sweet potato and plantain hash, crispy onions, aji verde sauce. 23

#### ♣ ♥ EGG WHITE & AVOCADO WRAP

Whole wheat wrap, scrambled egg whites, spinach, avocado, chihuahua cheese, pico de gallo, fruit "ceviche." 10.5 *Add bacon 1.5*

### Sides

#### House Bacon 5

Choice of cobb-smoked or adobo-rubbed

#### ♥ Two Eggs, Any Style\* 3

#### ♥ Sweet Potato Plantain Hash 4

#### ♥ Roasted Corn Grits 5

#### Grilled Chorizo Sausage 5

#### ♥ Fresh Fruit "Ceviche" 3

#### ♥ Latin Pastry Basket 7

Brazilian cheesy bread, yucca cake, margarita donuts, churros

Please notify your server of any food allergies.

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness.

♣ Crowd Favorites ♣ Spicy ♥ Vegetarian

(Vegan? Ask your server for recommendations.)



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## Brunch Drinks

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### Drinks

☛ **PALADAR MIMOSAS** Choose from traditional, grapefruit, pomegranate-ginger or watermelon-basil 3

**TROPICAL MANGO SANGRIA** White wine, mango rum, peach schnapps  
Glass 7.95 Full Carafe 26.95

**BRAZILIAN RED SANGRIA** Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices  
Glass 7.95 Full Carafe 26.95

**PALADAR RUM PUNCH** Mt. Gay Black Barrel Rum, Smith & Cross, citrus liqueur, and fresh fruit juices 9.25

**PALADAR BLOODY MARY** Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim 7.95

**JALAPEÑO PALOMA** El Jimador Silver Tequila, jalapeños, grapefruit, simple syrup 8.95

### Non-Alcoholic

**HOUSEMADE LEMONADE**  
Traditional, vanilla-ginger, blueberry-cucumber or pomegranate-ginger 2.95

**WATERMELON BASIL AGUA FRESCA**  
Sparkling water, watermelon juice, basil 3.25

**SIPP ORGANIC SODAS**  
Mojo Berry or Zesty Orange 3.95

**FRESHLY SQUEEZED JUICE**  
Orange or grapefruit 4.95

**NON-ALCOHOLIC MOJITO**  
Watermelon-basil, blueberry-cucumber or pomegranate-ginger 3.95

**GOSLING'S GINGER BEER** 2.95

### Coffee & Tea

**SOLSTICE ORGANIC COFFEE**  
*Locally owned & roasted (Cleveland, OH)*  
Blended exclusively for Paladar, this coffee is a nutty, bittersweet-chocolate mix of beans sourced from Brazil & Ethiopia. 3.25  
**Add a 1oz. pour of Zaya Gran Reserve or Portside Spiced, 4.95**

*Take a bag of Paladar coffee home with you, 14.95.*

**CAPITAL TEAS BRAND HOT TEA**  
*Family owned & operated (Annapolis, MD)*  
Capital Teas maintains a century-plus tradition of excellence in tea by sourcing and blending only the highest quality teas from around the world. Ask your server for a selection of assorted teas. 3.25

**FAIR TRADE COLD BREW COFFEE CARAFE**  
24-hour slow-brew Paladar house coffee. 8.95

**CUBAN COFFEE** Dark sweetened espresso. 3.95

**CAFÉ CON LECHE** Cuban coffee, steamed milk. 4.95

**CAFÉ MOCHA** Espresso, vanilla steamed milk, Mexican chocolate sauce, cinnamon, sugar. 5.95

**CAPPUCCINO, LATTE** 4.95

**ESPRESSO** 3.95

*we proudly serve*



CAPITAL TEAS®