



Gluten-Free Lunch Menu

Craft-Your-Own Guacamole

START WITH OUR TRADITIONAL GUACAMOLE
SINGLE: \$6.5 | GUACAMOLE TRIO: \$16.5

Fresh avocados smashed with tomatillos, onions, cilantro and lime juice. Served with our housemade blend of plantain, malanga and corn chips. ①

Add fresh ingredients:

Classic \$5.0

Pickled Jalapeños | Roasted Red Peppers
Spicy Peppers | Pico de Gallo | Mango
Pickled Red Onion | Chipotle Honey
Candied Pumpkin Seeds | Roasted Garlic
Black Beans | Golden Raisins
Corn | Crispy Capers (①)

Premium \$1

Queso Fresco | Goat Cheese
Bacon | Shrimp

House-Made Salsas

Served with our housemade chip blend.
Choose 1: \$4.5 / Choose any 3: \$10

Tomatillo Salsa Verde | Pico de Gallo
Caribbean Mango | Fire-Roasted Tomato

• Starters •

- ① **MOJO PORK TOSTONES** Crispy plantains, corn salsa, aji verde. **11**
- ② **BRAZILIAN CHEESY BREAD** Gluten-free with yucca flour, Chihuahua cheese. **6.5**
- ① ② **WILD CORVINA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, citrus marinade. **11**
- MIXED SEAFOOD CEVICHE*** Wild shrimp, wild corvina, calamari, peppers, carrots, onion, pepper broth. **14**
- ① ② **QUESO FUNDIDO** Chorizo sausage, Chihuahua cheese, garlic, jalapeños, tortilla chips. **11**
- ① **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, aji pepper aioli. **12**
- ① ② **JALAPEÑO SHRIMP CEVICHE*** Hearts of palm, jicama, lemon. **11**
GLUTEN FREE WITHOUT CHIPS

• Shareable Sides •

- ① ② **SWEET PLANTAINS** Lime crema. **6.5**
- ① ② **YUCCA FRIES** Aji aioli. **6.5**
- ② **SPICED ALMOND GREEN BEANS** Goat cheese, grape tomatoes, sherry vinaigrette. **7**
- SOFRITO VEGETABLE & CHORIZO KALE** Garlic, balsamic reduction. **8**
- ② **CANDIED PUMPKIN SEED SPINACH** Pickled red onions, cranberries, queso fresco. **7**
- ① ② ③ **CHILE SPICED CAULIFLOWER** Lime crema. **7**

• Gluten-Free Menu Notes •

Hi there,

We know it can be difficult to tell what has gluten and what doesn't by glancing at a menu. So, we created this gluten-free version to make things a bit easier for you.

If you're very sensitive to gluten, the note below applies to you.

There are a handful of gluten free ingredients (as marked) that are prepared in a fryer that is also used for food containing gluten. This includes our Housemade Chip Blend and Sweet Plantains. We suggest avoiding these ingredients if your gluten allergy is extremely sensitive.

Please be sure your server knows about your allergy so we can do all we can to accommodate you.

• \$9.95 Paladar Tacos •

Two tacos per order; served with cabbage and choice of side below. All tacos can be gluten-free if ordered with 100% soft corn tortillas.

- ① ② **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanuts, cilantro aioli.
- ② **BLACKENED FISH** Wild corvina, pickled onion & pineapple slaw, cilantro aioli.
- BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli.
- ROASTED PORK AL PASTOR** Pickled onion & pineapple slaw, jalapeños, balsamic aioli.
- SLOW-BRAISED DUCK** Pickled onion & pineapple slaw, aji verde.
- ③ **GRILLED ZUCCHINI** Adobo black beans, corn salsa, garlic cilantro pesto.

CHOICE OF SIDE OPTIONS:

Gazpacho | ① Chicken Tortilla Soup | ① Adobo Fries | Pinto Beans | Black Beans
Garlic Kale | Coconut Mango Rice | Ensalada Mixta Side Salad | César Side Salad (CÉSAR SALAD IS GLUTEN FREE IF ORDERED WITHOUT CUBAN CROUTONS)

• Soups & Salads •

ADD CHICKEN 4.5 ADD SHRIMP 6.5 ADD STEAK 7.5 ADD SALMON* 7.5

- ② **GAZPACHO** Blended tomatoes, red peppers, cucumbers, garlic, onions, jicama, Cuban croutons. **6**
GLUTEN FREE IF ORDERED WITHOUT CROUTONS
 - ① **CHICKEN TORTILLA SOUP** Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. **6.5**
- SOUP & SALAD COMBO**
Choice of Ensalada Mixta, César or Spinach Hearts of Palm salad and choice of Gazpacho or ① Chicken Tortilla bowl of soup. **10** (CÉSAR SALAD IS GLUTEN FREE IF ORDERED WITHOUT CUBAN CROUTONS)
- ② **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumbers, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**
 - ② **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. **8.5**
 - CÉSAR SALAD** Hearts of romaine, queso fresco, crispy capers, tomatoes, croutons, sugar cane César dressing. (GLUTEN FREE IF ORDERED WITHOUT CROUTONS) **7**
 - CHICKEN CÉSAR **13**
 - SALMON CÉSAR **16**
 - STEAK CÉSAR **16**
 - SOCKEYE SALMON QUINOA SALAD*** Spinach, smoked tomatoes, roasted corn, Kalamata olives, queso fresco, cilantro lime vinaigrette. **16**
 - ② **KALE & ROASTED SWEET POTATO** Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**
 - ② **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**

• Lunch Entrées •

- ② **COCONUT CURRY VEGETABLE STEW** Sweet potatoes, zucchini, bell peppers, onions, brown rice, pinto beans. **12.5**
WITH CHICKEN **17** WITH SHRIMP **19**
- ① **SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **13.5**
- ② **RUM GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **14**
- SLOW-ROASTED MOJO PORK** Cilantro rice, black beans, corn salsa. **14**

• Large Plates •

- ① ② **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. **21.5**
- ARGENTINIAN MIXED GRILL*** Skirt steak, grilled mojo chicken, chorizo sausage, vegetables, rice pilaf, chimichurri, grilled tortillas. **25**
GLUTEN FREE IF ORDERED WITHOUT GRILLED TORTILLAS
- 21-DAY DRY AGED SKIRT STEAK CHURRASCO*** Sofrito rice, pinto beans, chimichurri. **23**
- MOJO MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot puree, olive pasilla sauce. **22.5**
GLUTEN FREE IF ORDERED WITHOUT YUCCA SPAETZLE

We serve our values. Paladar is dedicated to finding the highest quality ingredients with a focus on responsible sourcing. We serve only wild-caught fish and seafood and support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible. Our partners in quality sourcing:

 Bristol Bay, AK; Coast of Iceland; Coast of Guyana

 **HALPERNS'**

 Leidy's Farms, PA; Southeastern Family Farms, AL

 Joe Jurgielewicz & Son, PA

 Superior Farms, CO

 Wayne Farms, NC

 Bayou la Batre, AL

 MidAtlantic Family Farms, VA

*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness. Please notify your server of any food allergies.

① Highly sensitive? Let us know when ordering this dish. ② Crowd Favorites ③ Spicy ④ Vegetarian (Vegan? Ask your server for recommendations.)



Gluten-Free Dinner Menu

Craft-Your-Own Guacamole

START WITH OUR TRADITIONAL GUACAMOLE
SINGLE: \$6.5 | GUACAMOLE TRIO: \$16.5

Fresh avocados smashed with tomatillos, onions, cilantro and lime juice. Served with our housemade blend of plantain, malanga and corn chips. ①

Add fresh ingredients:

Classic \$5.0

Pickled Jalapeños | Roasted Red Peppers
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Candied Pumpkin Seeds | Roasted Garlic
Black Beans | Golden Raisins
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Bacon | Shrimp

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Tomatillo Salsa Verde | Pico de Gallo
Caribbean Mango | Fire-Roasted Tomato

Starters

- ① **MOJO PORK TOSTONES** Crispy plantains, corn salsa, aji verde. 11
- ① **BRAZILIAN CHEESY BREAD** Gluten-free with yucca flour, Chihuahua cheese. 6.5
- ① **WILD CORVINA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, citrus marinade. 11
- MIXED SEAFOOD CEVICHE*** Wild shrimp, wild corvina, calamari, peppers, carrots, onion, pepper broth. 14
- ① **QUESO FUNDIDO** Chorizo sausage, Chihuahua cheese, garlic, jalapeños, tortilla chips. 11
- ① **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, aji pepper aioli. 12
- ① **JALAPEÑO SHRIMP CEVICHE*** Hearts of palm, jicama, lemon. 11
GLUTEN FREE WITHOUT CHIPS

Shareable Sides

- ① **SWEET PLANTAINS** Lime crema. 6.5
- ① **YUCCA FRIES** Aji aioli. 6.5
- ① **SPICED ALMOND GREEN BEANS** Goat cheese, grape tomatoes, sherry vinaigrette. 7
- SOFRITO VEGETABLE & CHORIZO KALE** Garlic, balsamic reduction. 8
- ① **CANDIED PUMPKIN SEED SPINACH** Pickled red onions, cranberries, queso fresco. 7
- ① **CHILE SPICED CAULIFLOWER** Lime crema. 7

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Latin Comfort Food

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- ① **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. 18
- ① **SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. 17
- ① **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. 21.5
- ① **COCONUT CURRY VEGETABLE STEW** Sweet potatoes, zucchini, bell peppers, onions, brown rice, pinto beans. 15.5
WITH CHICKEN 20 WITH SHRIMP 22
- SLOW-ROASTED MOJO PORK** Cilantro rice, black beans, corn salsa. 18

Grill & Seafood

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- ① **MOJO-MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot puree, olive pasilla sauce. 22.5
GLUTEN FREE IF ORDERED WITHOUT YUCCA SPAETZLE
- ① **ARGENTINIAN MIXED GRILL*** Skirt steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. 25
GLUTEN FREE IF ORDERED WITHOUT GRILLED TORTILLAS
- ① **21-DAY DRY AGED SKIRT STEAK CHURRASCO*** Sofrito rice, pinto beans, chimichurri. 23
- BANANA LEAF ROASTED COD** Shrimp, chorizo sausage, potatoes, vegetable slaw, queso fresco. 21
- WILD CORVINA 'VERACRUZ'** Shrimp, cilantro rice, Veracruz sauce. 19
- ① **CHIPOTLE HONEY BERKSHIRE PORK CHOP*** 12-ounce center cut bone-in pork chop, roasted corn grits, Salvadorian slaw, herbs. 25
- ① **HERB-ROASTED CHICKEN** Yucca spaetzle, sofrito vegetables, kale, fresh oregano, aji verde. 17
GLUTEN FREE IF ORDERED WITHOUT YUCCA SPAETZLE
- ① **CHIMICHURRI GRILLED LAMB CHOPS** Grilled corn & quinoa salad, spicy cauliflower, fresh herbs, rosemary honey. 28
- ① **BRAZILIAN BABY BACK RIBS** Full rack with French green beans, yucca fries, mango glaze. 26

Paladar Tacos

SERVED THREE PER ORDER WITH CABBAGE & FRIJOLAS; ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5.
ALL TACOS CAN BE GLUTEN-FREE IF ORDERED WITH 100% SOFT CORN TORTILLAS.

- ① **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanuts, cilantro aioli. 14
- ① **BLACKENED FISH** Wild corvina, pickled onion & pineapple slaw, cilantro aioli. 16
- BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli. 16
- ROASTED PORK AL PASTOR** Pickled onion & pineapple slaw, jalapeños, balsamic aioli. 14
- SLOW-BRAISED DUCK** Pickled onion & pineapple slaw, aji verde. 15.5
- ① **GRILLED ZUCCHINI** Adobo black beans, corn salsa, garlic cilantro pesto. 13.5

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