



Summer 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. Add fresh ingredients:

Classic \$5.0

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

Premium \$1

Queso Fresco | Goat Cheese
Bacon | Shrimp | Smoked Salmon

House-Made Salsas

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

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

• Starters •

JERK CHICKEN SKEWERS Salvadorian slaw, plantains, mango jerk sauce. **8.5**

MOJO PORK TOSTONES Crispy plantains, corn salsa, aji verde. **11**

🌱 **MANGO CHIMICHURRI CALAMARI** Mango, jicama, jalapeños, cilantro. **12.5**

GRILLED LAMB MEATBALLS Pico de gallo, cabbage, lime crema. **6.5**

🌱 **BRAZILIAN CHEESY BREAD** Gluten-free with yucca flour, Chihuahua cheese. **6.5**

BRAISED BEEF ROPA VIEJA Plantains, pickled onion slaw, aji pepper aioli. **12**

🌱 **WILD CORVINA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, citrus marinade. **11**

MIXED SEAFOOD CEVICHE* Wild shrimp and corvina, calamari, peppers, carrots, onion, pepper broth. **14**

🌱 **JALAPEÑO SHRIMP CEVICHE*** Hearts of palm, jicama, lemon. **11**

🌱 **QUESO FUNDIDO** Chorizo sausage, Chihuahua cheese, garlic, jalapeños, tortilla chips. **11**

🌱 **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**

• Shareable Sides •

🌱 **SWEET PLANTAINS** Lime crema. **6.5**

🌱 **YUCCA FRIES** Aji aioli. **6.5**

SWEET POTATO & DUCK HASH Aji verde. **8**

🌱 **SPICED ALMOND GREEN BEANS** Goat cheese, grape tomatoes, sherry vinaigrette. **7**

SOFRITO VEGETABLE & CHORIZO KALE Garlic, balsamic reduction. **8**

🌱 **CANDIED PUMPKIN SEED SPINACH** Pickled red onions, cranberries, queso fresco. **7**

🌱 **CHILE SPICED CAULIFLOWER** Lime crema. **7**

• Beverages •

🌱 **WATERMELON BASIL AGUA FRESCA** Sparkling water, watermelon juice, basil. **3**

SIPP ORGANIC SODAS Choice of Mojo Berry or Zesty Orange. **4**

🌱 **FAIR TRADE COLD BREW COFFEE CARAFE** 24-hour slow-brew Paladar house blend coffee **9**

HOUSE LEMONADE Traditional, Vanilla Ginger, Blueberry Cucumber, Pomegranate Ginger. **3**

• Chef's Specials •

Available through August 13, 2017

TINY TUNA TACOS Marinated tuna, cucumber salad, pickled jalapeño aioli, soy-marinated jalapeños, cilantro. **11**

JAMAICAN JERK HALF CHICKEN Sautéed garlic kale, Haitian brown rice, Caribbean mango salsa. **17**

CILANTRO PEANUT CHICKEN SALAD Mixed greens, tomatillos, corn, black beans, tomatoes, Chihuahua cheese, cilantro honey vinaigrette. **14**

SOFT SHELL CRAB TACOS Soy-marinated jalapeños, tomatillo salsa, pineapple balsamic aioli, side of frijoles. **24**

• Latin Comfort Food •

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

SLOW-ROASTED MOJO PORK Cilantro rice, black beans, corn salsa. **18**

🌱 **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **18**

SLOW-SMOKED PULLED CHICKEN Salvadorian rice, plantains, aji pepper aioli. **17**

🌱 **COCONUT CURRY VEGETABLE STEW** Sweet potatoes, zucchini, bell peppers, onions, brown rice, pinto beans. **15.5**

🌱 **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. **21.5**

WITH CHICKEN 20 WITH SHRIMP 22

• Grill & Seafood •

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

🌱 **MOJO-MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot puree, olive pasilla sauce. **22.5**

BANANA LEAF ROASTED COD Shrimp, chorizo sausage, potatoes, vegetable slaw, queso fresco. **21**

🌱 **21-DAY DRY AGED SKIRT STEAK CHURRASCO*** Sofrito rice, pinto beans, chimichurri. **23**

WILD CORVINA "VERACRUZ" Shrimp, cilantro rice, Veracruz sauce. **19**

ADOBO WILD-CAUGHT SHRIMP & GRITS Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **21.5**

BRAZILIAN BABY BACK RIBS Full rack with French green beans, yucca fries, mango glaze. **26**

CHIMICHURRI GRILLED LAMB CHOPS Grilled corn & quinoa salad, spicy cauliflower, fresh herbs, rosemary honey. **28**

CHIPOTLE HONEY BERKSHIRE PORK CHOP* 12-oz center cut bone-in pork chop, roasted corn grits, Salvadorian slaw, herbs. **25**

HERB-ROASTED CHICKEN Yucca spaetzle, sofrito vegetables, kale, fresh oregano, aji verde. **17**

🌱 **ARGENTINIAN MIXED GRILL*** Skirt steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **25**

• Paladar Tacos •

SERVED THREE PER ORDER WITH CABBAGE & FRIJOLE; ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5.

🌱 **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanuts, cilantro aioli. **14**

ROASTED PORK AL PASTOR Pickled onion & pineapple slaw, jalapeños, balsamic aioli. **14**

🌱 **BLACKENED FISH** Wild corvina, pickled onion & pineapple slaw, cilantro aioli. **16**

SLOW-BRAISED DUCK Pickled onion & pineapple slaw, aji verde. **15.5**

BRAISED BEEF Queso fresco, jalapeños, cilantro, aji pepper aioli. **16**

🌱 **GRILLED ZUCCHINI** Adobo black beans, corn salsa, garlic cilantro pesto. **13.5**

• Soups & Salads •

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

🌱 **GAZPACHO** Blended tomatoes, red peppers, cucumbers, garlic, onions, jicama, Cuban croutons. **6**

🌱 **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumbers, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**

CHICKEN TORTILLA SOUP Hominy, scallions, poblano peppers, lime crema, crushed tortillas. **6.5**

🌱 **KALE & ROASTED SWEET POTATO** Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

🌱 **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. **8.5**

CÉZAR SALAD Hearts of romaine, queso fresco, tomatoes, crispy capers, croutons, sugar cane Cézár dressing. **7**

SOCKEYE SALMON QUINOA SALAD* Spinach, smoked tomatoes, roasted corn, Kalamata olives, queso fresco, cilantro lime vinaigrette. **16**

CHICKEN CÉZAR **13**

SALMON CÉZAR **16**

STEAK CÉZAR **16**

🌱 **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**

• Sandwiches •

ALL SANDWICHES SERVED WITH ADOBO FRIES. ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5.

🌱 **EL CUBANO** Mojo pork, ham, pickles, Swiss cheese, spicy brown mustard. **12.5**

🌱 **QUINOA BURGER** Black beans, goat cheese, kale, pico de gallo, cilantro adobo aioli. **12**

PALADAR BURGER* 100% natural ground beef, avocado, Swiss cheese, fried onions, lettuce. **13.5**
ADD BACON 1.5

🌱 **CHIMICHURRI CHICKEN** Chihuahua cheese, bacon, chimichurri sauce, pico de gallo. **12.5**

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
Coasts of Iceland & 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.

🌱 Crowd Favorites 🌱 Spicy 🌱 Vegetarian (Vegan? Ask your server for recommendations.)

Paladar Specialty Cocktails

Mojitos

FLAVORS:

Pomegranate-Ginger, Watermelon-Basil,
Blueberry-Cucumber

Traditional

White rum,
lime, mint, sugar 8

Superior

Plantation 5 Yr,
lime, mint, sugar 10

Margaritas

FLAVORS:

Pomegranate-Ginger, Watermelon-Basil,
Blueberry-Cucumber

Traditional

White tequila, orange liqueur,
agave nectar, lime 8

Superior

Espolon Reposado tequila, Ferrand Dry
Curaçao, agave nectar, lime 11

Sangria

Tropical Mango White

White wine, mango rum, peach schnapps
GLASS 8 FULL CARAFE 26.5

Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça,
blackberry brandy, fresh juices
GLASS 8 FULL CARAFE 26.5

Wine

GLASS / BOTTLE

SPARKLING

Brut, Segura Viudas Brut, Spain 38

WHITE

Sauvignon Blanc, Doña Paula Los Cardos, Argentina ... 9 / 36

Sauvignon Blanc, Sea Pearl, New Zealand 11 / 44

Vinho Verde, Vaca das Cordas, Portugal 9 / 36

Pinot Grigio, Lagaria, Italy 9.5 / 38

Riesling, Heinz Eifel Shine, Germany 10 / 40

Chardonnay, Santa Julia Organica, Argentina ... 11 / 44

Chardonnay, Spellbound, California 12.5 / 50

RED

Cabernet, Doña Paula, Argentina 9 / 36

Cabernet, Haras de Pirque, Chile 12 / 48

Malbec/Cabernet, Casco Varela, Argentina 9 / 36

Malbec, Santa Julia Reserva, Argentina 9.5 / 38

Malbec, Tinto Negro, Argentina 12 / 48

Tempranillo, Maximo, Spain 9.5 / 38

Merlot, Natura, Chile 10 / 40

Pinot Noir, Santa Carolina, Chile 10.5 / 42

Non-Alcoholic

Watermelon Basil Agua Fresca

Sparkling water, watermelon juice, basil 3

Sipp Organic Sodas

Flavors: Mojo Berry, Zesty Orange 4

Housemade Lemonades

Flavors: Traditional, Vanilla-Ginger, Blueberry-Cucumber,
Pomegranate-Ginger 3

Non-Alcoholic Mojitos

Flavors: Watermelon-Basil, Blueberry-Cucumber,
Pomegranate-Ginger 4

Gosling's Ginger Beer

..... 3

PALADAR RUM PUNCH

Mt. Gay Black Barrel, Smith & Cross, citrus liqueur,
fresh fruit juices 11

PLANTATION MAI TAI

Plantation Pineapple, Velvet Falernum, Plantation
OFTD, almond liqueur, fresh tropical juices 10

PAINKILLER

Cruzan 9 Spiced Rum, Cruzan Mango Rum, Smith &
Cross Rum, fruit juices, coconut milk, nutmeg . . 10

CAIPIRINHA

São Paulo Cachaça, lime, sugar 8.5

JAMAICAN MULE

Smith & Cross, Allspice Dram, ginger beer, lime . . . 11

CUCUMBER RHUM SMASH

Rhum Clément Première Canne, St. Germain, ginger
simple syrup, lime juice, soda 11

PALADAR LIBRE

Kraken Black Spiced Rum, Bacardi Coconut, Licor
43, Coke 9

CHAIRMAN'S OLD FASHIONED

Brown sugar, orange, cherry, orange bitters . . . 10.5

DARK & STORMY

Goslings Black Seal Rum, ginger beer, lime 9.5

JALAPEÑO PALOMA

El Jimador Silver Tequila, jalapeños, grapefruit,
simple syrup 9.5

Rum

Choose from 75 premium rums, with flavor profiles ranging
from sweet to spicy to smoky. Try a flight or half-ounce,
tasting-sized pour. Our classically-crafted rum cocktails
are made from our own recipes with fresh ingredients.

White Rum

GLASS / TASTE

Cruzan Estate Light, St. Croix	6.5 / 2.5
Bacardi Light, Puerto Rico	7 / 2.5
Manatawny T. Rutter, Pottstown, PA	7.5 / 2.5
Plantation 3 Yr, Barbados	8 / 3
Ron Atlantico Platino, Dominican Republic	8 / 3
Maggie's Farm, Smallman, PA	8.5 / 3
BlueBird Distilling Sugar Cane, Phoenixville, PA	9 / 3.5
Caña Brava 3 Yr, Panama	9 / 3.5
Clément Première Canne, Martinique	9 / 3.5
Clément Canne Bleue, Martinique	10 / 3.5
Diplomatico Blanco, Venezuela	10 / 3.5
Rhum JM Blanc, Martinique	10.5 / 3.5

Flavored & Spiced

Bacardi Assorted Flavors, Puerto Rico	6.5 / 2.5
Choose from Tangerine, Dragon Berry, Coconut, Limón	
Sailor Jerry's Spiced Navy Rum, Virgin Isl.	6.5 / 2.5
Captain Morgan Spiced, Puerto Rico	7 / 2.5
El Dorado Spiced, Guyana	7 / 2.5
Kraken Black Spiced, Trinidad	7 / 2.5
Brinley Assorted Flavors, St. Kitts	8.5 / 3
Choose from Coconut, Mango, Vanilla	
Brinley Spiced, St. Kitts	8.5 / 3
Captain Morgan Private Stock, Puerto Rico	8.5 / 3
Maggie's Farm Spiced, Smallman, PA	8.5 / 3
Chairman's Reserve Spiced, St. Lucia	9 / 3
Muddy River Spiced, Belmont, NC	9 / 3.5

Dark Rum

Cruzan Black Strap, St. Croix	6.5 / 2.5
El Dorado Dark Superior, Guyana	7 / 2.5
Myers's Original Dark, Jamaica	7.5 / 2.5
Gosling's Black Seal, Bermuda	8 / 3
Plantation Original Dark, Barbados	8.5 / 3

Rum Flights

Spiced El Dorado Spiced, Maggie's Farm Spiced, Brinley Spiced	8.5
Aged Plantation 5 Yr, English Harbour 5 Yr, Rhum Barbancourt 8 Yr	9
Premium Aged Diplomatico Reserva Exclusiva, Flor de Caña 12 Yr, Zaya Gran Reserve 12 Yr	11.5
Super Aged Brugal 1888, Plantation XO, Ron Zacapa 23 Yr	13.5
Presidential Appleton Estate 21 Yr, El Dorado Special Reserve 21 Yr, Ron Zacapa XO	24

Beer

DRAFT

Pacifico Lager, Mexico, Mexican Lager, 4.5%	6
Victory Hop Devil, Downingtown, PA, IPA, 6.7%	6
Yards Philly Pale Ale, Philadelphia, PA, APA, 4.6%	6
Evil Genius Seasonal, Philadelphia, PA	6.5

BOTTLE

Miller Lite, Milwaukee, WI, Pilsner, 4.1%	5
Yuengling, Pottsville, PA, Amber Lager, 4.5%	5
Corona, Mexico, Lager, 4.6%	5.5
Corona Light, Mexico, Lager, 4.1%	5.5
Dos Equis Amber, Mexico, Amber Lager, 4.7%	5.5
Red Stripe, Jamaica, Lager, 4.7%	5.5
Sly Fox Helles Lager (can), Pottstown, PA, 4.9%	5.5
21st Amendment Brew Free or Die (can), San Francisco, CA, IPA, 7%	6

Aged Rum

GLASS / TASTE

Brugal Añejo, Dominican Republic	8 / 3
Bacardi 8, Puerto Rico	8.5 / 3
Ron Abuelo 7 Yr, Panama	8.5 / 3
Ron Atlantico Reserva, Dominican Republic	9 / 3
El Dorado 8 Yr, Guyana	9 / 3.5
Diplomatico Reserva, Venezuela	9.5 / 3.5
Mount Gay Black Barrel, Barbados	9.5 / 3.5
Rhum Barbancourt 8 Yr, Haiti	9.5 / 3.5
Smith & Cross, Jamaica	9.5 / 3.5
Pyrat XO Reserve, Guyana	10 / 3.5
Zaya Gran Reserva 12 Yr, Trinidad	10 / 3.5
Cruzan Single Barrel, St. Croix	10.5 / 3.5
Flor de Caña Centenario 12 Yr, Nicaragua	11 / 4
Hamilton St. Lucian 7 Yr, St. Lucia	11 / 4
Kirk & Sweeney, Dominican Republic	11 / 4
Ron Atlantico PRVT Cask 25 Yr, Dominican Rep.	11 / 4
Appleton Estate 12 Yr, Jamaica	11.5 / 4
Dos Maderas 5+3, Barbados	11.5 / 4
El Dorado 12 Yr, Guyana	11.5 / 4
Scarlet Ibis, Trinidad	11.5 / 4
Don Q Añejo, Puerto Rico	12 / 4
Ron Matusalem 8 Yr, Dominican Republic	12 / 4
Manatawny Small Batch, Pottstown, PA	12.5 / 4.5
Rhum Clément Select Barrel, Martinique	12.5 / 4.5
Diplomatico Reserva Exclusiva, Venezuela	13 / 4.5
Dos Maderas 5+5, Barbados	13 / 4.5
Ron Zacapa 23 Yr, Guatemala	13.5 / 4.5
El Dorado 15 Yr, Guyana	13.5 / 5
Chairman's Forgotten Cask, St. Lucia	14 / 5
Flor de Caña Centenario Gold 18 Yr, Nicaragua	14 / 5
Rhum Barbancourt Estate RSV 15 Yr, Haiti	14 / 5
Brugal 1888, Dominican Republic	14.5 / 5
Seven Fathoms, Grand Cayman Islands	15 / 5
Plantation XO, Barbados	16 / 5.5
Don Q Gran Añejo, Puerto Rico	16.5 / 6
Ron Zacapa XO, Guatemala	22 / 8
El Dorado Special Reserve 21 Yr, Guyana	23.5 / 8
Appleton Estate 21 Yr, Jamaica	26 / 9
St. Nicholas Abbey 10 Yr, Barbados	32.5 / 11
Flor de Caña Centenario 25 Yr, Nicaragua	34 / 12

Gold Rum

Don Q Gold, Puerto Rico	6.5 / 2.5
Cruzan Dark 2 Yr, St. Croix	7 / 2.5
Appleton Signature Blend, Jamaica	7.5 / 2.5
Mount Gay Eclipse, Barbados	7.5 / 2.5
El Dorado 5 Yr, Guyana	8 / 3
Plantation Grand RSV 5 Yr, Barbados	8.5 / 3
English Harbour 5 Yr, Antigua	9 / 3.5
Muddy River Queen Charlotte RSV, Belmont, NC	9 / 3.5
Pusser's British Navy Rum, Guyana	9 / 3.5
Chairman's Reserve, St. Lucia	9.5 / 3.5
Rhum JM Gold, Martinique	11 / 4

Beer, Continued

BOTTLE

Blue Moon, Golden, CO, Hefe/Wit, 5.4%	6
Sixpoint The Crisp (can), Brooklyn, NY, Pilsner, 5.4%	6
Stella Artois, Belgium, Pale Lager, 5%	6
2SP Delco Lager (can), Aston, PA, Red Lager, 4%	6.5
Dogfish Head 60 Minute IPA, Milton, DE, IPA, 6%	6.5
Fat Head's Bumble Berry, North Olmsted, OH, Honey Blueberry Ale, 5.3%	6.5
Lagunitas Little Sumpin' Sumpin', Petaluma, CA, American Wheat Pale Ale, 7.5%	6.5
Victory Prima Pils, Downingtown, PA, Pilsener, 5.3%	6.5
Wyndridge Farms Cider (GF), Dallastown, PA, 5.5%	6.5
Tröegs Troegenator, Harrisburg, PA, Doppelbock, 8.2%	7
Two Roads Espressway, Stratford, CT, Cold Brew Coffee Stout, 6.4%	7.5

