



**Summer 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. 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*
- ✦ **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** Mojo Berry, 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*

**• \$9.95 Paladar Tacos •**

Two tacos per order; served on corn/flour hybrid tortillas with cabbage.

- ✦ **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanuts, cilantro aioli.
- ✦ **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.
- ✦ **GRILLED ZUCCHINI** Adobo black beans, corn salsa, garlic cilantro pesto.

**• \$10.95 Sandwiches & Wraps •**

- ✦ **EL CUBANO** Mojo pork, ham, pickles, Swiss cheese, spicy brown mustard.
- ✦ **QUINOA BURGER** Black beans, goat cheese, kale, pico de gallo, cilantro adobo aioli.
- ✦ **KALE & SAUTÉED MUSHROOM WRAP** Goat cheese, pico de gallo, caramelized onions, garlic pasilla aioli.
- PALADAR BURGER\*** 100% natural ground beef, avocado, Swiss cheese, fried onions, lettuce.
- KEY WEST CHICKEN WRAP** Crispy or grilled chicken, jalapeños, pico de gallo, Colby jack cheese, romaine, key lime mustard sauce.
- ✦ **CHIMICHURRI CHICKEN** Chihuahua cheese, bacon, pico de gallo.

ALL TACOS, SANDWICHES & WRAPS ARE SERVED WITH YOUR CHOICE OF SIDE:

Gazpacho Soup | Chicken Tortilla Soup | Adobo Fries | Pinto Beans | Black Beans  
Garlic Kale | Coconut Mango Rice | Ensalada Mixta Side Salad | César Side Salad

**• 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, croutons. *6*
- CHICKEN TORTILLA SOUP** Hominy, scallions, poblano 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 Chicken Tortilla bowl of soup. *10*
- ✦ **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumbers, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. *6.5*
- ✦ **SPINACH HEARTS OF PALM** Mango, avocado, black beans, tomatoes, sweet tropical vinaigrette. *8.5*
- ✦ **CÉZAR SALAD** Hearts of romaine, queso fresco, tomatoes, crispy capers, croutons, sugar cane César dressing. *7*
- CHICKEN CÉZAR ..... *13*
- SALMON CÉZAR ..... *16*
- STEAK CÉZAR ..... *16*
- SOCKEYE SALMON QUINOA SALAD\*** Spinach, smoked tomatoes, roasted corn, Kalamata olives, queso fresco, cilantro lime vinaigrette. *16*
- ✦ **KALE & ROASTED SWEET POTATO** Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. *12*
- ✦ **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. *13.5*

**• Lunch Entrées •**

- ✦ **COCONUT CURRY VEGETABLE STEW** Sweet potatoes, zucchini, bell peppers, onions, brown rice, pinto beans. *12.5*
- WITH CHICKEN *17* WITH SHRIMP *19*
- ADOBO WILD-CAUGHT SHRIMP & GRITS** Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. *16*
- ✦ **RUM GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. *14*
- SLOW-ROASTED MOJO PORK** Cilantro rice, black beans, corn salsa. *14*
- SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. *13.5*

**• Large Plates •**

- ✦ **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*
- 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*

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:



\*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

