



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. **3.25**

SIPP ORGANIC SODAS Mojo Berry, Zesty Orange. **3.95**

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

HOUSE LEMONADE Traditional, Vanilla Ginger, Blueberry Cucumber, Pomegranate Ginger. **2.95**

• 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.

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

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

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

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

🍷 **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.

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

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

KEY WEST CHICKEN WRAP Crispy or grilled chicken, jalapeños, pico de gallo, Colby jack cheese, romaine, key lime mustard sauce.

🍷 **KALE & SAUTÉED MUSHROOM WRAP** Goat cheese, pico de gallo, caramelized onions, garlic pasilla aioli.

🍷 **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**

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

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

CHICKEN CÉZAR **13**
SALMON CÉZAR **16**
STEAK CÉZAR **16**

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**

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

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

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

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

🍷 **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**

🍷 **RUM GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **14**

WITH CHICKEN **17** WITH SHRIMP **19**

SLOW-ROASTED MOJO PORK Cilantro rice, black beans, corn salsa. **14**

ADOBO WILD-CAUGHT SHRIMP & GRITS Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **16**

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**

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

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

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

Cruzan Light Rum,
lime, mint, sugar 7.95

Superior

Plantation 5 Yr,
lime, mint, sugar 9.95

Margaritas

FLAVORS:

Pomegranate-Ginger, Watermelon-Basil,
Blueberry-Cucumber

Traditional

White tequila, orange liqueur,
agave nectar, lime 7.95

Superior

Espolon Reposado tequila, Ferrand Dry
Curaçao, agave nectar, lime 10.95

Sangria

Tropical Mango White

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

Wine

GL / BT

SPARKLING

Brut, Segura Viudas Cava 187ml, Spain 9 / 30
Prosecco, Ruffino, Italy 38

WHITE

Riesling, Heinz Eifel Shine, Mosel, Germany 8.95 / 34
Pinot Grigio, Lagaria, Italy 8.95 / 32
Vinho Verde, Vaca das Cordas, Portugal 8.95 / 34
Sauvignon Blanc, Doña Paula, Mendoza, Arg. 8.95 / 32
Sauvignon Blanc, Black Cottage, New Zealand 10.95 / 42
Chardonnay, Santa Julia, Mendoza, Arg. 7.95 / 30
Chardonnay, Spellbound, California 10.95 / 42

RED

Pinot Noir, Veramonte, Casablanca, Chile 9.95 / 38
Tempranillo, Marques de Caceres, Spain 9.95 / 38
Merlot, Natura, Rapel Valley, Chile 7.95 / 30
Malbec/Syrah, Tilia, Mendoza, Arg. 7.95 / 30
Malbec, Tinto Negro, 'Uco Valley' Mendoza, Arg. 11.95 / 42
Malbec, Santa Julia Reserva, Mendoza, Arg. 8.95 / 34
Malbec, Terrazas Reserva, Mendoza, Arg. 12.95 / 48
Cabernet, Doña Paula, Mendoza, Arg. 8.25 / 32
Cabernet, Primus, Colchagua Valley, Chile 12.95 / 48

Non-Alcoholic

Watermelon Basil Agua Fresca

Sparkling water, watermelon juice, basil 3.25

Sipp Organic Sodas

Flavors: Mojo Berry, Zesty Orange 3.95

Housemade Lemonades

Flavors: Traditional, Vanilla-Ginger, Blueberry-Cucumber,
Pomegranate-Ginger 2.95

Non-Alcoholic Mojitos

Flavors: Watermelon-Basil, Blueberry-Cucumber,
Pomegranate-Ginger 3.95

Gosling's Ginger Beer

2.95

PALADAR RUM PUNCH

Mt. Gay Black Barrel, Smith & Cross, citrus liqueur,
fresh fruit juices 9.95

PLANTATION MAI TAI

Plantation Pineapple, Velvet Falernum, Plantation
OFTD, almond liqueur, fresh tropical juices 9.95

PAINKILLER

Cruzan 9 Spiced Rum, Cruzan Mango Rum, Smith &
Cross Rum, fruit juices, coconut milk, nutmeg 9.95

CAIPIRINHA

São Paulo Cachaça, lime, sugar 8.95

JAMAICAN MULE

Smith & Cross, Allspice Dram, ginger beer, lime 10.95

CUCUMBER RHUM SMASH

Rhum Clément Première Canne, St. Germain, ginger
simple syrup, lime juice, soda 10.95

PALADAR LIBRE

Kraken Black Spiced Rum, Bacardi Coconut, Licor
43, Coke 8.95

CHAIRMAN'S OLD FASHIONED

Brown sugar, orange, cherry, orange bitters 9.95

DARK & STORMY

Goslings Black Seal Rum, ginger beer, lime 8.25

JALAPEÑO PALOMA

El Jimador Silver Tequila, jalapeños, grapefruit,
simple syrup 8.95

Rum

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

Flavored & Spiced

GLASS / TASTE

Bacardi Assorted Flavors, Puerto Rico 6.95 / 2.25
Choose from O, Dragon Berry, Coconut, Limon, Black Razz
Cruzan 9 Spiced, St. Croix 6.95 / 2.25
Captain Morgan Spiced, Puerto Rico 6.95 / 2.25
Papagayo Organic Spiced, Paraguay 6.95 / 2.25
Screech Honey, Newfoundland, Canada 6.95 / 3.25
Brinley Coconut Rum Cream, St. Kitts 7.95 / 2.95
Brinley Mango, St. Kitts 7.95 / 2.95
Brinley Spiced, St. Kitts 7.95 / 2.95
Kraken Black Spiced, Trinidad 7.95 / 2.95
Plantation Pineapple, Barbados 7.95 / 2.95
Sailor Jerry's Spiced Navy Rum, V.I. 7.95 / 2.95
Chairman's Reserve Spiced, St. Lucia 8.25 / 2.95
Captain Morgan Private Stock, Puerto Rico 8.95 / 2.95
Corsair Spiced, Nashville, TN 9.95 / 3.25

Gold Rum

Don Q Gold, Puerto Rico 6.95 / 2.25
Mount Gay Eclipse, Barbados 6.95 / 2.25
Appleton Signature Blend, Jamaica 6.95 / 2.25
Cruzan Aged Dark 2 Yr, St. Croix 6.95 / 2.25
Pusser's British Navy Rum, Guyana 8.25 / 2.95
Flor De Caña 4 Yr, Nicaragua 7.95 / 2.25
El Dorado 5 Yr, Guyana 7.95 / 2.95
Ron Barcelo Imperial, Dominican Republic 7.95 / 2.95
Plantation Grand RSV 5 Yr, Barbados 8.25 / 2.95
Angostura 1919, Trinidad & Tobago 12.25 / 4.25

White Rum

Bacardi Light, Puerto Rico 6.95 / 2.25
El Dorado 3 Yr, Guyana 7.25 / 2.25
Flor De Caña Extra Dry 4 Yr, Nicaragua 7.95 / 2.25
Ron Atlantico Platino, Dominican 7.95 / 2.95
Mount Gay Reserve Silver, Barbados 7.95 / 2.95
Clément Première Canne, Martinique 8.25 / 2.95
Chairman's RSV Silver, St. Lucia 8.95 / 2.95

Dark Rum

Gosling's Black Seal, Bermuda 6.95 / 2.25
Cruzan Black Strap, St. Croix 7.25 / 2.25
Blackwell Jamaican Rum, Jamaica 7.95 / 2.95
Myers Original Dark, Jamaica 7.95 / 2.95
Plantation OFTD (high proof), Barbados 7.95 / 2.95

Aged Rum

Brugal Añejo, Dominican Republic 7.25 / 2.25
Ron Abuelo 7 Yr, Panama 7.95 / 2.95
Rhum Barbancourt RSV Spec. 8 Yr, Haiti 8.25 / 2.95
Ron Atlantico RSV 10 Yr, Dominican 8.25 / 2.95
Old Monk Supreme, India 8.95 / 2.95
Scarlet Ibis, Trinidad 8.95 / 2.95
Bacardi 8, Puerto Rico 8.95 / 2.95
Mount Gay Black Barrel, Barbados 8.95 / 2.95
Chairman's Reserve, St. Lucia 8.95 / 2.95
Copacabana 1940, Panama 9.25 / 3.25
Smith & Cross (high proof), Jamaica 9.25 / 3.25
Cruzan Single Barrel, St. Croix 9.25 / 3.25
Diplomatico Reserva, Venezuela 9.25 / 3.25
Pampero Aniversario, Venezuela 9.95 / 3.25
Stonewall Cask Aged, Pennsylvania, USA 9.95 / 3.25
Ron Abuelo 12 Yr, Panama 9.95 / 3.25
El Dorado 12 Yr, Guyana 9.95 / 3.25
Pyrat XO, Guyana 9.95 / 3.25
Ron Atlantico PRVT Cask 25 Yr, Dominican 9.95 / 3.25
Diplomatico RSV Exclusiva 12 Yr, Venez. 10.95 / 3.95
Zaya Gran Reserva 12 Yr, Trinidad 10.95 / 3.95
Flor De Caña Centenario 12 Yr, Nicaragua 10.95 / 3.95
Papa's Pilar Dark, Caribbean 11.25 / 3.95
Santa Teresa Antiguo 1796, Venezuela 11.95 / 3.95
El Dorado 15 Yr, Guyana 11.95 / 4.25
Ron Zacapa Centenario RSV 23 Yr, Guat. 11.95 / 4.25
Clément VSOP, Martinique 12.25 / 4.25
Flor De Caña Centenario Gold 18 Yr, 12.25 / 4.25
Dos Maderas 5+3, Barbados 12.95 / 4.25
Mount Gay Extra Old, Barbados 12.95 / 4.95
Brugal 1888, Dominican Republic 13.95 / 4.25
Dos Maderas 5+5, Barbados 14.25 / 4.25
Ron Zacapa XO, Guatemala 16.95 / 5.95
Appleton Estate 21 Yr, Jamaica 19.95 / 6.95
El Dorado Special Reserve 21 Yr, Guyana 21.95 / 7.95
St. Nicholas Abbey 10 Yr, Barbados 27.95 / 9.25
Pyrat Cask 1623, Guyana 32.95 / 10.95

Rum Flights

Spiced Kraken Black Spiced, Captain Morgan Private
Stock, Corsair Spiced 8.95
Aged Plantation 5 Yr, Pyrat XO, Rhum
Barbancourt 8 Yr 8.95
Premium Aged Diplomatico Reserve Exclusiva, Flor de
Caña 12 Yr, Zaya Gran Reserva 12 Yr 10.95
Super Aged Brugal 1888, Mount Gay XO,
Clément VSOP 12.95
Presidential Ron Zacapa XO, El Dorado 21 Yr,
Appleton Estate 21 Yr 19.95

Beer

DRAFT

Pacifico, Mexico, Lager, 4.5% 5.95
Dogfish Head 60 Minute IPA, Milton, DE, IPA, 6% 6.95
DuClaw Bare Ass Blonde, Baltimore, Ale, 5.1% 6.95
Jailbreak Brewery, Brewmaster's Selection,
Laurel, MD MKT

BOTTLE

Miller Lite, U.S., Pilsner, 4.2% 5.25
Buckler, Holland, Lager, 0.5% 5.95
Corona, Mexico, Lager, 4.6% 5.95
Corona Light, Mexico, Lager, 4.6% 5.95
Dos Equis Ambar, Mexico, Vienna Lager, 4.6% 5.95
Red Stripe, Jamaica, Lager, 4.7% 5.95

Beer, Continued

BOTTLE

Angry Orchard, U.S., Hard Cider, 5% 6.25
Blue Moon, U.S., White Ale, 5.4% 6.25
Flying Dog Bloodline, Frederick, MD, Ale, 7% 6.25
Stella Artois, Belgium, Pale Lager, 5.2% 6.25
Evolution Lucky 7, Salisbury, MD, Porter, 5.8% 6.95
Lagunitas Little Sumpin' Sumpin', Petaluma, CA, Pale
Wheat Ale, 7.5% 6.95
RAR Nanticoke Nectar, Cambridge MD, IPA, 7.4% 6.95
Xingu, Brazil, Black Lager, 4.6% 6.95
Victory Sour Monkey, PA, Sour Ale, 9.5% 6.95
Heavy Seas Tropicannon, Baltimore, IPA, 7.3% 7.25
Allagash White, Portland, ME, White Ale, 5.1% 7.95

