



**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.)



**Summer Dinner Menu**

**Craft-Your-Own Guacamole**

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SINGLE: \$6.5 | GUACAMOLE TRIO: \$16.5

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**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. **3.25**

**SIPP ORGANIC SODAS** Choice of Mojo Berry or 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 •**

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**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**

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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

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