



Celebrating 10 Years

• 2007 - 2017 •

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 \$5.00

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. 4

SIPP ORGANIC SODAS Mojo Berry, Zesty Orange. 4

FAIR TRADE COLD BREW COFFEE Glass 3.5 Carafe 9

HOUSE LEMONADE Traditional, Vanilla Ginger, Blueberry Cucumber, Pomegranate Ginger. 4

Throwback Anniversary Specials

Enjoy these former Paladar favorites, hand-picked from our menu archives

SMOKED MAHI-MAHI TINY TACOS Mahi-mahi salad, golden rasins, capers, malanga shells. 10

CHORIZO & CHEESE PUPUSA Masa cake, spicy tomato sauce, Salvadorian slaw. 9

ADOBO-RUBBED SEARED TUNA Crab & jicama salad, crispy yucca cake, cilantro sauce. 21

PANKO-CRUSTED CHILE RELLENO Poblano pepper stuffed with kale, quinoa, corn, black beans, and queso fresco, corn raisin sauce. 17

GRILLED 14 OZ. STRIP STEAK Adobo crust, sweet potato plantain hash, citrus slaw, balsamic reduction. 28

Latin Comfort Food

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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 Cézar dressing. 7

CHICKEN CÉZAR 13

SALMON CÉZAR 16

STEAK CÉZAR 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

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

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

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

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

Cruzan Light Rum, lime, mint,  
sugar 7.95

### Superior

St. Lucia Distillers 5 Yr Rum,  
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 9.95

## Sangria

### Tropical Mango White

White wine, mango rum, peach schnapps  
GLASS 7.95 FULL CARAFE 26.95

### Brazilian Red

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 34

### WHITE

Riesling, Heinz Eifel Shine, Mosel, Germany 7.95 / 30  
Pinot Grigio, Lagaria, Italy 7.95 / 30  
Vinho Verde, Vaca das Cordas, Portugal 8.25 / 32  
Sauvignon Blanc, Black Cottage, New Zealand 10.95 / 42  
Sauvignon Blanc, Doña Paula, Mendoza, Arg. 7.95 / 30  
Chardonnay, Santa Julia, Mendoza, Arg. 7.95 / 30  
Chardonnay, Spellbound, California 10.95 / 42

### RED

Pinot Noir, Veramonte RSV, Chile 8.95 / 34  
Tempranillo, Marques de Caceres, Spain 8.95 / 34  
Merlot, Natura, Colchagua Valley, Chile 8.95 / 34  
Malbec/Syrah, Tilia, Mendoza, Arg. 7.95 / 30  
Malbec, Santa Julia Reserva, Mendoza, Arg. 8.25 / 32  
Malbec, Tinto Negro 'Uco Valley,' Mendoza, Arg. 10.95 / 42  
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



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### PALADAR RUM PUNCH

Mt. Gay Black Barrel, Smith & Cross, citrus liqueur,  
fresh fruit juices 9.25

### PLANTATION MAI TAI

Plantation Pineapple, Velvet Falernum, Hamilton  
151, almond liqueur, fresh tropical juices 9.95

### PAINKILLER

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

### CAIPIRINHA

São Paulo Cachaça, lime, sugar 8.25

### JAMAICAN MULE

Smith & Cross, Allspice Dram, ginger beer, lime 9.95

### 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 among our selection of 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.

## Aged Rum

GLASS / TASTE

Ron Atlantico RSV 10 Yr, Dominican 7.95 / 2.95  
Bacardi 8, Puerto Rico 7.95 / 2.95  
Mount Gay Black Barrel, Barbados 7.95 / 2.95  
Diplomatico Añejo, Venezuela 7.95 / 2.95  
Brugal Añejo, Dominican 8.25 / 2.95  
Ron Abuelo 7 Yr, Panama 8.25 / 2.95  
Chairman's RSV, St. Lucia 8.25 / 2.95  
Appleton Rare 12 Yr, Jamaica 8.95 / 2.95  
Cruzan Single Barrel, St. Croix 8.95 / 2.95  
Scarlet Ibis, Trinidad 8.95 / 2.95  
Smith & Cross (high proof), Jamaica 8.95 / 2.95  
Diplomatico Reserva, Venezuela 9.25 / 3.25  
Pyrat XO, Guyana 9.95 / 3.25  
Ron Atlantico PRVT Cask 25 Yr, Dominican 9.95 / 3.25  
El Dorado 12 Yr, Guyana 9.95 / 3.25  
Zaya Gran Reserva 12 Yr, Trinidad 9.95 / 3.25  
Rhum JM VSOP, Martinique 10.25 / 3.25  
Flor de Caña 12 Yr, Nicaragua 10.95 / 3.95  
Diplomatico RSV Exclusiva 12 Yr, Venez. 10.95 / 3.95  
Brugal 1888, Dominican Republic 11.95 / 4.25  
Ron Zacapa Centenario RSV 23 Yr, Guat. 11.95 / 4.25  
Rhum Clement VSOP, Martinique 12.25 / 4.25  
Don Q Gran Añejo, Puerto Rico 14.95 / 4.95  
Bacardi Reserva Limitada, Puerto Rico 19.95 / 6.25

## Gold Rum

Bacardi Gold, Puerto Rico 6.25 / 2.25  
Cruzan Aged Dark 2 Yr, St. Croix 6.25 / 2.25  
Appleton Signature Blend, Jamaica 6.95 / 2.25  
Hamilton Demerara, Guyana 6.95 / 2.25  
Mount Gay Eclipse, Barbados 6.95 / 2.25  
El Dorado 5 Yr, Guyana 7.25 / 2.25  
Ron Matusalem Classico, Dominican 7.25 / 2.25  
Plantation Reserve 5 Yr, Barbados 7.95 / 2.95  
Chairman's Reserve, St. Lucia 8.95 / 2.95  
English Harbor 5 Yr, Antigua 8.95 / 2.95  
Havana Club Classico, Puerto Rico 8.95 / 2.95  
Rhum JM Gold, Martinique 9.95 / 3.25  
Prichard's Fine Aged 5 Yr, Tennessee 9.95 / 3.25

## Dark Rum

Cruzan Black Strap, St. Croix 6.25 / 2.25  
Gosling's Black Seal, Bermuda 6.95 / 2.25  
Myers Original Dark, Jamaica 6.95 / 2.25  
Hamilton 151 (high proof), Guyana 8.25 / 2.95  
Pusser's British Navy Rum, Barbados 7.95 / 2.95

## Flavored & Spiced

Bacardi Assorted Flavors, Puerto Rico 6.25 / 2.25  
Flavors: Tangerine, Dragon Berry, Coconut, Limon, Black Razz  
Brimley Gold Shipwreck Asstd. Flavors, St. Kitts 7.95 / 2.95  
Flavors: Coffee, Vanilla  
Sailor Jerry's Spiced Navy Rum, V.I. 6.95 / 2.25  
Captain Morgan Spiced, Puerto Rico 6.95 / 2.25  
Kraken Black Spiced, Trinidad 6.95 / 2.25  
Portside Hopped, Cleveland 6.95 / 2.25  
Portside Vanilla Maple, Cleveland 6.95 / 2.25  
Chairman's Reserve Spiced, St. Lucia 7.95 / 2.95  
Captain Morgan Black Spiced, Puerto Rico 7.95 / 2.95  
Plantation Pineapple, Barbados 7.95 / 2.95  
Portside Spiced, Cleveland 7.95 / 2.95  
Chairman's Spiced, St. Lucia 8.25 / 2.95  
Captain Morgan Private Stock, Puerto Rico 8.95 / 2.95

## White Rum

Bacardi Light, Puerto Rico 6.25 / 2.25  
Portside Silver, Cleveland 6.95 / 2.25  
Flor De Caña Extra Dry 4 Yr, Nicaragua 6.95 / 2.25  
Mount Gay Eclipse Silver, Barbados 6.95 / 2.25  
Ron Matusalem Platino, Dominican 6.95 / 2.25  
Chairman's RSV Silver, St. Lucia 7.95 / 2.95  
Rogue White, Oregon 7.95 / 2.95  
Havana Club Blanco, Puerto Rico 7.95 / 2.95  
Ron Atlantico Platino, Dominican 8.25 / 2.95  
Rhum Clement Premium Cane, Martinique 8.95 / 2.95  
Diplomatico Blanco Reserve, Venezuela 8.95 / 2.95  
Rhum JM Blanc, Martinique 9.95 / 3.25  
Crusoe Organic White, Los Angeles 9.95 / 3.25

## Rum Flights

Spiced Kraken Black Spiced, Captain Morgan Private  
Stock, Portside Spiced 8.25  
Aged Cruzan Single Barrel, Pyrat XO, Bacardi 8 8.25  
Premium Aged Zaya Gran Reserva 12 Yr, Diplomatico  
Exclusiva 12 Yr, Flor de Caña 12 Yr 10.95  
Super Aged Don Q Gran Añejo, Ron Atlantico Cask 25  
Yr, Ron Zacapa RSV 23 Yr, 11.95  
Presidential Clément VSOP, Bacardi RSV Limitada,  
Brugal 1888 14.25

## Beer

### BOTTLE

Miller Lite, U.S., Pilsner, 4.2% 5.25  
Buckler N/A, Holland, Lager, 0.5% 5.95  
Corona, Mexico, Lager, 4.6% 5.95  
Dos Equis Ambar, Mexico, Vienna Lager, 4.6% 5.95  
Great Lakes Dortmund Gold, Cleveland, Gold  
Lager, 5.8% 5.95  
Magic Hat #9, Burlington, VT, Pale Ale, 5.1% 5.95  
Pacífico, Mexico, Lager, 4.5% 5.95  
Red Stripe, Jamaica, Lager, 4.7% 5.95  
Stella Artois, Belgium, Pale Lager, 5.2% 5.95  
Blue Moon, U.S., White Ale, 5.4% 6.25

## Beer, Continued

### BOTTLE

Market Garden Prosperity Wheat, Cleveland,  
Hefeweizen, 6% 6.25  
Original Sin, New York, NY, Hard Cider, 6% 6.25  
Palma Louca, Brazil, Lager, 4.5% 6.25  
Fatheads Sunshine Daydream, Ohio, IPA, 4.9% 6.95  
Jackie O's Mystic Mama (can), Athens, OH, IPA, 7% 6.95  
Market Garden Hellamango, Cleveland, IPA, 5% 6.95  
Revolution Anti-Hero (can), Chicago, IPA, 6.5% 6.95  
Xingu, Brazil, Black Lager, 4.6% 6.95  
Victory Golden Monkey, Belgium, Tripel Ale, 9.5% 7.25  
Great Lakes Seasonal, Cleveland, OH MKT