



Celebrating 10 Years
• 2007 - 2017 •

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. **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**

• **\$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, tomatoes, avocado, black beans, 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

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
Pacifico, 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