



**Celebrating 10 Years**  
• 2007 - 2017 •

**Summer/Fall 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 \$5.0**

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**

**SIPP ORGANIC SODAS** Choice of Mojo Berry or Zesty Orange. **4**

🍷 **FAIR TRADE COLD BREW COFFEE** 24-hour slow-brew house coffee. Carafe **9** Glass **4**

**HOUSE LEMONADE** Traditional, Vanilla Ginger, Blueberry Cucumber, Pomegranate Ginger. **3**

**• Chef's Seasonal Specials •**

**GRILLED CHICKEN FLAUTAS** Charred corn, red peppers, queso fresco, chipotle honey, red fresno sauce. **8.5**

**ROASTED DUCK & FIG SALAD** Kale, pickled red onions, oranges, goat cheese, garlic balsamic reduction. **15**

🍷 **PERUVIAN BEEF STIR FRY** Crispy skirt steak, sofrito vegetables, jalapeños, adobo black beans, potato strings, aji pepper aioli. **21**

**SHRIMP CREOLE** Chorizo sausage, grilled red onions & zucchini, sofrito vegetables, fresh herbs. **19**

**• 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. **26**

**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. **28**

**• 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:



\*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