



**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 & FRIJOLAS; 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

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

