



Summer/Fall 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*

SIPP ORGANIC SODAS Mojo Berry, 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 freso 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*

• \$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, avocado, black beans, tomatoes, 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. *28*

21-DAY DRY AGED SKIRT STEAK CHURRASCO* Sofrito rice, pinto beans, chimichurri. *26*

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.)

