



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 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**

• \$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:



Bristol Bay, AK
Coast of Brazil



HALPERN'S



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.)



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 \$.50

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

ROASTED PORK AL PASTOR Pickled onion & pineapple slaw, jalapeños, balsamic aioli. 14

BLACKENED FISH Wild corvina, pickled onion & pineapple slaw, cilantro aioli. 16

SLOW-BRAISED DUCK Pickled onion & pineapple slaw, aji verde. 15.5

BRAISED BEEF Queso fresco, jalapeños, cilantro, aji pepper aioli. 16

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

ENSALADA MIXTA Mixed greens, candied pumpkin seeds, cucumbers, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. 6.5

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

KALE & ROASTED SWEET POTATO Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. 12

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

SOCKEYE SALMON QUINOA SALAD* Spinach, smoked tomatoes, roasted corn, Kalamata olives, queso fresco, cilantro lime vinaigrette. 16

Table with 2 columns: Dish Name, Price. Rows: CHICKEN CÉZAR 13, SALMON CÉZAR 16, STEAK CÉZAR 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

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

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

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.)