



We take dietary restrictions seriously. If you have a gluten intolerance, ask your server to see our gluten-free menu. Please notify your server of any food allergies.

## Craft-Your-Own Guacamole

START WITH OUR TRADITIONAL GUACAMOLE  
SINGLE: \$7 | GUACAMOLE TRIO: \$18

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 \$5.00

Pico de Gallo | Roasted Red Peppers  
Spicy Peppers | Chipotle Honey | Mango  
Pickled Jalapeños | Pickled Red Onion  
Candied Pumpkin Seeds | Roasted Garlic  
Crispy Capers | Golden Raisins | Black Beans

### 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

Caribbean Mango | Fire-Roasted Tomato  
Pico de Gallo | Tomatillo Salsa Verde

## • Starters •

❖ **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**

❖ **JERK CHICKEN SKEWERS** Salvadorian slaw, plantains, mango jerk sauce. **8.5**

❖ **MANGO CHIMICHURRI CALAMARI** Mango, jicama, jalapeños, cilantro. **12.5**

❖ **GRILLED LAMB MEATBALLS** Pico de gallo, cabbage, lime crema. **8**

❖ **BRAZILIAN CHEESY BREAD** Gluten-free with yucca flour, Chihuahua cheese. **6.5**

❖ **WILD COBIA & AVOCADO CEVICHE\*** Tomatoes, onion, tomatillos, peanut-plantain crumble, Hungarian peppers, citrus marinade. **11**

❖ **MIXED SEAFOOD CEVICHE\*** Wild shrimp, cobia, 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**

❖ **TUNA POKE TINY TACOS** Cucumber salad, pickled jalapeño aioli, malanga shell, cilantro, sesame seeds, soy-marinated jalapeños. **9.5**

❖ **MOJO PORK TOSTONES** Crispy plantains, apple radish slaw, aji verde. **11**

## • Sides, 5 •

❖ **SWEET PLANTAINS** Lime crema.

❖ **YUCCA FRIES** Aji pepper aioli.

❖ **SWEET POTATO PLANTAIN HASH** Aji verde.

❖ **SOFRITO VEGETABLE KALE** Garlic, balsamic reduction.

❖ **CHILE SPICED CAULIFLOWER** Lime crema.

❖ **ADOBO BLACK BEANS** Pico de gallo, lime crema.

❖ **PINTO BEANS** Pickled jalapeños, queso fresco.

❖ **COCONUT MANGO RICE**

## • Beverages •

❖ **BLACKBERRY THYME AGUA FRESCA** 4

❖ **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, Blackberry Thyme, Charred Pineapple, Pomegranate Ginger. 4

## • 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, rice, 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**

## • \$9.95 Paladar Tacos •

Two tacos per order; served on corn/flour hybrid tortillas with cabbage.

❖ **CHICKEN TINGA** Stewed chicken, lime crema, onion, fresh cilantro.

❖ **BLACKENED FISH** Wild cobia, 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 SWEET POTATO & HEARTS OF PALM** Tomatillo salsa, pinto beans, garlic pasilla aioli.

## • \$10.95 Sandwiches & Wraps •

❖ **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.

❖ **EL CUBANO** Mojo pork, ham, pickles, Swiss cheese, spicy brown mustard.

❖ **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.

❖ **PALADAR BURGER\*** 100% natural ground beef, avocado, Swiss cheese, crispy onions, lettuce.

### ALL TACOS, SANDWICHES & WRAPS ARE SERVED WITH YOUR CHOICE OF SIDE:

Chipotle Black Bean Soup | Chicken Tortilla Soup | Adobo Fries | Pinto Beans  
Black Beans | Coconut Mango Rice | Ensalada Mixta Side Salad | César Side Salad

## • Soups & Salads •

ADD CHICKEN 4.5 ADD SHRIMP 6.5 ADD SIRLOIN\* 7.5 ADD SALMON\* 7.5

❖ **CHIPOTLE BLACK BEAN SOUP** Lime crema, scallions, cilantro. **6**

❖ **CHICKEN TORTILLA SOUP** Hominy, scallions, lime crema, crushed tortillas. **6.5**

### SOUP & SALAD COMBO

Choice of Ensalada Mixta, César or Spinach Hearts of Palm salad and choice of Chipotle Black Bean 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** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. **7**

CHICKEN CÉZAR ENTRÉE..... **13**

SALMON CÉZAR ENTRÉE..... **16**

SIRLOIN CÉZAR ENTRÉE..... **16**

❖ **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**

❖ **SPINACH & GRILLED SOCKEYE SALMON\*** Spiced almonds, cranberries, Granny Smith apples, grilled onion, cabbage, Key Lime mustard vinaigrette. **16**

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

## • Lunch Entrées •

❖ **FEIJOADA STEW** Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **14.5**

❖ **SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **13.5**

❖ **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**

❖ **HUEVOS RANCHEROS\*** Crispy tortillas, black beans, pico de gallo, Chihuahua cheese, fried eggs, cilantro, queso fresco, roasted tomato salsa. **12**

## • Large Plates •

❖ **MOJO-MARINATED SOCKEYE SALMON\*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. **22.5**

❖ **ADOBO-CRUSTED SIRLOIN STEAK\*** Sweet potato plantain hash, crispy onions, aji verde. **23**

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

❖ **ARGENTINIAN MIXED GRILL\*** Sirloin steak, grilled mojo chicken, chorizo sausage, vegetables, rice pilaf, chimichurri, grilled tortillas. **28**

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❖ Crowd Favorites ❖ Spicy ❖ Vegetarian (Vegan? Ask your server for recommendations.) Gluten Allergies: Ask your server to see our Gluten-Free Menu.



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Pickled Jalapeños | Pickled Red Onion  
Candied Pumpkin Seeds | Roasted Garlic  
Crispy Capers | Golden Raisins | Black Beans

### 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

Caribbean Mango | Fire-Roasted Tomato  
Pico de Gallo | Tomatillo Salsa Verde

## • Starters •

- 🍷 **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**
- 🍷 **JERK CHICKEN SKEWERS** Salvadorian slaw, plantains, mango jerk sauce. **8.5**
- 🍷 **MANGO CHIMICHURRI CALAMARI** Mango, jicama, jalapeños, cilantro. **12.5**
- 🍷 **GRILLED LAMB MEATBALLS** Pico de gallo, cabbage, lime crema. **8**
- 🍷 **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 COBIA & AVOCADO CEVICHE\*** Tomatoes, onion, tomatillos, peanut-plantain crumble, Hungarian peppers, citrus marinade. **11**
- 🍷 **MIXED SEAFOOD CEVICHE\*** Wild shrimp, cobia, 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**
- 🍷 **TUNA POKE TINY TACOS** 🍷 Cucumber salad, pickled jalapeño aioli, malanga shell, cilantro, sesame seeds, soy-marinated jalapeños. **9.5**
- 🍷 **MOJO PORK TOSTONES** Crispy plantains, apple radish slaw, aji verde. **11**

## • Sides, 5 •

- 🍷 **SWEET PLANTAINS** Lime crema.
- 🍷 **YUCCA FRIES** Aji pepper aioli.
- 🍷 **SWEET POTATO PLANTAIN HASH** Aji verde.
- 🍷 **SOFRITO VEGETABLE KALE** Garlic, balsamic reduction.
- 🍷 **CHILE SPICED CAULIFLOWER** 🍷 Lime crema.
- 🍷 **ADOBO BLACK BEANS** Pico de gallo, lime crema.
- 🍷 **PINTO BEANS** Pickled jalapeños, queso fresco.
- 🍷 **COCONUT MANGO RICE**

## • Beverages •

- 🍷 **BLACKBERRY THYME AGUA FRESCA** **4**
- 🍷 **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, Blackberry Thyme, Charred Pineapple, Pomegranate Ginger. **4**

## • Chef's Seasonal Fall 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, rice, 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

🍷 **FEIJOADA STEW** 🍷 Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **19**

🍷 **CRISPY PORK SHANK** Salvadorian rice, housemade pickles, lime crema, grilled tortillas. **22**

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

🍷 **LAMB ALBONDIGAS STEW** House-ground Colorado lamb meatballs, hominy, salsa verde, queso fresco, pico de gallo, cinnamon rice, grilled Cuban bread. **19**

🍷 **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**

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

## • Grill & Seafood •

ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

🍷 **MOJO-MARINATED SOCKEYE SALMON\*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. **22.5**

🍷 **ADOBO-CRUSTED SIRLOIN STEAK\*** Sweet potato plantain hash, crispy onions, aji verde. **23**

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

🍷 **PLANCHA SEARED SCALLOPS\*** Roasted fingerling potatoes & cauliflower, preserved lemon, cauliflower Huancaína sauce. **24**

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

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

🍷 **WILD COBIA "VERACRUZ"** Shrimp, cilantro rice, Veracruz sauce. **19**

🍷 **ARGENTINIAN MIXED GRILL\*** Sirloin steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **28**

🍷 **JAMAICAN JERK HALF CHICKEN** Haitian brown rice, garlic kale, Caribbean mango salsa. **19**

## • Paladar Tacos •

SERVED THREE PER ORDER WITH CABBAGE & FRIJOLES; ADD AN ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5.

🍷 **CHICKEN TINGA TACOS** 🍷 Stewed chicken, onion, fresh cilantro, lime crema. **14**

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

🍷 **BLACKENED FISH** Wild cobia, 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 SWEET POTATO & HEARTS OF PALM** Pinto beans, tomatillo salsa, scallions, garlic pasilla aioli. **13.5**

## • Soups & Salads •

ADD CHICKEN 4.5 ADD SHRIMP 6.5 ADD SIRLOIN\* 7.5 ADD SALMON\* 7.5

🍷 **CHIPOTLE BLACK BEAN SOUP** 🍷 Lime crema, scallions, cilantro. **6**

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

🍷 **CHICKEN TORTILLA SOUP** Hominy, scallions, lime crema, crushed tortillas. **6.5**

🍷 **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**

🍷 **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. **8.5**

🍷 **SPINACH & GRILLED SOCKEYE SALMON\*** Spiced almonds, cranberries, Granny Smith apples, grilled onion, cabbage, Key Lime mustard vinaigrette. **16**

🍷 **CÉZAR SALAD** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. **7**

FULL ENTRÉE SIZE:

CHICKEN CÉZAR ..... **13**

SALMON CÉZAR ..... **16**

SIRLOIN CÉZAR ..... **16**

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

## • 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, crispy onions, lettuce. **13.5**

🍷 **CHIMICHURRI CHICKEN** Chihuahua cheese, bacon, chimichurri sauce, pico de gallo. **12.5**

ADD BACON **1.5**

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