



## Celebrating 10 Years

• 2007 - 2017 •

## Brunch Menu

Join us every Saturday and Sunday from 11am to 3pm.

### Entrées

#### SMOKED SALMON AVOCADO TOAST

House-cured wild salmon, crispy capers, pickled red onion, hardboiled egg, radish, Arcadian lettuce, garlic-thyme vinaigrette. 15.5

#### BRAZILIAN BISCUITS & CHORIZO GRAVY\*

Brazilian cheesy bread, fried eggs, pickled jalapeños, queso fresco, fruit "ceviche." 13.5

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

#### 🍳 🥑 EGG WHITE & AVOCADO WRAP

Whole wheat wrap, scrambled egg whites, spinach, avocado, Chihuahua cheese, pico de gallo, fruit "ceviche." 10.5 *Add bacon 1.5*

**BUTTERMILK PANCAKES** Bacon, fruit "ceviche." 11.5

*Add a flavor: chocolate churro or plantain foster 2*

🍁 **MAPLE GLAZED PULLED PORK\*** Fried eggs, yucca cake, jalapeños, radish. 14

#### **ADOBO WILD-CAUGHT SHRIMP & GRITS**

Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. 16

#### 🔥 **SCRAMBLED EGG & CHORIZO SOFT**

**TACOS** Pickled jalapeños, Chihuahua cheese, cabbage, aji verde sauce. 14

🍁 **CRISPY DUCK CONFIT HASH\*** Fried eggs, sweet potatoes, plantain & yucca spaetzle, tomatillo salsa verde. 15

**AMERICANO\*** Two eggs any style, bacon, sweet potato plantain hash, yucca cake. 10.5

#### **SIRLOIN STEAK & FRIED EGGS\***

Sweet potato plantain hash, crispy onions, aji verde sauce. 23

#### **CHIPOTLE HONEY FRIED CHICKEN\***

Fried eggs, Chipotle honey glaze, yucca cake, pico de gallo. 13.5

### Sides

#### House Bacon 5

Choice of cobb-smoked or adobo-rubbed

🍳 **Two Eggs, Any Style\*** 3

🍳 **Sweet Potato Plantain Hash** 4

🍳 **Roasted Corn Grits** 5

#### Grilled Chorizo Sausage 5

🍳 **Fresh Fruit "Ceviche"** 3

#### 🍳 **Latin Pastry Basket** 7

Brazilian cheesy bread, yucca cake, seasonal donuts, churros

Please notify your server of any food allergies.

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness.

🍁 **Crowd Favorites** 🔥 **Spicy** 🍳 **Vegetarian**

(Vegan? Ask your server for recommendations.)



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## Brunch Drinks

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### Drinks

❖ **PALADAR MIMOSAS** Choose from traditional, grapefruit, pomegranate-ginger or blackberry-thyme 3

**TROPICAL MANGO SANGRIA** White wine, mango rum, orange juice, 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

**PALADAR RUM PUNCH** Mt. Gay Black Barrel Rum, Smith & Cross, citrus liqueur, and fresh fruit juices 9.25

**PALADAR BLOODY MARY** Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim 7.95

**JALAPEÑO PALOMA** El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, salt rim 8.95

### Non-Alcoholic

**HOUSEMADE LEMONADE**  
Traditional, blackberry-thyme, charred pineapple, pomegranate-ginger 4

**BLACKBERRY-THYME AGUA FRESCA**  
Sparkling water, blackberry juice, thyme 4

**SIPP ORGANIC SODAS**  
Mojo Berry or Zesty Orange 4

**FRESHLY SQUEEZED JUICE**  
Orange or grapefruit 3

**NON-ALCOHOLIC MOJITO**  
Blackberry-thyme, charred pineapple, pomegranate-ginger 4

**GOSLING'S GINGER BEER** 3

### Coffee & Tea

**SOLSTICE ORGANIC COFFEE**  
*Locally owned & roasted (Cleveland, OH)*  
An exclusive Paladar blend of premium roast Central and South American coffee with rich flavors of chocolate and caramel. 3  
Add a 1oz. pour of Zaya Gran Reserve or Portside Spiced, 5

*Take a bag of Paladar coffee home with you, 15.*

**CAPITAL TEAS BRAND HOT TEA**  
*Family owned & operated (Annapolis, MD)*  
Capital Teas maintains a century-plus tradition of excellence in tea by sourcing and blending only the highest quality teas from around the world. Ask your server for a selection of assorted teas. 3.5

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

**CUBAN COFFEE** Dark sweetened espresso. 4.5

**CAFÉ CON LECHE** Cuban coffee, steamed milk. 5.5

**CAFÉ MOCHA** Espresso, vanilla steamed milk, Mexican chocolate sauce, cinnamon, sugar. 5.5

**CAPPUCCINO, LATTE** 5

**ESPRESSO** 4

*we proudly serve*



CAPITAL TEAS®