



## Brunch Menu

Join us every Saturday and Sunday from 10 am to 3 pm.

### Entrées

#### SMOKED SALMON AVOCADO TOAST

House-cured wild salmon, crispy capers, hardboiled egg, radish, pickled red onion, 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.)



## Brunch Drinks

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### Drinks

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❖ **PALADAR MIMOSAS** Choose from fresh-squeezed orange, pomegranate-ginger, grapefruit or blackberry-thyme 3

**TROPICAL MANGO SANGRIA** White wine, mango rum, orange juice, peach schnapps  
Glass 8 Full Carafe 26.5

**BRAZILIAN RED SANGRIA** Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices  
Glass 8 Full Carafe 26.5

**PALADAR RUM PUNCH** Mt. Gay Black Barrel, Smith & Cross, citrus liqueur, fresh fruit juices 11

**PALADAR BLOODY MARY** Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim 8

**JALAPEÑO PALOMA** El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, salt rim 9.5

### Non-Alcoholic

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#### 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

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#### 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 Chairman's Reserve Spiced, 5**

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

#### CAPITAL TEAS BRAND HOT TEA

*Locally 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**

**DOUBLE ESPRESSO 5**

*we proudly serve*

