



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**
- 🍷 **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**

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



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.) Gluten Allergies: Ask your server to see our Gluten-Free Menu.

Paladar Specialty Cocktails

Mojitos

FLAVORS:

Pomegranate-Ginger, Blackberry-Thyme
Charred Pineapple

Traditional

Cruzan Light Rum, lime, mint,
soda, sugar 7.95

Superior

St. Lucia Distillers 5 Yr Rum,
lime, mint, soda, sugar 9.95

Margaritas

FLAVORS:

Pomegranate-Ginger, Blackberry-Thyme
Charred Pineapple

Traditional

White tequila, orange liqueur,
housemade margarita mix 7.95

Superior

Espolon Reposado tequila, Ferrand Dry
Curaçao, housemade margarita mix 9.95

Sangria

Tropical Mango White

White wine, mango rum, orange juice,
peach schnapps
GLASS 7.95 FULL CARAFE 26.95

Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça,
blackberry brandy, fresh juices.
GLASS 7.95 FULL CARAFE 26.95

Wine

GL / BT

SPARKLING

Brut, Segura Viudas Cava 187ml, Spain 9 / 30

Prosecco, Ruffino, Italy 34

WHITE

Riesling, Heinz Eifel Shine, Mosel, Germany 7.95 / 30

Pinot Grigio, Lagaria, Italy 7.95 / 30

Vinho Verde, Vaca das Cordas, Portugal 8.25 / 32

Sauvignon Blanc, Black Cottage, New Zealand 10.95 / 42

Sauvignon Blanc, Doña Paula, Mendoza, Arg. 7.95 / 30

Chardonnay, Santa Julia, Mendoza, Arg. 7.95 / 30

Chardonnay, Spellbound, California 10.95 / 42

RED

Pinot Noir, Veramonte RSV, Chile 8.95 / 34

Tempranillo, Marqués de Cáceres, Spain 8.95 / 34

Merlot, Natura, Colchagua Valley, Chile 8.95 / 34

Malbec/Syrah, Tilia, Mendoza, Arg. 7.95 / 30

Malbec, Santa Julia Reserva, Mendoza, Arg. 8.25 / 32

Malbec, Tinto Negro 'Uco Valley,' Mendoza, Arg. 10.95 / 42

Cabernet, Doña Paula, Mendoza, Arg. 8.25 / 32

Cabernet, Primus, Colchagua Valley, Chile 12.95 / 48

Non-Alcoholic

Blackberry Thyme Agua Fresca

Sparkling water, blackberry juice, thyme 4

Sipp Organic Sodas

Flavors: Mojo Berry, Zesty Orange 4

Housemade Lemonades

Flavors: Traditional, Blackberry Thyme, Charred
Pineapple, Pomegranate Ginger 4

Non-Alcoholic Mojitos

Flavors: Blackberry Thyme, Charred Pineapple,
Pomegranate Ginger 4

Gosling's Ginger Beer

3



Celebrating 10 Years

• 2007 - 2017 •

DIPLOMÁTICO MANHATTAN

Diplomático Mantuano, Dolin Rouge vermouth,
black walnut bitters, cherries 10.95

PALADAR RUM PUNCH

Mount Gay Black Barrel, Smith & Cross, citrus
liqueur, fresh fruit juices 9.25

PAINKILLER

Spiced Rum, Cruzan Mango Rum, Smith & Cross,
fruit juices, coconut milk, nutmeg 9.95

PINEAPPLE CAIPIRINHA

São Paulo Cachaça, charred pineapple purée, limes,
sugar, soda 8.95

Rum

Choose among our selection of rums, with flavor profiles
ranging from sweet to spicy to smoky. Try a flight or a
tasting-sized pour. Our classically-crafted rum cocktails
are made from our own recipes with fresh ingredients.

Aged Rum

GLASS / TASTE

Ron Atlantico RSV 10 Yr, Dominican 7.95 / 2.95

Bacardi 8, Puerto Rico 7.95 / 2.95

Mount Gay Black Barrel, Barbados 7.95 / 2.95

Diplomático Añejo, Venezuela 7.95 / 2.95

Brugal Añejo, Dominican 8.25 / 2.95

Ron Abuelo 7 Yr, Panama 8.25 / 2.95

Chairman's RSV, St. Lucia 8.25 / 2.95

Appleton Rare 12 Yr, Jamaica 8.95 / 2.95

Cruzan Single Barrel, St. Croix 8.95 / 2.95

Scarlet Ibis, Trinidad 8.95 / 2.95

Smith & Cross (high proof), Jamaica 8.95 / 2.95

Diplomático Mantuano, Venezuela 9.25 / 3.25

Pyrat XO, Guyana 9.95 / 3.25

Ron Atlantico PRVT Cask 25 Yr, Dominican 9.95 / 3.25

El Dorado 12 Yr, Guyana 9.95 / 3.25

Zaya Gran Reserva 12 Yr, Trinidad 9.95 / 3.25

Rhum JM VSOP, Martinique 10.25 / 3.25

Flor de Caña 12 Yr, Nicaragua 10.95 / 3.95

Diplomático RSV Exclusiva 12 Yr, Venez. 10.95 / 3.95

Brugal 1888, Dominican Republic 11.95 / 4.25

Ron Zacapa Centenario RSV 23 Yr, Guat. 11.95 / 4.25

Rhum Clement VSOP, Martinique 12.25 / 4.25

Don Q Gran Añejo, Puerto Rico 14.95 / 4.95

Bacardi Reserva Limitada, Puerto Rico 19.95 / 6.25

Gold Rum

Bacardi Gold, Puerto Rico 6.25 / 2.25

Cruzan Aged Dark 2 Yr, St. Croix 6.25 / 2.25

Appleton Signature Blend, Jamaica 6.95 / 2.25

Hamilton Demerara, Guyana 6.95 / 2.25

Mount Gay Eclipse, Barbados 6.95 / 2.25

El Dorado 5 Yr, Guyana 7.25 / 2.25

Ron Matusalem Classico, Dominican 7.25 / 2.25

Plantation Reserve 5 Yr, Barbados 7.95 / 2.95

Chairman's Reserve, St. Lucia 8.95 / 2.95

English Harbour 5 Yr, Antigua 8.95 / 2.95

Havana Club Classico, Puerto Rico 8.95 / 2.95

Rhum JM Gold, Martinique 9.95 / 3.25

Prichard's Fine Aged 5 Yr, Tennessee 9.95 / 3.25

Beer

BOTTLE

Miller Lite, U.S., Pilsner, 4.2% 5.25

Buckler N/A, Holland, Lager, 0.5% 5.95

Corona, Mexico, Lager, 4.6% 5.95

Dos Equis Ambar, Mexico, Vienna Lager, 4.6% 5.95

Great Lakes Dortmund Gold, Cleveland, OH, Gold
Lager, 5.8% 5.95

Pacifico, Mexico, Lager, 4.5% 5.95

Stella Artois, Belgium, Pale Lager, 5.2% 5.95

Market Garden Prosperity Wheat, Cleveland, OH,
Hefeweizen, 6% 6.25

Original Sin, New York, NY, Hard Cider, 6% 6.25

Fatheads Sunshine Daydream, North Olmsted, OH,
IPA, 4.9% 6.95

CHAIRMAN'S OLD FASHIONED

Brown sugar, orange, cherry, orange bitters 9.95

DARK & STORMY

Gosling's Black Seal, ginger beer, lime 8.25

PALADAR LIBRE

Kraken Black Spiced Rum, Bacardi Coconut, Licor
43, Coke 8.95

JALAPEÑO PALOMA

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

JAMAICAN MULE

Smith & Cross, Allspice Dram, ginger beer, lime 9.95

Dark Rum

Cruzan Black Strap, St. Croix 6.25 / 2.25

Gosling's Black Seal, Bermuda 6.95 / 2.25

Myers's Original Dark, Jamaica 6.95 / 2.25

Hamilton 151 (high proof), Guyana 8.25 / 2.95

Pusser's British Navy Rum, Barbados 7.95 / 2.95

Flavored & Spiced

Bacardi Assorted Flavors, Puerto Rico 6.25 / 2.25
Flavors: Tangerine, Dragon Berry, Coconut, Limón, Black Razz

Brinley Gold Shipwreck Asstd. Flavors, St. Kitts 7.95 / 2.95
Flavors: Coffee, Vanilla

Sailor Jerry's Spiced Navy Rum, V.I. 6.95 / 2.25

Captain Morgan Spiced, Puerto Rico 6.95 / 2.25

Kraken Black Spiced, Trinidad 6.95 / 2.25

Portside Hopped, Cleveland 6.95 / 2.25

Portside Vanilla Maple, Cleveland 6.95 / 2.25

Chairman's Reserve Spiced, St. Lucia 7.95 / 2.95

Captain Morgan Black Spiced, Puerto Rico 7.95 / 2.95

Plantation Pineapple, Barbados 7.95 / 2.95

Portside Spiced, Cleveland 7.95 / 2.95

Chairman's Spiced, St. Lucia 8.25 / 2.95

Captain Morgan Private Stock, Puerto Rico 8.95 / 2.95

White Rum

Bacardi Light, Puerto Rico 6.25 / 2.25

Portside Silver, Cleveland 6.95 / 2.25

Flor De Caña Extra Dry 4 Yr, Nicaragua 6.95 / 2.25

Mount Gay Eclipse Silver, Barbados 6.95 / 2.25

Ron Matusalem Platino, Dominican 6.95 / 2.25

Chairman's RSV Silver, St. Lucia 7.95 / 2.95

Rogue White, Oregon 7.95 / 2.95

Havana Club Blanco, Puerto Rico 7.95 / 2.95

Ron Atlantico Platino, Dominican 8.25 / 2.95

Rhum Clément Première Canne, Martinique 8.95 / 2.95

Diplomático Planas, Venezuela 8.95 / 2.95

Rhum JM Blanc, Martinique 9.95 / 3.25

Crusoe Organic White, Los Angeles 9.95 / 3.25

Rum Flights

Spiced Kraken Black Spiced, Captain Morgan Private
Stock, Portside Spiced 8.25

Aged Cruzan Single Barrel, Pyrat XO, Bacardi 8 8.25

Premium Aged Zaya Gran Reserva 12 Yr, Diplomatico
Exclusiva 12 Yr, Flor de Caña 12 Yr 10.95

Super Aged Don Q Gran Añejo, Ron Atlantico Cask 25
Yr, Ron Zacapa RSV 23 Yr, 11.95

Presidential Clément VSOP, Bacardi RSV Limitada,
Brugal 1888 14.25

Beer, Continued

BOTTLE

Jackie O's Mystic Mama (can), Athens, OH, IPA, 7% 6.95

Mucky Duck Run-A-Muck, Portage Lakes, OH,
American Pale Ale, 5.5% 6.95

Revolution Anti-Hero (can), Chicago, IPA, 6.5% 6.95

Sibling Revelry Red, Westlake, OH, American Red
Ale, 5.5% 6.95

Sibling Revelry Swing State, Westlake, OH, Dry-
Hopped Pale Ale, 4.5% 6.95

Xingu, Brazil, Black Lager, 4.6% 6.95

Victory Golden Monkey, Belgium, Tripel Ale, 9.5% 7.25

Great Lakes Seasonal, Cleveland, OH MKT

Market Garden Seasonal, Cleveland, OH MKT

Mucky Duck Seasonal, Portage Lakes, OH MKT