



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**

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

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

🍷 **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**

🍷 **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**

WITH CHICKEN **20** WITH SHRIMP **22**

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

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

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

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

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

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

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

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

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

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

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

• 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**

🍷 **BLACKENED FISH** Wild cobia, pickled onion & pineapple slaw, cilantro aioli. **16**

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

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

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

🍷 **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**

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

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

🍷 **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**

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

🍷 **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**

• 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**

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

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

🍷 **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:



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

Plantation 5 Yr, 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 11.95

Sangria

Tropical Mango White

White wine, mango rum, orange juice
peach schnapps 7.95

Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça,
blackberry brandy, fresh juices 7.95

Wine

GL / BT

SPARKLING

Brut, Segura Viudas Cava 187ml, Spain NV ... 8.95 / 34
Prosecco, Ruffino, Italy NV ... 38

WHITE

Riesling, Heinz Eifel Shine, Mosel, Germany ... 8.95 / 34
Pinot Grigio, Lagaria, Italy ... 8.95 / 32
Vinho Verde, Vaca das Cordas, Portugal ... 8.95 / 34
Sauvignon Blanc, Doña Paula, Mendoza, Arg. 7.95 / 30
Sauvignon Blanc, Black Cottage, New Zealand ... 10.95 / 42
Chardonnay, Santa Julia, Mendoza, Arg. ... 8.25 / 30
Chardonnay, Spellbound, California ... 10.95 / 42

RED

Pinot Noir, Veramonte RSV, Chile ... 9.95 / 38
Tempranillo, Marqués De Cáceres, Spain ... 9.95 / 38
Merlot, Natura, Rapel Valley, Chile ... 8.95 / 32
Malbec/Syrah, Tilia, Mendoza, Arg. ... 7.95 / 30
Malbec, Santa Julia Reserva, Mendoza, Arg. ... 8.25 / 32
Malbec, Terrazas Reserva, Mendoza, Arg. ... 12.95 / 48
Cabernet, Doña Paula, Mendoza ... 7.95 / 30
Cabernet, Primus, Colchagua Valley, Chile ... 12.95 / 48

Beer

DRAFT

Pacifico, Mexico, Lager, 4.5% ... 6.25
Blue Moon, Golden, CO, White Ale, 5.4% ... 6.25
Devil's Backbone 8-Point, Lexington, VA, IPA, 6.2% ... 6.95
Flying Dog Seasonal, Frederick, MD ... MKT

BOTTLE

Miller Lite, U.S., Pilsner, 4.2% ... 5.25
Buckler, Holland, Lager, 0.5% ... 5.95
Corona, Mexico, Lager, 4.6% ... 6.25
Corona Light, Mexico, Lager, 4.6% ... 6.25
Dos Equis Ambar, Mexico, Vienna Lager, 4.6% ... 6.25
Heineken, Holland, Pale Lager, 5.4% ... 6.25
Angry Orchard, Cincinnati, OH, Hard Cider, 5% ... 6.25
Negra Modelo, Mexico, Dark Lager, 5.4% ... 6.25
Red Stripe, Jamaica, Lager, 4.7% ... 6.25
Lagunitas Little Sumpin' Sumpin', Petaluma, CA, Pale
Wheat Ale, 7.5% ... 6.95
Palma Louca, Brazil, Pilsner, 4.5% ... 6.95
Xingu, Brazil, Black Lager, 4.6% ... 7.25

DIPLOMÁTICO MANHATTAN

Diplomático Mantuano, Dolin Rouge vermouth,
black walnut bitters, cherries ... 11.95

PALADAR RUM PUNCH

Mount Gay Black Barrel, Smith & Cross, citrus
liqueur, fresh fruit juices ... 9.95

PAINKILLER

Cruzan 9 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

JAMAICAN MULE

Smith & Cross, Allspice Dram, ginger beer, lime ... 10.95

PALADAR LIBRE

Kraken Black Spiced Rum, Bacardi Coconut, Licor
43, Coke ... 9.95

CHAIRMAN'S OLD FASHIONED

Brown sugar, orange, cherry, orange bitters ... 9.95

DARK & STORMY

Gosling's Black Seal Rum, ginger beer, lime ... 9.25

JALAPEÑO PALOMA

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

Rum

Choose from more than 75 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.

Flavored & Spiced

GLASS / TASTE

Bacardi Assorted Flavors, Puerto Rico ... 7.25 / 2.25
O, Dragon Berry, Coconut, Limón, Grand Melon
Blue Chair Bay Coconut Spiced, Barbados ... 7.25 / 2.25
Cruzan 9 Spiced, St. Croix ... 7.25 / 2.25
Malibu Coconut, Barbados ... 7.25 / 2.25
Pango Rhum Barbancourt, Haiti ... 7.25 / 2.25
Captain Morgan "Cannon Blast," Puerto Rico ... 7.95 / 2.95
Captain Morgan Spiced, Puerto Rico ... 7.95 / 2.95
Kraken Black Spiced, Trinidad ... 7.95 / 2.95
Chairman's Reserve Spiced, St. Lucia ... 8.25 / 2.95
Sailor Jerry's Spiced Navy Rum, V.I. ... 8.25 / 2.95
Kopper Kettle Dark Chai Spiced (high proof),
Culpepper, VA ... 8.95 / 2.95
Captain Morgan Private Stock, Puerto Rico ... 9.95 / 3.25
Plantation Pineapple, Barbados ... 9.95 / 3.25
Crusoe Organic Spiced, California ... 10.25 / 3.25
Rogue Hazelnut, Oregon ... 11.25 / 3.95
Koloa Kauai Coffee, Hawaii ... 13.95 / 4.95

Gold Rum

Don Q Gold, Puerto Rico ... 6.95 / 2.95
Flor De Caña 4 Yr, Nicaragua ... 7.95 / 2.95
Mount Gay Eclipse, Barbados ... 7.95 / 2.95
Appleton Signature Blend, Jamaica ... 7.95 / 2.95
Don Q Añejo, Puerto Rico ... 7.95 / 2.95
Plantation Grande RSV 5 Yr, Barbados ... 8.25 / 2.95
El Dorado 5 Yr, Guyana ... 8.25 / 2.95
10 Cane, Trinidad ... 9.95 / 3.25
Phraya 7 Yr, Thailand ... 9.95 / 3.25
Westerhall Estate Plantation, Grenada ... 10.95 / 3.95
Angostura 1919, Trinidad & Tobago ... 13.25 / 4.95

Dark Rum

Cruzan Black Strap, St Croix ... 7.95 / 2.95
Gosling's Black Seal, Bermuda ... 7.95 / 2.95
Myers's Original Dark, Jamaica ... 8.25 / 2.95
George Bowman Dark Caribbean, Virginia ... 8.95 / 2.95
Old Monk "xxx" VO, India ... 9.25 / 2.95
Plantation OFTD (high proof), Barbados ... 9.95 / 3.25
Mount Defiance Dark, Virginia ... 10.95 / 3.95
Stroh 160 (high proof), Austria ... 10.95 / 3.95
Gosling's Family Reserve, Bermuda ... 17.95 / 6.25

White Rum

Bacardi Light, Puerto Rico ... 7.25 / 2.25
Flor De Caña Extra Dry 4 Yr, Nicaragua ... 7.95 / 2.25
Ron Atlantico Platino, Dom. Rep. ... 8.25 / 2.95
Chairman's Reserve Silver, St. Lucia ... 8.95 / 2.95
Diplomático Planas, Venezuela ... 9.95 / 3.25

Aged Rum

GLASS / TASTE

Diplomático Añejo, Venezuela ... 7.95 / 2.95
Havana Club Añejo, Puerto Rico ... 7.95 / 2.95
Brugal Añejo, Dominican Republic ... 8.25 / 2.95
Rhum Barbancourt RSV Speciale 8 Yr, Haiti ... 8.95 / 2.95
Ron Abuelo 7 Yr, Panama ... 8.95 / 2.95
Bacardi 8, Puerto Rico ... 8.95 / 2.95
Scarlet Ibis, Trinidad ... 9.25 / 2.95
Ron Atlantico RSV 10 Yr, Dom. Rep. ... 9.25 / 3.25
Cockspur VSOR 12 Yr, Barbados ... 9.95 / 3.25
Smith & Cross (high proof), Jamaica ... 9.95 / 3.25
Mount Gay Black Barrel, Barbados ... 9.95 / 3.25
Appleton Estate RSV, Jamaica ... 9.95 / 3.25
Appleton Rare 12 Yr, Jamaica ... 9.95 / 3.25
Cruzan Single Barrel, St. Croix ... 9.95 / 3.25
Diplomático Mantuano, Venezuela ... 9.95 / 3.25
Ron Matusalem Gran RSV 15 Yr, Dom. Rep. ... 10.25 / 3.25
Ron Abuelo 12 Yr, Panama ... 10.95 / 3.95
Vizcaya Cask No. 12, Dominican Rep. ... 10.95 / 3.95
Pampero Aniversario, Venezuela ... 11.25 / 3.95
Flor De Caña Centenario 12 Yr, Nicaragua ... 11.25 / 3.95
Zaya Gran Reserva 12 Yr, Trinidad ... 11.95 / 4.25
Pyrat XO, Guyana ... 11.95 / 4.25
Dos Maderas 5+3, Barbados ... 11.95 / 4.25
El Dorado 12 Yr, Guyana ... 11.95 / 4.25
Ron Atlantico PRVT Cask 25 Yr, Dom. Rep. ... 11.95 / 4.25
Mount Gay Extra Old, Barbados ... 12.25 / 4.25
Vizcaya Cask No. 21, Dominican Rep. ... 12.95 / 4.25
Kirk & Sweeney 12 Yr, Dominican Rep. ... 12.95 / 4.95
Papa's Pilar Dark 24 Yr, Caribbean ... 12.95 / 4.95
Plantation XO, Barbados ... 12.95 / 4.95
Ron Zacapa Centenario RSV 23 Yr, Guat. ... 13.95 / 4.95
Zafra 21 Yr Masters Reserve, Panama ... 13.95 / 4.95
Diplomático RSV Exclusiva 12 Yr, Venez. ... 14.25 / 4.95
Brugal 1888, Dominican Republic ... 14.25 / 4.95
Dos Maderas 5+5 "PX," Barbados ... 15.25 / 5.25
Pussers British Navy 15 Yr, Guyana ... 15.95 / 5.25
Don Q Gran Añejo, Puerto Rico ... 15.95 / 5.25
El Dorado 15 Yr, Guyana ... 15.95 / 5.25
Flor De Caña Centenario Gold 18 Yr, Nicar. ... 15.95 / 5.25
Kirk & Sweeney 18 Yr, Dominican Rep. ... 16.95 / 5.95
Angostura 1824, Trinidad & Tobago ... 21.95 / 7.25
Ron Zacapa XO, Guatemala ... 25.95 / 8.95
Mount Gay Cask 1703, Barbados ... 27.95 / 9.95
Ophimus 25 Yr Port Cask, Dom. Rep. ... 29.95 / 9.95
Appleton Estate 21 Yr, Jamaica ... 32.95 / 10.95

Rum Flights

Spiced Kraken Black Spiced, Captain Morgan Private
Stock, Crusoe Organic Spiced ... 9.25
Aged Ron Atlantico RSV, Appleton Estate RSV,
Pyrat XO ... 10.25
Premium Aged Zaya Gran Reserva 12 Yr,
Diplomático Exclusiva 12 Yr, El Dorado 12 Yr ... 13.25
Super Aged Plantation XO, Papa's Pilar Dark,
Flor de Caña 18 Yr, ... 14.95
Presidential Appleton Estate 21 Yr,
Angostura 1824, Ron Zacapa XO ... 26.95

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

