



*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**

*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



HALPERNS'



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