



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

🍷 **HOUSE LEMONADE** Traditional, Charred Pineapple, Blackberry-Thyme, Pomegranate-Ginger. 4

• Chef's Holiday Specials •

🍷 **CRISPY BEEF EMPANADAS** Chihuahua cheese, spicy tomato sauce. **10**

🍷 **CRISPY PORK PERNIL TACOS** Adobo, pickled onions, hot sauce. **14**

🍷 **ROASTED BEET & BRUSSELS SPROUT SALAD** Kale, pickled cranberries, lemon, puffed brown rice, creamy goat cheese dressing. **12**

🍷 **SMOKED DUCK BREAST** Mountain quinoa pilaf, pickled peppers, agave pasilla syrup. **25**

• Latin Comfort Food •

ADD A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, 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 A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, 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 A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, 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**

🍷 **KALE & ROASTED SWEET POTATO** Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

FULL ENTRÉE SIZE:

CHICKEN CÉZAR 13

SALMON CÉZAR 16

SIRLOIN CÉZAR 16

• Sandwiches •

ALL SANDWICHES SERVED WITH ADOBO FRIES

ADD A CHIPOTLE BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, 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



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

White rum, lime,
mint, soda, sugar 8

Superior

Plantation 5 Yr, lime,
mint, soda, sugar 10

Margaritas

FLAVORS:

Pomegranate-Ginger, Blackberry-Thyme
Charred Pineapple

Traditional

White tequila, orange liqueur,
housemade margarita mix 8

Superior

Espolon Reposado tequila, Ferrand Dry
Curaçao, housemade margarita mix 11

Sangria

Tropical Mango White

White wine, mango rum, orange juice,
peach schnapps

GLASS 8 FULL CARAFE 26.5

Brazilian Red

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

GLASS 8 FULL CARAFE 26.5

Wine

GLASS / BOTTLE

SPARKLING

Brut, Segura Viudas Brut, Spain 38

WHITE

Sauvignon Blanc, Doña Paula Los Cardos, Argentina 9 / 36

Sauvignon Blanc, Sea Pearl, New Zealand 11 / 44

Vinho Verde, Vaca das Cordas, Portugal 9 / 36

Pinot Grigio, Lagaria, Italy 9.5 / 38

Riesling, Heinz Eifel Shine, Germany 10 / 40

Chardonnay, Santa Julia Organica, Argentina 11 / 44

Chardonnay, Spellbound, California 12.5 / 50

RED

Cabernet, Doña Paula, Argentina 9 / 36

Cabernet, Haras de Pirque, Chile 12 / 48

Malbec/Cabernet, Casco Varela, Argentina 9 / 36

Malbec, Santa Julia Reserva, Argentina 9.5 / 38

Malbec, Tinto Negro, Argentina 12 / 48

Tempranillo, Maximo, Spain 9.5 / 38

Merlot, Natura, Chile 10 / 40

Pinot Noir, Santa Carolina, Chile 10.5 / 42

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

DIPLOMÁTICO MANHATTAN

Diplomatico Mantuano, Dolin Rouge vermouth,
black walnut bitters, cherries 12

PALADAR RUM PUNCH

Mount Gay Black Barrel, Smith & Cross, citrus
liqueur, fresh fruit juices 11

PAINKILLER

Cruzan 9 Spiced Rum, Cruzan Mango Rum, Smith &
Cross, fruit juices, coconut milk, nutmeg 10

PINEAPPLE CAIPIRINHA

São Paulo Cachaça, charred pineapple purée, limes,
sugar, soda 9

JAMAICAN MULE

Smith & Cross, Allspice Dram, ginger beer, lime ... 11

PALADAR LIBRE

Kraken Black Spiced Rum, Bacardi Coconut, Licor
43, Coke 9

CHAIRMAN'S OLD FASHIONED

Brown sugar, orange, cherry, orange bitters ... 10.5

DARK & STORMY

Gosling's Black Seal Rum, ginger beer, lime ... 9.5

JALAPEÑO PALOMA

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

Rum

Choose from 75 premium rums, with flavor profiles ranging
from sweet to spicy to smoky. Try a flight or half-ounce,
tasting-sized pour. Our classically-crafted rum cocktails
are made from our own recipes with fresh ingredients.

White Rum

GLASS / TASTE

Cruzan Estate Light, St. Croix	6.5 / 2.5
Bacardi Light, Puerto Rico	7 / 2.5
Manatwny T. Rutter, Pottstown, PA	7.5 / 2.5
Plantation 3 Yr, Barbados	8 / 3
Ron Atlantico Platino, Dominican Republic	8 / 3
Maggie's Farm, Smallman, PA	8.5 / 3
BlueBird Distilling Sugar Cane, Phoenixville, PA	9 / 3.5
Caña Brava 3 Yr, Panama	9 / 3.5
Clément Première Canne, Martinique	9 / 3.5
Clément Canne Bleue, Martinique	10 / 3.5
Diplomático Planas, Venezuela	10 / 3.5
Rhum JM Blanc, Martinique	10.5 / 3.5

Flavored & Spiced

Bacardi Assorted Flavors, Puerto Rico	6.5 / 2.5
Choose from Tangerine, Dragon Berry, Coconut, Limón	
Sailor Jerry's Spiced Navy Rum, Virgin Isl.	6.5 / 2.5
Captain Morgan Spiced, Puerto Rico	7 / 2.5
El Dorado Spiced, Guyana	7 / 2.5
Kraken Black Spiced, Trinidad	7 / 2.5
Cruzan 9, St. Croix	7.5 / 2.5
Brinley Assorted Flavors, St. Kitts	8.5 / 3
Choose from Coconut, Mango, Vanilla	
Brinley Spiced, St. Kitts	8.5 / 3
Captain Morgan Private Stock, Puerto Rico	8.5 / 3
Maggie's Farm Spiced, Smallman, PA	8.5 / 3
Plantation Pineapple, Barbados	8.5 / 3
Chairman's Reserve Spiced, St. Lucia	9 / 3
Muddy River Spiced, Belmont, NC	9 / 3.5

Dark Rum

Cruzan Black Strap, St. Croix	6.5 / 2.5
El Dorado Dark Superior, Guyana	7 / 2.5
Myers's Original Dark, Jamaica	7.5 / 2.5
Gosling's Black Seal, Bermuda	8 / 3
Plantation Original Dark, Barbados	8.5 / 3

Rum Flights

Spiced El Dorado Spiced, Maggie's Farm Spiced, Brinley Spiced	8.5
Aged Plantation 5 Yr, English Harbour 5 Yr, Rhum Barbancourt 8 Yr	9
Premium Aged Diplomático Reserva Exclusiva, Flor de Caña 12 Yr, Zaya Gran Reserve 12 Yr	11.5
Super Aged Brugal 1888, Plantation XO, Ron Zacapa 23 Yr	13.5
Presidential Appleton Estate 21 Yr, El Dorado Special Reserve 21 Yr, Ron Zacapa XO	24

Beer

DRAFT

Pacifico Lager, Mexico, Mexican Lager, 4.5%	6
Victory Hop Devil, Downingtown, PA, IPA, 6.7%	6
Yards Philly Pale Ale, Philadelphia, PA, APA, 4.6%	6
Evil Genius Seasonal, Philadelphia, PA	6.5

BOTTLE

Miller Lite, Milwaukee, WI, Pilsner, 4.1%	5
Yuengling, Pottsville, PA, Amber Lager, 4.5%	5
Corona, Mexico, Lager, 4.6%	5.5
Corona Light, Mexico, Lager, 4.1%	5.5
Dos Equis Amber, Mexico, Amber Lager, 4.7%	5.5
Red Stripe, Jamaica, Lager, 4.7%	5.5
Sly Fox Helles Lager (can), Pottstown, PA, 4.9%	5.5
21st Amendment Brew Free or Die (can), San Francisco, CA, IPA, 7%	6

Aged Rum

GLASS / TASTE

Brugal Añejo, Dominican Republic	8 / 3
Bacardi 8, Puerto Rico	8.5 / 3
Plantation OFTD, Barbados	9 / 3
Ron Atlantico Reserva, Dominican Republic	9 / 3
El Dorado 8 Yr, Guyana	9 / 3.5
Diplomático Mantuano, Venezuela	9 / 3.5
Mount Gay Black Barrel, Barbados	9.5 / 3.5
Rhum Barbancourt 8 Yr, Haiti	9.5 / 3.5
Smith & Cross, Jamaica	9.5 / 3.5
Pyrat XO Reserve, Guyana	10 / 3.5
Zaya Gran Reserva 12 Yr, Trinidad	10 / 3.5
Cruzan Single Barrel, St. Croix	10.5 / 3.5
Flor de Caña Centenario 12 Yr, Nicaragua	11 / 4
Hamilton St. Lucian 7 Yr, St. Lucia	11 / 4
Kirk & Sweeney, Dominican Republic	11 / 4
Ron Atlantico PRVT Cask 25 Yr, Dominican Rep.	11 / 4
Appleton Estate 12 Yr, Jamaica	11.5 / 4
Dos Maderas 5+3, Barbados	11.5 / 4
El Dorado 12 Yr, Guyana	11.5 / 4
Scarlet Ibis, Trinidad	11.5 / 4
Don Q Añejo, Puerto Rico	12 / 4
Ron Matusalem 8 Yr, Dominican Republic	12 / 4
Manatwny Small Batch, Pottstown, PA	12.5 / 4.5
Rhum Clément Select Barrel, Martinique	12.5 / 4.5
Diplomático Reserva Exclusiva, Venezuela	13 / 4.5
Dos Maderas 5+5, Barbados	13 / 4.5
Ron Zacapa 23 Yr, Guatemala	13.5 / 4.5
El Dorado 15 Yr, Guyana	13.5 / 5
Chairman's Forgotten Cask, St. Lucia	14 / 5
Flor de Caña Centenario Gold 18 Yr, Nicaragua	14 / 5
Rhum Barbancourt Estate RSV 15 Yr, Haiti	14 / 5
Brugal 1888, Dominican Republic	14.5 / 5
Seven Fathoms, Grand Cayman Islands	15 / 5
Plantation XO, Barbados	16 / 5.5
Don Q Gran Añejo, Puerto Rico	16.5 / 6
Ron Zacapa XO, Guatemala	22 / 8
El Dorado Special Reserve 21 Yr, Guyana	23.5 / 8
Appleton Estate 21 Yr, Jamaica	26 / 9
Flor de Caña Centenario 25 Yr, Nicaragua	34 / 12

Gold Rum

Don Q Gold, Puerto Rico	6.5 / 2.5
Cruzan Dark 2 Yr, St. Croix	7 / 2.5
Appleton Signature Blend, Jamaica	7.5 / 2.5
Mount Gay Eclipse, Barbados	7.5 / 2.5
El Dorado 5 Yr, Guyana	8 / 3
Plantation Grand RSV 5 Yr, Barbados	8.5 / 3
English Harbour 5 Yr, Antigua	9 / 3.5
Muddy River Queen Charlotte RSV, Belmont, NC	9 / 3.5
Pusser's British Navy Rum, Guyana	9 / 3.5
Chairman's Reserve, St. Lucia	9.5 / 3.5
Rhum JM Gold, Martinique	11 / 4

Beer, Continued

BOTTLE

Blue Moon, Golden, CO, Hefe/Wit, 5.4%	6
Sixpoint The Crisp (can), Brooklyn, NY, Pilsner, 5.4%	6
Stella Artois, Belgium, Pale Lager, 5%	6
2SP Delco Lager (can), Aston, PA, Red Lager, 4%	6.5
Dogfish Head 60 Minute IPA, Milton, DE, IPA, 6%	6.5
Fat Head's Bumble Berry, North Olmsted, OH, Honey Blueberry Ale, 5.3%	6.5
Lagunitas Little Sumpin' Sumpin', Petaluma, CA, American Wheat Pale Ale, 7.5%	6.5
Victory Prima Pils, Downingtown, PA, Pilsener, 5.3%	6.5
Wyndridge Farms Cider (GF), Dallastown, PA, 5.5%	6.5
Tröegs Troegenator, Harrisburg, PA, Doppelbock, 8.2%	7
Two Roads Espressway, Stratford, CT, Cold Brew Coffee Stout, 6.4%	7.5

