



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 Winter Specials •

🍷 **SEAFOOD SANCOCHO SOUP** Shrimp, crab and tomato stew with chili peppers, yucca, plantains, corn, celery, spices. **7**

🍷 **CARNE ASADA TACOS** Grilled onions, pico de gallo, queso fresco, chimichurri. **16**

🍷 **PERI PERI CHICKEN SKEWERS** Chilled quinoa, black beans, corn, kale, queso fresco, balsamic reduction, aji pepper sauce. **8.5**

🍷 **ROASTED HALF CHICKEN MOLE** Plantains, cilantro rice pilaf, citrus herb slaw. **19**

## • 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**

🍷 **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 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 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 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**

🍷 **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 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**

🍷 **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



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

## Featured Monthly Cocktail:

### CLEMENTINE MOJITO

White rum, Bacardi Tangerine, fresh clementines, mint, lime 8

## 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



**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 Rum, fruit juices, coconut milk,  
nutmeg 9.95

**PINEAPPLE CAIPIRINHA** São Paulo Cachaça,  
charred pineapple purée, limes, sugar, soda 8.95

**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, jalapeños,  
grapefruit juice, simple syrup, salt rim 8.95

**JAMAICAN MULE** Smith & Cross, Allspice Dram,  
ginger beer, lime 9.95

# 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

## 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

Brimley 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, Diplomático  
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

### 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

## 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