



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

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 10.95

Sangria

Tropical Mango White

White wine, mango rum, orange juice,
peach schnapps

GLASS 7.95 FULL CARAFE 26.95

Brazilian Red Sangria

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 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. 8.95 / 32
Sauvignon Blanc, Black Cottage, New Zealand 10.95 / 42
Chardonnay, Santa Julia, Mendoza, Arg. 7.95 / 30
Chardonnay, Spellbound, California 10.95 / 42

RED

Pinot Noir, Veramonte, Casablanca, Chile 9.95 / 38
Tempranillo, Marqués de Cáceres, Spain 9.95 / 38
Merlot, Natura, Rapel Valley, Chile 7.95 / 30
Malbec/Syrah, Tilia, Mendoza, Arg. 7.95 / 30
Malbec, Tinto Negro, 'Uco Valley' Mendoza, Arg. 11.95 / 42
Malbec, Santa Julia Reserva, Mendoza, Arg. 8.95 / 34
Malbec, Terrazas Reserva, Mendoza, Arg. 12.95 / 48
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 9.95

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 8.95

CHAIRMAN'S OLD FASHIONED Brown sugar,
orange, cherry, orange bitters 9.95

DARK & STORMY Gosling's Black Seal Rum,
ginger beer, lime 8.25

JALAPEÑO PALOMA El Jimador Silver, 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 6.95 / 2.25
Choose from O, Dragon Berry, Coconut, Limón, Black Razz
Cruzan 9 Spiced, St. Croix 6.95 / 2.25
Captain Morgan Spiced, Puerto Rico 6.95 / 2.25
Papagayo Organic Spiced, Paraguay 6.95 / 2.25
Screech Honey, Newfoundland, Canada 6.95 / 3.25
Brinley Coconut Rum Cream, St. Kitts 7.95 / 2.95
Brinley Mango, St. Kitts 7.95 / 2.95
Brinley Spiced, St. Kitts 7.95 / 2.95
Kraken Black Spiced, Trinidad 7.95 / 2.95
Plantation Pineapple, Barbados 7.95 / 2.95
Sailor Jerry's Spiced Navy Rum, V.I. 7.95 / 2.95
Chairman's Reserve Spiced, St. Lucia 8.25 / 2.95
Captain Morgan Private Stock, Puerto Rico 8.95 / 2.95
Corsair Spiced, Nashville, TN 9.95 / 3.25

Gold Rum

Don Q Gold, Puerto Rico 6.95 / 2.25
Mount Gay Eclipse, Barbados 6.95 / 2.25
Appleton Signature Blend, Jamaica 6.95 / 2.25
Appleton Special Gold, Jamaica 6.95 / 2.25
Cruzan Aged Dark 2 Yr, St. Croix 6.95 / 2.25
Pusser's British Navy Rum, Guyana 8.25 / 2.95
Flor De Caña 4 Yr, Nicaragua 7.95 / 2.25
El Dorado 5 Yr, Guyana 7.95 / 2.95
Ron Barceló Imperial, Dominican Republic 7.95 / 2.95
Plantation Grande RSV 5 Yr, Barbados 8.25 / 2.95
Angostura 1919, Trinidad & Tobago 12.25 / 4.25

White Rum

Bacardi Light, Puerto Rico 6.95 / 2.25
Matusalem Platino, Dominican Republic 6.95 / 2.25
El Dorado 3 Yr, Guyana 7.25 / 2.25
Flor De Caña Extra Dry 4 Yr, Nicaragua 7.95 / 2.25
Ron Atlantico Platino, Dominican 7.95 / 2.95
Mount Gay Reserve Silver, Barbados 7.95 / 2.95
Clément Première Canne, Martinique 8.25 / 2.95
Chairman's RSV Silver, St. Lucia 8.95 / 2.95

Dark Rum

Gosling's Black Seal, Bermuda 6.95 / 2.25
Cruzan Black Strap, St. Croix 7.25 / 2.25
Blackwell Jamaican Rum, Jamaica 7.95 / 2.95
Myers's Original Dark, Jamaica 7.95 / 2.95
Plantation OFTD (high proof), Barbados 7.95 / 2.95

Beer

DRAFT

Pacifico, Mexico, Lager, 4.5% 5.95
Dogfish Head 60 Minute IPA, Milton, DE, IPA, 6% 6.95
DuClaw Bare Ass Blonde, Baltimore, Ale, 5.1% 6.95
Jailbreak Brewery, Brewmaster's Selection,
Laurel, MD MKT

BOTTLE

Miller Lite, U.S., Pilsner, 4.2% 5.25
Buckler, Holland, Lager, 0.5% 5.95
Corona, Mexico, Lager, 4.6% 5.95
Corona Light, Mexico, Lager, 4.6% 5.95
Dos Equis Ambar, Mexico, Vienna Lager, 4.6% 5.95
Red Stripe, Jamaica, Lager, 4.7% 5.95

Aged Rum

Brugal Añejo, Dominican Republic 7.25 / 2.25
Diplomático Añejo, Venezuela 7.95 / 2.95
Ron Abuelo 7 Yr, Panama 7.95 / 2.95
Rhum Barbancourt RSV 8 Yr, Haiti 8.25 / 2.95
Ron Atlantico RSV 10 Yr, Dominican 8.25 / 2.95
Old Monk Supreme, India 8.95 / 2.95
Scarlet Ibis, Trinidad 8.95 / 2.95
Bacardi 8, Puerto Rico 8.95 / 2.95
Mount Gay Black Barrel, Barbados 8.95 / 2.95
Chairman's Reserve, St. Lucia 8.95 / 2.95
Copacabana 1940, Panama 9.25 / 3.25
Smith & Cross (high proof), Jamaica 9.25 / 3.25
Cruzan Single Barrel, St. Croix 9.25 / 3.25
Diplomático Mantuano, Venezuela 9.25 / 3.25
Pampero Aniversario, Venezuela 9.95 / 3.25
Stonewall Cask Aged, Pennsylvania, USA 9.95 / 3.25
Ron Abuelo 12 Yr, Panama 9.95 / 3.25
El Dorado 12 Yr, Guyana 9.95 / 3.25
Pyrat XO, Guyana 9.95 / 3.25
Ron Atlantico PRVT Cask 25 Yr, Dominican 9.95 / 3.25
Diplomático RSV Exclusiva 12 Yr, Venez. 10.95 / 3.95
Zaya Gran Reserva 12 Yr, Trinidad 10.95 / 3.95
Flor De Caña Centenario 12 Yr, Nicaragua 10.95 / 3.95
Papa's Pilar Dark, Caribbean 11.25 / 3.95
Santa Teresa Antiguo 1796, Venezuela 11.95 / 3.95
El Dorado 15 Yr, Guyana 11.95 / 4.25
Ron Zacapa Centenario RSV 23 Yr, Guat. 11.95 / 4.25
Clément VSOP, Martinique 12.25 / 4.25
Flor De Caña Centenario Gold 18 Yr, 12.25 / 4.25
Dos Maderas 5+3, Barbados 12.95 / 4.25
Mount Gay Extra Old, Barbados 12.95 / 4.95
Brugal 1888, Dominican Republic 13.95 / 4.25
Dos Maderas 5+5, Barbados 14.25 / 4.25
Ron Zacapa XO, Guatemala 16.95 / 5.95
Appleton Estate 21 Yr, Jamaica 19.95 / 6.95
El Dorado Special Reserve 21 Yr, Guyana 21.95 / 7.95
St. Nicholas Abbey 10 Yr, Barbados 27.95 / 9.25
Diplomático Ambassador, Venezuela 32.95 / 10.95

Rum Flights

Spiced Kraken Black Spiced, Captain Morgan Private
Stock, Corsair Spiced 8.95
Aged Plantation 5 Yr, Pyrat XO, Rhum
Barbancourt 8 Yr 8.95
Premium Aged Diplomático Reserva Exclusiva, Flor de
Caña 12 Yr, Zaya Gran Reserva 12 Yr 10.95
Super Aged Brugal 1888, Mount Gay XO,
Clément VSOP 12.95
Presidential Ron Zacapa XO, El Dorado 21 Yr,
Appleton Estate 21 Yr 19.95

Beer, Continued

BOTTLE

Angry Orchard, U.S., Hard Cider, 5% 6.25
Blue Moon, U.S., White Ale, 5.4% 6.25
Flying Dog Bloodline, Frederick, MD, Ale, 7% 6.25
Stella Artois, Belgium, Pale Lager, 5.2% 6.25
Evolution Lucky 7, Salisbury, MD, Porter, 5.8% 6.95
Lagunitas Little Sumpin' Sumpin', Petaluma, CA, Pale
Wheat Ale, 7.5% 6.95
RAR Nanticoke Nectar, Cambridge MD, IPA, 7.4% 6.95
Xingu, Brazil, Black Lager, 4.6% 6.95
Victory Sour Monkey, PA, Sour Ale, 9.5% 6.95
Heavy Seas Tropicannon, Baltimore, IPA, 7.3% 7.25
Allagash White, Portland, ME, White Ale, 5.1% 7.95

