



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

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 Diplomático 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, 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
Manatawny 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
Manatawny 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