



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 \$.50

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

🍷 **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**

• \$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, pickled jalapeños, 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



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