



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

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 11.95

## Sangria

### Tropical Mango White

White wine, mango rum, orange juice  
peach schnapps 7.95

### Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça,  
blackberry brandy, fresh juices 7.95

## Wine

GL / BT

### SPARKLING

Brut, Segura Viudas Cava 187ml, Spain NV ... 8.95 / 34  
Prosecco, Ruffino, Italy NV ... 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. 7.95 / 30  
Sauvignon Blanc, Black Cottage, New Zealand ... 10.95 / 42  
Chardonnay, Santa Julia, Mendoza, Arg. ... 8.25 / 30  
Chardonnay, Spellbound, California ... 10.95 / 42

### RED

Pinot Noir, Veramonte RSV, Chile ... 9.95 / 38  
Tempranillo, Marqués De Cáceres, Spain ... 9.95 / 38  
Merlot, Natura, Rapel Valley, Chile ... 8.95 / 32  
Malbec/Syrah, Tilia, Mendoza, Arg. ... 7.95 / 30  
Malbec, Santa Julia Reserva, Mendoza, Arg. ... 8.25 / 32  
Malbec, Terrazas Reserva, Mendoza, Arg. ... 12.95 / 48  
Cabernet, Doña Paula, Mendoza ... 7.95 / 30  
Cabernet, Primus, Colchagua Valley, Chile ... 12.95 / 48

## Beer

### DRAFT

Pacifico, Mexico, Lager, 4.5% ... 6.25  
Blue Moon, Golden, CO, White Ale, 5.4% ... 6.25  
Devil's Backbone 8-Point, Lexington, VA, IPA, 6.2% ... 6.95  
Flying Dog Seasonal, Frederick, MD ... MKT

### BOTTLE

Miller Lite, U.S., Pilsner, 4.2% ... 5.25  
Buckler, Holland, Lager, 0.5% ... 5.95  
Corona, Mexico, Lager, 4.6% ... 6.25  
Corona Light, Mexico, Lager, 4.6% ... 6.25  
Dos Equis Ambar, Mexico, Vienna Lager, 4.6% ... 6.25  
Heineken, Holland, Pale Lager, 5.4% ... 6.25  
Angry Orchard, Cincinnati, OH, Hard Cider, 5% ... 6.25  
Negra Modelo, Mexico, Dark Lager, 5.4% ... 6.25  
Red Stripe, Jamaica, Lager, 4.7% ... 6.25  
Lagunitas Little Sumpin' Sumpin', Petaluma, CA, Pale  
Wheat Ale, 7.5% ... 6.95  
Palma Louca, Brazil, Pilsner, 4.5% ... 6.95  
Xingu, Brazil, Black Lager, 4.6% ... 7.25

# 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 ... 7.25 / 2.25  
O, Dragon Berry, Coconut, Limón, Grand Melon  
Blue Chair Bay Coconut Spiced, Barbados ... 7.25 / 2.25  
Cruzan 9 Spiced, St. Croix ... 7.25 / 2.25  
Malibu Coconut, Barbados ... 7.25 / 2.25  
Pango Rhum Barbancourt, Haiti ... 7.25 / 2.25  
Captain Morgan "Cannon Blast," Puerto Rico ... 7.95 / 2.95  
Captain Morgan Spiced, Puerto Rico ... 7.95 / 2.95  
Kraken Black Spiced, Trinidad ... 7.95 / 2.95  
Chairman's Reserve Spiced, St. Lucia ... 8.25 / 2.95  
Sailor Jerry's Spiced Navy Rum, V.I. ... 8.25 / 2.95  
Kopper Kettle Dark Chai Spiced (high proof),  
Culpepper, VA ... 8.95 / 2.95  
Captain Morgan Private Stock, Puerto Rico ... 9.95 / 3.25  
Plantation Pineapple, Barbados ... 9.95 / 3.25  
Crusoe Organic Spiced, California ... 10.25 / 3.25  
Rogue Hazelnut, Oregon ... 11.25 / 3.95  
Koloa Kauai Coffee, Hawaii ... 13.95 / 4.95

## Gold Rum

Don Q Gold, Puerto Rico ... 6.95 / 2.95  
Flor De Caña 4 Yr, Nicaragua ... 7.95 / 2.95  
Mount Gay Eclipse, Barbados ... 7.95 / 2.95  
Appleton Signature Blend, Jamaica ... 7.95 / 2.95  
Don Q Añejo, Puerto Rico ... 7.95 / 2.95  
Plantation Grande RSV 5 Yr, Barbados ... 8.25 / 2.95  
El Dorado 5 Yr, Guyana ... 8.25 / 2.95  
10 Cane, Trinidad ... 9.95 / 3.25  
Phraya 7 Yr, Thailand ... 9.95 / 3.25  
Westerhall Estate Plantation, Grenada ... 10.95 / 3.95  
Angostura 1919, Trinidad & Tobago ... 13.25 / 4.95

## Dark Rum

Cruzan Black Strap, St Croix ... 7.95 / 2.95  
Gosling's Black Seal, Bermuda ... 7.95 / 2.95  
Myers's Original Dark, Jamaica ... 8.25 / 2.95  
George Bowman Dark Caribbean, Virginia ... 8.95 / 2.95  
Old Monk "xxx" VO, India ... 9.25 / 2.95  
Plantation OFTD (high proof), Barbados ... 9.95 / 3.25  
Mount Defiance Dark, Virginia ... 10.95 / 3.95  
Stroh 160 (high proof), Austria ... 10.95 / 3.95  
Gosling's Family Reserve, Bermuda ... 17.95 / 6.25

## White Rum

Bacardi Light, Puerto Rico ... 7.25 / 2.25  
Flor De Caña Extra Dry 4 Yr, Nicaragua ... 7.95 / 2.25  
Ron Atlantico Platino, Dom. Rep. ... 8.25 / 2.95  
Chairman's Reserve Silver, St. Lucia ... 8.95 / 2.95  
Diplomático Planas, Venezuela ... 9.95 / 3.25

## 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

## Aged Rum

GLASS / TASTE

Diplomático Añejo, Venezuela ... 7.95 / 2.95  
Havana Club Añejo, Puerto Rico ... 7.95 / 2.95  
Brugal Añejo, Dominican Republic ... 8.25 / 2.95  
Rhum Barbancourt RSV Speciale 8 Yr, Haiti ... 8.95 / 2.95  
Ron Abuelo 7 Yr, Panama ... 8.95 / 2.95  
Bacardi 8, Puerto Rico ... 8.95 / 2.95  
Scarlet Ibis, Trinidad ... 9.25 / 2.95  
Ron Atlantico RSV 10 Yr, Dom. Rep. ... 9.25 / 3.25  
Cockspur VSOR 12 Yr, Barbados ... 9.95 / 3.25  
Smith & Cross (high proof), Jamaica ... 9.95 / 3.25  
Mount Gay Black Barrel, Barbados ... 9.95 / 3.25  
Appleton Estate RSV, Jamaica ... 9.95 / 3.25  
Appleton Rare 12 Yr, Jamaica ... 9.95 / 3.25  
Cruzan Single Barrel, St. Croix ... 9.95 / 3.25  
Diplomático Mantuano, Venezuela ... 9.95 / 3.25  
Ron Matusalem Gran RSV 15 Yr, Dom. Rep. ... 10.25 / 3.25  
Ron Abuelo 12 Yr, Panama ... 10.95 / 3.95  
Vizcaya Cask No. 12, Dominican Rep. ... 10.95 / 3.95  
Pampero Aniversario, Venezuela ... 11.25 / 3.95  
Flor De Caña Centenario 12 Yr, Nicaragua ... 11.25 / 3.95  
Zaya Gran Reserva 12 Yr, Trinidad ... 11.95 / 4.25  
Pyrat XO, Guyana ... 11.95 / 4.25  
Dos Maderas 5+3, Barbados ... 11.95 / 4.25  
El Dorado 12 Yr, Guyana ... 11.95 / 4.25  
Ron Atlantico PRVT Cask 25 Yr, Dom. Rep. ... 11.95 / 4.25  
Mount Gay Extra Old, Barbados ... 12.25 / 4.25  
Vizcaya Cask No. 21, Dominican Rep. ... 12.95 / 4.25  
Kirk & Sweeney 12 Yr, Dominican Rep. ... 12.95 / 4.95  
Papa's Pilar Dark 24 Yr, Caribbean ... 12.95 / 4.95  
Plantation XO, Barbados ... 12.95 / 4.95  
Ron Zacapa Centenario RSV 23 Yr, Guat. ... 13.95 / 4.95  
Zafra 21 Yr Masters Reserve, Panama ... 13.95 / 4.95  
Diplomático RSV Exclusiva 12 Yr, Venez. ... 14.25 / 4.95  
Brugal 1888, Dominican Republic ... 14.25 / 4.95  
Dos Maderas 5+5 "PX," Barbados ... 15.25 / 5.25  
Pussers British Navy 15 Yr, Guyana ... 15.95 / 5.25  
Don Q Gran Añejo, Puerto Rico ... 15.95 / 5.25  
El Dorado 15 Yr, Guyana ... 15.95 / 5.25  
Flor De Caña Centenario Gold 18 Yr, Nicar. ... 15.95 / 5.25  
Kirk & Sweeney 18 Yr, Dominican Rep. ... 16.95 / 5.95  
Angostura 1824, Trinidad & Tobago ... 21.95 / 7.25  
Ron Zacapa XO, Guatemala ... 25.95 / 8.95  
Mount Gay Cask 1703, Barbados ... 27.95 / 9.95  
Ophimus 25 Yr Port Cask, Dom. Rep. ... 29.95 / 9.95  
Appleton Estate 21 Yr, Jamaica ... 32.95 / 10.95

## Rum Flights

Spiced Kraken Black Spiced, Captain Morgan Private  
Stock, Crusoe Organic Spiced ... 9.25  
Aged Ron Atlantico RSV, Appleton Estate RSV,  
Pyrat XO ... 10.25  
Premium Aged Zaya Gran Reserva 12 Yr,  
Diplomático Exclusiva 12 Yr, El Dorado 12 Yr ... 13.25  
Super Aged Plantation XO, Papa's Pilar Dark,  
Flor de Caña 18 Yr, ... 14.95  
Presidential Appleton Estate 21 Yr,  
Angostura 1824, Ron Zacapa XO ... 26.95

