



*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 \$5.0

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 Spring Specials •

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

🍷 **CHEESE EMPANADAS** Chihuahua, cheddar, queso fresco, caramelized onions, smoky aioli. **8**

**CALAMARI & SHRIMP PO'BOY** Warm Cuban roll, housemade pickles, pico de gallo, Romaine lettuce, jalapeño remoulade, adobo fries. **15**

**PERUVIAN MUSSELS** White wine, aji pepper butter, garlic, corn salsa, grilled Cuban bread. **8**

**CARIBBEAN RED SNAPPER** 🍷 Coconut black rice, cilantro aioli, spicy Haitian slaw. (Don't like spice? Request Salvadorian slaw instead.) **25**

**BRAZILIAN SHRIMP & MUSSEL STEW** Sofrito rice and vegetables, tomato-coconut broth, grilled Cuban bread. **22**

## • 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 & FRIJOLE

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



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 **8.50**

**DIPLOMÁTICO MANHATTAN** Diplomático Mantuano, 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, Smith & Cross, 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 Rum, ginger beer, lime ..... **8.25**

**PALADAR LIBRE** Kraken Black Spiced, 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**

## Mojitos

FLAVORS: Pomegranate-Ginger, Blackberry-Thyme, Charred Pineapple

### Traditional

St. Lucia Distillers Bounty White, lime, mint, soda, sugar **8.50**

### Superior

Plantation 5 Yr, lime, mint, soda, sugar **10.50**

## Margaritas

FLAVORS: Pomegranate-Ginger, Blackberry-Thyme, Charred Pineapple

### Traditional

White tequila, orange liqueur, house margarita mix **8.50**

### Superior

Espolon Reposado, Ferrand Dry Curaçao, house margarita mix **10.50**

## Sangria

### Tropical Mango White

White wine, mango rum, orange juice, peach schnapps  
GLASS **8.50** FULL CARAFE **28.50**

### Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices.  
GLASS **8.50** FULL CARAFE **28.50**

# The World of Rum

Rum is a journey – not a destination. Whether you're a well-versed traveler or are just starting along the way, rum is universally pleasing to all palates. For a full list of offerings, please reference our Rum Bible.

## Personal Palate Guide

Let us guide your palate with flavors you know and love. Follow the key below to find rums that have a similar flavor to Bourbon, Cognac, Scotch, Tequila and Whiskey. Bottoms up!

<b>B</b> Bourbon	<b>C</b> Cognac	<b>S</b> Scotch	<b>T</b> Tequila	<b>W</b> Whiskey
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## -Spanish-Style Rum

Smooth - Buttery - Sweet

### Light-Bodied

Flor de Caña 4 Yr Extra Dry, Nicaragua ..... 6.95 / 2.25  
Ron Atlantico Platino, Dominican Republic ..... 7.25 / 2.25  
Diplomático Planas, Venezuela ..... 8.95 / 2.95

### Medium-Bodied

Santa Teresa Gran Reserva, Venezuela ..... 6.95 / 2.25  
Ron Abuelo 7 Yr, Panama ..... 8.25 / 2.95  
Ⓞ Ron Atlantico 25 Yr, Dominican ..... 9.95 / 3.25  
Ⓞ Brugal 1888, Dominican Republic ..... 10.95 / 3.95

### Full-Bodied

Ⓞ Pampero Aniversario, Venezuela ..... 10.25 / 3.25  
Ⓞ Diplomático RSV Exclusiva, Venezuela ..... 10.25 / 3.25  
Ⓞ Flor de Caña 12 Yr, Nicaragua ..... 10.95 / 3.95  
Ⓞ Zacapa 23 Gran Reserva, Guatemala ..... 11.95 / 4.25  
Ⓞ Papa's Pilar Dark 24 Yr, Caribbean ..... 11.95 / 4.25  
Ⓞ Ophimus 15 Yr, Dominican Republic ..... 12.95 / 4.25

## -English-Style Rum

Bold - Spiced - Rich

### Light-Bodied

Plantation 3 Yr, Barbados ..... 6.25 / 2.25  
El Dorado 3 Yr, Guyana ..... 7.25 / 2.25

### Medium-Bodied

Ⓞ Plantation Grande RSV 5 Yr, Barbados ..... 6.95 / 2.25  
Ⓞ Pusser's British Navy Rum, Guyana ..... 6.95 / 2.25  
Ⓞ English Harbour 5 Yr, Antigua ..... 7.95 / 2.95  
Ⓞ Cruzan Single Barrel, St. Croix ..... 9.25 / 3.25  
Angostura 1919, Trinidad & Tobago ..... 9.95 / 3.25

### Full-Bodied

Ⓞ Mount Gay Black Barrel, Barbados ..... 7.95 / 2.95  
Ⓞ Chairman's Reserve, St. Lucia ..... 7.95 / 2.95  
Ⓞ Smith & Cross, Jamaica ..... 8.95 / 2.95  
Zaya Gran RSV 12 Yr, Trinidad & Tobago ..... 9.95 / 3.25  
Ⓞ El Dorado 12 Yr, Guyana ..... 11.95 / 4.25  
Ⓞ Appleton Estate 12 Yr, Jamaica ..... 11.95 / 4.25  
Ⓞ Plantation XO, Barbados ..... 11.95 / 4.25  
Ⓞ Gosling's Old Family RSV, Bermuda ..... 14.95 / 4.95

## -French-Style Rum

Intense - Fruity - Complex

### Light-Bodied

La Favorite Blanc, Martinique ..... 6.95 / 2.25  
Neisson Rhum Blanc, Martinique ..... 7.95 / 2.95  
Ⓞ Rhum JM Blanc, Martinique ..... 8.25 / 2.95

### Medium-Bodied

Ⓞ Rhum Barbancourt 8 Yr, Haiti ..... 7.95 / 2.95  
Ⓞ Rhum Clément Select Barrel, Martinique ..... 8.95 / 2.95  
Ⓞ Damoiseau Rhum Vieux VSOP, Guadeloupe ..... 9.95 / 3.25

### Full-Bodied

La Favorite Vieux, Martinique ..... 9.95 / 3.25  
Ⓞ Rhum Clément VSOP, Martinique ..... 10.25 / 3.25  
Ⓞ Neisson Rhum RSV Spéciale, Martinique ..... 11.95 / 4.25  
Rhum JM XO, Martinique ..... 14.95 / 5.25

## -Spiced/Flavored Rums-

Chairman's Reserve Spiced, St. Lucia ..... 7.95 / 2.95  
Brinley Spiced, St. Kitts ..... 7.95 / 2.95  
Brinley Assorted Flavors, St. Kitts ..... 7.95 / 2.95  
Choose from Mango, Coconut, Vanilla, Coffee  
Corsair Spiced, Nashville, TN ..... 9.95 / 3.25  
Crusoe Organic Spiced, Los Angeles, CA ..... 9.95 / 3.25

## -Craft/Domestic Rums-

Ⓞ Blue Dyer "Original Gold," Waldorf, MD ..... 6.25 / 2.25  
Picaroon Maryland Gold, Kent Island, MD ..... 8.95 / 2.95  
Ⓞ Lyon Sailor's RSV, St. Michaels, MD ..... 13.95 / 4.95

## • Rum Flights •

**SPANISH** Diplomático Planas, Ron Abuelo 7 Yr, Ophimus 15 Yr ..... **9.95**

**ENGLISH** Plantation 3 Yr, English Harbour 5 Yr, Appleton Estate 12 Yr ..... **8.95**

**FRENCH** La Favorite Blanc, Rhum Clément Select Barrel, Damoiseau Rhum Vieux VSOP ..... **8.25**

**AGED** Plantation Grande Reserve 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr ..... **10.25**

**PRESIDENTIAL** Diplomático Ambassador, Appleton Estate 21 Yr, Rhum Clément Cuvée Homère ..... **21.95**

**SPICED/FLAVORED** Chairman's RSV Spiced, Brinley Vanilla, Crusoe Organic Spiced ..... **8.95**

**CRAFT/DOMESTIC** Lyon Sailor's RSV Aged, Blue Dyer "Original Gold," Picaroon Maryland Gold ..... **9.95**

## Beer

**DRAFT**  
Dos Equis Ambar  
Mexico, Vienna Lager, 4.6% ..... **5.95**  
Devil's Backbone 8-Point IPA  
Virginia, 6.2% ..... **6.95**  
Jailbreak Brewmasters Selection  
Laurel, MD ..... **6.95**  
**BOTTLE**  
Miller Lite  
U.S., Pilsner, 4.2% ..... **5.25**  
Buckler  
Holland, Lager, 0.5% ..... **5.95**  
Pacífico  
Mexico, Lager, 4.5% ..... **5.95**  
Red Stripe  
Jamaica, Lager, 4.7% ..... **5.95**  
Corona  
Mexico, Lager, 4.6% ..... **5.95**  
Omission Pale Ale (Gluten-Free)  
Oregon, Pale Ale, 5.8% ..... **5.95**  
Dogfish Head 60 Minute IPA  
Delaware, IPA, 6% ..... **6.25**  
The Raven Special Lager  
Vienna Lager, Balt., 5.3% ..... **6.25**

Troegs Sunshine Pils  
Hershey PA, Pilsner, 4.5% ..... **6.25**  
Union-Anthem Golden Ale  
Baltimore, MD, 5% ..... **6.25**  
Xingu Black  
Brazil, Black Lager, 4.6% ..... **6.25**  
Bold Rock (Gluten-Free)  
Virginia, Hard Cider, 4.7% ..... **6.95**  
Calvert Brewing Cream Ale  
Upper Marlboro MD, 5% ..... **6.95**  
Evolution Lucky 7  
Salisbury MD, Porter, 5.8% ..... **6.95**  
Goose Island 312  
Chicago, Wheat Ale, 4.2% ..... **6.95**  
RAR Nanticoke Nectar  
Cambridge MD, IPA, 7.4% ..... **6.95**  
Star Hill Grateful Pale Ale  
Crozet, VA, APA, 4.7% ..... **6.95**  
Victory Sour Monkey  
Pennsylvania, Sour Ale, 9.5% ..... **7.25**  
Allagash White  
Portland, ME, Witbier, 5.1% ..... **7.95**

## Wine

SPARKLING	GL / BT	RED	GL / BT
<b>Brut</b> Segura Viudas Cava 187ml, Spain ..... <b>9 / 30</b>		<b>Pinot Noir</b> Veramonte RSV, Chile ..... <b>9.95 / 34</b>	
<b>Prosecco</b> Ruffino, Italy ..... <b>34</b>		<b>Tempranillo</b> Marqués de Cáceres, Spain ..... <b>8.95 / 34</b>	
<b>WHITE</b>	<b>GL / BT</b>	<b>Merlot</b> Natura, Rapel Valley, Chile ..... <b>7.95 / 30</b>	
<b>Riesling</b> Heinz Eifel Shine, Germany ..... <b>7.95 / 33</b>		<b>Malbec/Syrah</b> Tilia, Argentina ..... <b>7.95 / 30</b>	
<b>Pinot Grigio</b> Lagaria, Italy ..... <b>7.95 / 30</b>		<b>Malbec</b> Santa Julia Reserva, Argentina ..... <b>8.25 / 32</b>	
<b>Vinho Verde</b> Vaca das Cordas, Portugal ..... <b>8.25 / 32</b>		<b>Malbec</b> Tinto Negro "Uco Valley", Argentina ..... <b>10.95 / 42</b>	
<b>Sauvignon Blanc</b> Doña Paula, Argentina ..... <b>7.95 / 30</b>		<b>Cabernet</b> Doña Paula, Argentina ..... <b>8.25 / 32</b>	
<b>Sauvignon Blanc</b> Black Cottage, New Zealand ..... <b>10.95 / 42</b>		<b>Cabernet</b> Primus, Colchagua Valley, Chile ..... <b>12.95 / 48</b>	
<b>Chardonnay</b> Santa Julia, Argentina ..... <b>7.95 / 30</b>			
<b>Chardonnay</b> Spellbound, California ..... <b>10.95 / 42</b>			