



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


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 **8.50**

- 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 **9.95**
- 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 **10.95**

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 Bourbon	C Cognac	S Scotch	T Tequila	W Whiskey
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-Spanish- Style Rum

Smooth - Buttery - Sweet

Light-Bodied

- Flor de Caña 4 Yr Extra Dry, Nicaragua **7.95 / 2.95**
- Ron Atlantico Platino, Dominican **7.95 / 2.95**
- Diplomático Planas, Venezuela **8.95 / 2.95**

Medium-Bodied

- Ron Abuelo 7 Yr, Panama **7.95 / 2.95**
- ☉ Bacardi 8, Puerto Rico **8.95 / 2.95**
- ☉ Ron Atlantico Cask 25 Yr, Dominican **9.95 / 3.25**
- ☉ Brugal 1888, Dominican **13.95 / 4.25**

Full-Bodied

- ☉ Diplomático RSV Exclusiva, Venezuela **10.95 / 3.95**
- ☉ Flor de Caña 12 Yr, Nicaragua **10.95 / 3.95**
- ☉ Pampero Aniversario, Venezuela **11.25 / 3.95**
- Papa's Pilar Dark 24 Yr, Caribbean **11.25 / 3.95**
- ☉ Zacapa 23 Gran Reserva, Guatemala **11.95 / 4.25**
- ☉ Santa Teresa Antiguo 1776, Venezuela **11.95 / 4.25**

-English- Style Rum

Bold - Spiced - Rich

Light-Bodied

- Plantation 3 Yr, Barbados **6.95 / 2.25**
- El Dorado 3 Yr, Guyana **7.25 / 2.25**

Medium-Bodied

- ☉ Plantation Grand RSV 5 Yr, Barbados **8.25 / 2.95**
- ☉ Pusser's British Navy Rum, Guyana **8.25 / 2.95**
- ☉ Scarlet Ibis, Trinidad & Tobago **8.95 / 2.95**
- ☉ Cruzan Single Barrel, St. Croix **9.25 / 3.25**
- Angostura 1919, Trinidad & Tobago **12.25 / 4.25**

Full-Bodied

- ☉ Mount Gay Black Barrel, Barbados **8.95 / 2.95**
- ☉ Chairman's Reserve, St. Lucia **8.95 / 2.95**
- ☉ Smith & Cross, Jamaica **9.25 / 3.25**
- Zaya Gran RSV 12 Yr, Trinidad & Tobago **10.95 / 3.95**
- ☉ El Dorado 15 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**
- ☉ Rhum J.M Blanc, Martinique **8.25 / 2.95**
- Neisson Rhum Blanc, Martinique **8.95 / 2.95**

Medium-Bodied

- ☉ Rhum Barbancourt 8 Yr, Haiti **8.25 / 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 **8.95 / 2.95**
- ☉ Rhum Clément VSOP, Martinique **10.95 / 3.95**
- ☉ Neisson Rhum RSV Spéciale, Martinique **12.95 / 4.25**
- Rhum J.M XO, Martinique **14.95 / 4.95**

-Spiced/Flavored Rums-

- Brinley Assorted Flavors, St. Kitts **7.95 / 2.95**
Choose from Mango, Coconut, Vanilla, Coffee
- Brinley Spiced, St. Kitts **7.95 / 2.95**
- Chairman's Reserve Spiced, St. Lucia **8.25 / 2.95**
- Corsair Spiced, Nashville, TN **9.95 / 3.25**

-Craft/Domestic Rums-

- ☉ Blue Dyer "Original Gold," Waldorf, MD **6.25 / 2.25**
- ☉ Old Line Aged Caribbean, Baltimore, MD **9.95 / 3.25**
- Lyon Distilling Dark, St. Michaels, MD **13.95 / 4.95**

• Rum Flights •

- SPANISH** Diplomático Planas, Ron Abuelo 7 Yr, Pampero Aniversario **9.25**
- ENGLISH** Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr **9.25**
- FRENCH** La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale **8.95**
- AGED** Plantation Grande RSV 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr **10.95**

- PRESIDENTIAL** Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère **19.95**
- SPICED/FLAVORED** Chairman's RSV Spiced, Brinley Vanilla, Corsair Spiced **8.95**
- CRAFT/DOMESTIC** Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark **9.95**

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/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**
- 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**
Pennsylvania, Sour Ale, 9.5% **6.95**
- Heavy Seas Tropicannon**
Baltimore, MD, IPA, 7.3% **7.25**
- Allagash White**
Portland, ME, White Ale, 5.1% **7.95**

Wine

- | SPARKLING | GL / BT | RED | GL / BT |
|-----------------------------------|------------|--------------------------------------|------------|
| Brut | | Pinot Noir | |
| Segura Viudas Cava 187ml, Spain | 9 / 30 | Veramonte, Casablanca, Chile | 9.95 / 38 |
| Prosecco | | Tempranillo | |
| Ruffino, Italy | 38 | Marqués de Cáceres, Spain | 9.95 / 42 |
| WHITE | | Merlot | |
| Riesling | GL / BT | Natura, Rapel Valley, Chile | 7.95 / 32 |
| Heinz Eifel Shine, Mosel, Germany | 8.95 / 34 | Malbec/Syrah | |
| Pinot Grigio | | Tilia, Mendoza, Arg. | 7.95 / 30 |
| Lagaría, Italy | 8.95 / 32 | Malbec | |
| Vinho Verde | | Tinto Negro, 'Uco Valley,' Argentina | 11.95 / 42 |
| Vaca das Cordas, Portugal | 8.95 / 34 | Malbec | |
| Sauvignon Blanc | | Santa Julia Reserva, Argentina | 8.95 / 34 |
| Doña Paula, Mendoza, Arg. | 8.95 / 32 | Malbec | |
| Sauvignon Blanc | | Terrazas Reserva, Argentina | 12.95 / 48 |
| Black Cottage, New Zealand | 11.25 / 42 | Cabernet | |
| Chardonnay | | Doña Paula, Argentina | 8.25 / 32 |
| Santa Julia, Mendoza, Arg. | 8.95 / 34 | Cabernet | |
| Chardonnay | | Primus, Colchagua Valley, Chile | 12.95 / 50 |
| Spellbound, California | 11.95 / 44 | | |