



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**

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 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**

• \$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



HALPERN'S



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