



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

Cruzan Light Rum, 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 **6.95 / 2.25**
Diplomático Planas, Venezuela **8.95 / 2.95**

Medium-Bodied

Ⓜ Bacardi 8, Puerto Rico **7.95 / 2.95**
Ron Abuelo 7 Yr, Panama **8.25 / 2.95**
Ⓜ Ron Atlantico Cask 25 Yr, Dominican **9.95 / 3.25**
Ⓜ Brugal 1888, Dominican **11.95 / 4.25**

Full-Bodied

Ⓜ Kirk & Sweeney 12 Yr, Dominican **9.95 / 3.25**
Ⓜ Flor de Caña 12 Yr, Nicaragua **10.95 / 3.95**
Ⓜ Diplomático RSV Exclusiva, Venezuela **10.95 / 3.95**
Ⓜ Zacapa 23 Gran Reserva, Guatemala **11.95 / 4.25**
Don Q Gran Añejo, Puerto Rico **14.95 / 4.95**

-English- Style Rum

Bold - Spiced - Rich

Light-Bodied

El Dorado 3 Yr, Guyana **6.25 / 2.25**
Appleton Signature Blend, Jamaica **6.95 / 2.25**

Medium-Bodied

El Dorado 5 Yr, Guyana **7.25 / 2.95**
Ⓜ Plantation Grand RSV 5 Yr, Barbados **7.95 / 2.95**
Ⓜ Pusser's British Navy Rum, Guyana **7.95 / 2.95**
Ⓜ Cruzan Single Barrel, St. Croix **8.95 / 2.95**
Pyrat XO Reserve, Guyana **9.95 / 3.25**

Full-Bodied

Ⓜ Mount Gay Black Barrel, Barbados **7.95 / 2.95**
Ⓜ Chairman's Reserve, St. Lucia **8.25 / 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 **9.95 / 3.25**
Ⓜ Appleton Estate 12 Yr, Jamaica **9.95 / 3.25**
Ⓜ Gosling's Old Family RSV, Bermuda **14.95 / 4.95**

-French- Style Rum

Intense - Fruity - Complex

Light-Bodied

Neisson Rhum Blanc, Martinique **8.25 / 2.95**
Rhum Clément Première Canne, Martinique **8.95 / 2.95**
Ⓜ Rhum JM Blanc, Martinique **9.95 / 3.25**

Medium-Bodied

Rhum JM Gold, Martinique **9.95 / 3.25**
Duquesne Rhum Élevé Sous Bois, Martinique **10.95 / 3.95**

Full-Bodied

Ⓜ Rhum JM VSOP, Martinique **10.25 / 3.95**
Ⓜ Rhum Clément VSOP, Martinique **12.95 / 4.25**

-Spiced/Flavored Rums-

Seven Brothers Spiced, Cleveland, OH .. **7.95 / 2.95**
Stillwrights Spiced, Dayton, OH **7.95 / 2.95**
Brinley Spiced, St. Kitts **7.95 / 2.95**
Brinley Mango, St. Kitts **7.95 / 2.95**
Brinley Coconut, St. Kitts **7.95 / 2.95**
Brinley Vanilla, St. Kitts **7.95 / 2.95**
Brinley Coffee, St. Kitts **7.95 / 2.95**
Chairman's Reserve Spiced, St. Lucia **7.95 / 2.95**

• Rum Flights •

SPANISH Diplomático Planas, Ron Abuelo 7 Yr, Kirk & Sweeney 12 Yr **8.95**

ENGLISH El Dorado 3 Yr, Plantation Grand Reserve 5 Yr, Appleton Estate 12 Yr **7.95**

FRENCH Neisson Rhum Blanc, Rhum JM Gold, Rhum Clément VSOP **10.25**

AGED Chairman's Reserve, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr **10.25**

PRESIDENTIAL Don Q Gran Añejo, Flor de Caña Centenario 18 Yr, Gosling's Old Family Reserve **13.95**

SPICED Chairman's RSV Spiced, Stillwrights Spiced, Seven Brothers Erie Islands Spiced **8.25**

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**

Jackie O's Mystic Mama (can)
Athens, OH, IPA, 7% **6.95**
Mucky Duck Run-A-Muck
Portage Lakes, OH, APA, 5.5% **6.95**
Revolution Anti-Hero (can)
Chicago, IPA, 6.5% **6.95**
Sibling Revelry Red
Westlake, OH, Red Ale, 5.5% **6.95**
Sibling Revelry Swing State
Westlake, OH, 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**

Wine

SPARKLING/WHITE	GL / BT	RED	GL / BT
Brut Segura Viudas Cava 187ml, Spain 9 / 30		Pinot Noir Veramonte RSV, Chile 9.25 / 34	
Prosecco Ruffino, Italy 34		Tempranillo Marqués de Cáceres, Spain 9.95 / 34	
Riesling Heinz Eifel Shine, Mosel, Germany .. 7.95 / 30		Merlot Natura, Colchagua Valley, Chile 8.25 / 32	
Pinot Grigio Lagaría, Italy 8.25 / 32		Malbec/Syrah Tilia, Mendoza, Arg. 7.95 / 30	
Vinho Verde Vaca das Cordas, Portugal 7.95 / 30		Malbec Santa Julia, Mendoza, Arg. 8.25 / 32	
Sauvignon Blanc Black Cottage, New Zealand 10.95 / 42		Malbec TintoNegro, Mendoza, Arg. 10.95 / 42	
Sauvignon Blanc Doña Paula, Mendoza, Arg. 7.95 / 30		Cabernet Doña Paula, Mendoza, Arg. 8.25 / 32	
Chardonnay Santa Julia, Mendoza, Arg. 8.25 / 32		Cabernet Primus, Colchagua Valley, Chile 12.95 / 48	
Chardonnay Spellbound, California 10.95 / 42			