



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