



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 \$.50

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**

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Classic \$5.0

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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

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• Starters •

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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**

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