



Brunch Menu

Join us every Saturday and Sunday from 11 am to 3 pm.

Entrées

SMOKED SALMON AVOCADO TOAST

House-cured wild salmon, crispy capers, hardboiled egg, radish, pickled red onion, Arcadian lettuce, garlic-thyme vinaigrette. 15.5

BRAZILIAN BISCUITS & CHORIZO GRAVY*

Brazilian cheesy bread, fried eggs, pickled jalapeños, queso fresco, fruit "ceviche." 13.5

🍳 **HUEVOS RANCHEROS*** Tortillas, black beans, pico de gallo, Chihuahua cheese, fried eggs, cilantro, pickled jalapeños, queso fresco, roasted tomato salsa. 12

🌟 🍳 EGG WHITE & AVOCADO WRAP

Whole wheat wrap, scrambled egg whites, spinach, avocado, Chihuahua cheese, pico de gallo, fruit "ceviche." 10.5 *Add bacon 1.5*

BUTTERMILK PANCAKES Bacon, fruit "ceviche." 11.5 *Add a flavor: chocolate churro or plantain foster 2*

🌟 **MAPLE GLAZED PULLED PORK*** Fried eggs, yucca cake, jalapeños, radish. 14

ADOBO WILD-CAUGHT SHRIMP & GRITS

Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. 16

🔥 **SCRAMBLED EGG & CHORIZO SOFT**

TACOS Pickled jalapeños, Chihuahua cheese, cabbage, aji verde sauce. 14

🌟 **CRISPY DUCK CONFIT HASH***

Fried eggs, sweet potatoes, plantain & yucca spaetzle, tomatillo salsa verde. 15

AMERICANO* Two eggs any style, bacon, sweet potato plantain hash, yucca cake. 10.5

SIRLOIN STEAK & FRIED EGGS*

Sweet potato plantain hash, crispy onions, aji verde sauce. 23

CHIPOTLE HONEY FRIED CHICKEN*

Fried eggs, Chipotle honey glaze, yucca cake, pico de gallo. 13.5

Sides

House Bacon 5

🍳 Two Eggs, Any Style* 3

🍳 Sweet Potato Plantain Hash 4

🍳 Roasted Corn Grits 5

Grilled Chorizo Sausage 5

🍳 Fresh Fruit "Ceviche" 3

🍳 **Latin Pastry Basket 7**
Brazilian cheesy bread, yucca cake, seasonal donuts, churros

Please notify your server of any food allergies.

*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness.

🌟 **Crowd Favorites** 🔥 **Spicy** 🍳 **Vegetarian**

(Vegan? Ask your server for recommendations.)



Brunch Drinks

Join us every Saturday and Sunday from 11 am to 3 pm.

Drinks

❖ BOTTOMLESS MIMOSA (refills until 4pm)

With entrée purchase. Traditional, grapefruit, pomegranate-ginger or watermelon-basil
Single Mimosa, 8.95 Bottomless, 14.95

PALADAR RUM PUNCH Mt. Gay Black Barrel Rum, Smith & Cross, citrus liqueur, and fresh fruit juices 9.95

PALADAR BLOODY MARY Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim 8.25

TROPICAL MANGO SANGRIA White wine, mango rum, orange juice, peach schnapps
Glass, 8.50 Full Carafe, 28.50

BRAZILIAN RED SANGRIA Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices
Glass, 8.50 Full Carafe, 28.50

JALAPEÑO PALOMA El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, salt rim 8.95

Non-Alcoholic

HOUSEMADE LEMONADE

Traditional, watermelon-basil, charred pineapple, pomegranate-ginger 4

HOUSEMADE AGUA FRESCA

Watermelon-basil, charred pineapple, pomegranate-ginger 4

FRESHLY SQUEEZED JUICE

Orange or grapefruit 3

NON-ALCOHOLIC MOJITO

Watermelon-basil, charred pineapple, pomegranate-ginger 4

GOSLING'S GINGER BEER 3

Coffee & Tea

RISE UP FAIR TRADE COFFEE

Locally owned & roasted (Easton, MD)

COSECHA FRESCA (meaning "Fresh Harvest"): A beautiful single-origin coffee, roasted exclusively for Paladar by our friends at Rise Up Coffee Roasters. 3

Add a 1oz. pour of Zaya Gran Reserve or Chairman's Reserve Spiced, 5

Take a bag of Paladar blend coffee home with you, 15.

CAPITAL TEAS BRAND HOT TEA

Locally owned & operated (Annapolis, MD)

Capital Teas maintains a century-plus tradition of excellence in tea by sourcing and blending only the highest quality teas from around the world. Ask your server for a selection of assorted teas. 3.5

CUBAN COFFEE Dark sweetened espresso. 4.5

CAFÉ CON LECHE Cuban coffee, steamed milk. 5.5

CAFÉ MOCHA Espresso, vanilla steamed milk, Mexican chocolate sauce, cinnamon, sugar. 5.5

CAPPUCCINO, LATTE 5

ESPRESSO 4

we proudly serve



CAPITAL  TEAS®