



## 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

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☉ **PALADAR MIMOSAS** Choose from traditional, grapefruit, pomegranate-ginger or watermelon-basil. 3

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

**PALADAR BLOODY MARY** Vodka, Demetri'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. 8.50

**BRAZILIAN RED SANGRIA** Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices. 8.50

**JALAPEÑO PALOMA** El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, salt rim. 9.25

### Non-Alcoholic

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#### 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

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#### 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 Kopper Kettle Chai 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*

