



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 | Corn 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**
- BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, aji pepper aioli. **12**
- WILD COBIA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, poblano 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, corn salsa, aji verde. **11**

• Sides, 5 •

- ☉ **SWEET PLANTAINS** Lime crema.
- ☉ **YUCCA FRIES** Aji pepper aioli.
- ☉ **SWEET POTATO PLANTAIN HASH** Aji verde.
- ☉ **ANCIENT GRAINS** **NEW** Blend of farro, freekeh, red wheat, red rice, rye berries.
- ☉ **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 •

- ☉ **HOUSE AGUA FRESCA** Charred Pineapple, Watermelon-Basil, Pomegranate-Ginger. **4**
- HOUSE LEMONADE** Traditional, Charred Pineapple, Watermelon-Basil, Pomegranate-Ginger. **4**

• Spring/Summer Dinner Menu •

We are committed to offering our guests only the finest ingredients, made fresh daily in our scratch kitchen. As the seasons change, so do a number of dishes on our menu, and we recently added several seasonal recipes that are designated by a **NEW** symbol. We encourage you to share your feedback and let us know what you think. From our family to yours:
Thank you for choosing Paladar!

• Latin Comfort Food •

ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- ☉ **COCONUT CURRY VEGETABLE STEW** Sweet potatoes, zucchini, bell peppers, onions, pinto beans, ancient grain blend. **15.5**
WITH CHICKEN 20 WITH SHRIMP 22
- 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**
- ☉ **FEIJOADA STEW** ♠ Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **19**
- ROASTED MOJO PORK** **NEW** Cilantro rice, adobo black beans, roasted corn salsa. **18**
- SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **17**

• Grill & Seafood •

ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, 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**
- BANANA LEAF ROASTED COD** **NEW** Wild-caught cod, shrimp, ancient grains, adobo black beans, queso fresco, corn salsa, radish, pickled red onions, cilantro. **21**
- JAMAICAN JERK HALF CHICKEN** Plantains, 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**
- BRAZILIAN BABY BACK RIBS** **NEW** Half slab of ribs, tamarind BBQ sauce, yucca fries, garlic kale, grilled lime. **18.5**
ADD A HALF SLAB, 9
- 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 & FRIJOLAS; BIBB LETTUCE AVAILABLE TO SUBSTITUTE FOR TORTILLAS UPON REQUEST. ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- RIO-STYLE CHICKEN** **NEW** Caramelized onions, poblano peppers, peanuts, cilantro aioli. **14.5**
- ☉ **BLACKENED FISH** Wild cobia, pickled onion & pineapple slaw, cilantro aioli. **16.5**
- BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli. **16.5**
- ROASTED PORK AL PASTOR** Pickled onion & pineapple slaw, jalapeños, balsamic aioli. **14.5**
- SLOW-BRAISED DUCK** Pickled onion & pineapple slaw, aji verde. **16**
- ☉ **GRILLED ZUCCHINI** **NEW** Adobo black beans, corn salsa, garlic cilantro pesto. **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**
- ☉ **GAZPACHO** **NEW** Chilled & blended tomatoes, cucumber, cilantro, Cuban croutons. **6**
- ☉ **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, cucumber, 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**
- SOCKEYE SALMON ANCIENT GRAIN SALAD*** **NEW** Spinach, smoked tomatoes, roasted corn, Kalamata olives, queso fresco, cilantro lime vinaigrette. **16**
- ☉ **KALE & ROASTED SWEET POTATO** Tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

• Sandwiches •

ALL SANDWICHES SERVED WITH ADOBO FRIES.

ADD CHIPOTLE BLACK BEAN SOUP, GAZPACHO, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

- LAMB BURGER*** **NEW** Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, salsa verde, cilantro tahini sauce. **14**
- CHORIZO & GOAT CHEESE BURGER** **NEW** House chorizo, bibb lettuce, caramelized onions, pickled jalapeños, lime crema. **14**
- ☉ **QUINOA BURGER** Black beans, goat cheese, kale, pico de gallo, bibb lettuce, cilantro adobo aioli. **12**
- PALADAR BURGER*** 100% natural ground beef, Swiss cheese, avocado, crispy onions, bibb lettuce. **13.5**
ADD BACON 1.5
- CHIMICHURRI CHICKEN** Chihuahua cheese, bacon, chimichurri sauce, pico de gallo, bibb lettuce. **12.5**
- ☉ **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard. **12.5**

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



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 •

DIPLOMÁTICO MANHATTAN Diplomático Mantuano, sweet vermouth, black walnut bitters, cherries **10.95**
PALADAR RUM PUNCH Mount Gay Black Barrel, Smith & Cross, citrus liqueur, fresh fruit juices **9.95**
PAINKILLER Pusser's Admiralty Blend, 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 **10.25**
DARK & STORMY Gosling's Black Seal Rum, ginger beer, lime **8.95**

CUCUMBER-RHUM SMASH Rhum Clément Première Canne, St. Germain, ginger syrup, lime juice, soda **10.95**
JALAPEÑO PALOMA El Jimador Silver, jalapeños, grapefruit juice, simple syrup, salt rim **8.95**
JAMAICAN MULE Smith & Cross, Allspice Dram, ginger beer, lime **10.25**

Mojitos

FLAVORS: Pomegranate-Ginger, Watermelon-Basil, 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, Watermelon-Basil, 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 **7.25 / 2.25**
 Diplomático Planas, Venezuela **8.95 / 2.95**

Medium-Bodied

Santa Teresa Gran Reserva, Venezuela **6.95 / 2.25**
 Ron Abuelo 7 Yr, Panama **8.25 / 2.95**
 ☉ Ron Atlantico 25 Yr, Dominican **9.95 / 3.25**
 ☉ Brugal 1888, Dominican Republic **10.95 / 3.95**

Full-Bodied

☉ Pampero Aniversario, Venezuela **10.25 / 3.25**
 ☉ Diplomático RSV Exclusiva, Venezuela **10.25 / 3.25**
 ☉ Flor de Caña 12 Yr, Nicaragua **10.95 / 3.95**
 ☉ Zacapa 23 Gran Reserva, Guatemala **11.95 / 4.25**
 Papa's Pilar Dark 24 Yr, Caribbean **11.95 / 4.25**
 ☉ Ophimus 15 Yr, Dominican Republic **12.95 / 4.25**

-English- Style Rum

Bold - Spiced - Rich

Light-Bodied

Plantation 3 Yr, Barbados **6.25 / 2.25**
 El Dorado 3 Yr, Guyana **7.25 / 2.25**

Medium-Bodied

☉ Plantation Grande RSV 5 Yr, Barbados **6.95 / 2.25**
 ☉ Pusser's British Navy Rum, Guyana **6.95 / 2.25**
 ☉ English Harbour 5 Yr, Antigua **7.95 / 2.95**
 ☉ Cruzan Single Barrel, St. Croix **9.25 / 3.25**
 Angostura 1919, Trinidad & Tobago **9.95 / 3.25**

Full-Bodied

☉ Mount Gay Black Barrel, Barbados **7.95 / 2.95**
 ☉ Chairman's Reserve, St. Lucia **7.95 / 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 **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**
 Neisson Rhum Blanc, Martinique **7.95 / 2.95**
 ☉ Rhum JM Blanc, Martinique **8.25 / 2.95**

Medium-Bodied

☉ Rhum Barbancourt 8 Yr, Haiti **7.95 / 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 **9.95 / 3.25**
 ☉ Rhum Clément VSOP, Martinique **10.25 / 3.25**
 ☉ Neisson Rhum RSV Spéciale, Martinique **11.95 / 4.25**
 Rhum JM XO, Martinique **14.95 / 5.25**

-Spiced/Flavored Rums-

Chairman's Reserve Spiced, St. Lucia **7.95 / 2.95**
 Brinley Spiced, St. Kitts **7.95 / 2.95**
 Brinley Assorted Flavors, St. Kitts **7.95 / 2.95**
Choose from Mango, Coconut, Vanilla, Coffee
 Corsair Spiced, Nashville, TN **9.95 / 3.25**
 Crusoe Organic Spiced, Los Angeles, CA **9.95 / 3.25**

-Craft/Domestic Rums-

☉ Blue Dyer "Original Gold," Waldorf, MD **6.25 / 2.25**
 Picaroon Maryland Gold, Kent Island, MD **8.95 / 2.95**
 ☉ Lyon Sailor's RSV, St. Michaels, MD **13.95 / 4.95**

• Rum Flights •

Choose from our rum flight options below or pick any three rum tastes above to build your own.

SPANISH Diplomático Planas, Ron Abuelo 7 Yr, Ophimus 15 Yr **9.95**
ENGLISH Plantation 3 Yr, English Harbour 5 Yr, Appleton Estate 12 Yr **8.95**
FRENCH La Favorite Blanc, Rhum Clément Select Barrel, Damoiseau Rhum Vieux VSOP **8.25**
AGED Plantation Grande Reserve 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr **10.25**

PRESIDENTIAL Diplomático Ambassador, Appleton Estate 21 Yr, Rhum Clément Cuvée Homère **21.95**
SPICED Chairman's RSV Spiced, Brinley Spiced, Crusoe Organic Spiced **8.95**
CRAFT/DOMESTIC Lyon Sailor's RSV Aged, Blue Dyer "Original Gold," Picaroon Maryland Gold **9.95**

Beer

DRAFT
 Dos Equis Ambar
 Mexico, Vienna Lager, 4.6% **5.95**
 Devil's Backbone 8-Point IPA
 Virginia, 6.2% **6.95**
 Jailbreak Brewmasters Selection
 Laurel, MD **6.95**
BOTTLE
 Miller Lite
 U.S., Pilsner, 4.2% **5.25**
 Buckler
 Holland, Lager, 0.5% **5.95**
 Pacifico
 Mexico, Lager, 4.5% **5.95**
 Red Stripe
 Jamaica, Lager, 4.7% **5.95**
 Corona
 Mexico, Lager, 4.6% **5.95**
 Omission Pale Ale (Gluten-Free)
 Oregon, Pale Ale, 5.8% **5.95**
 Dogfish Head 60 Minute IPA
 Delaware, IPA, 6% **6.25**
 The Raven Special Lager
 Vienna Lager, Balt., 5.3% **6.25**
 Troegs Sunshine Pils
 Hershey PA, Pilsner, 4.5% **6.25**
 Union-Anthem Golden Ale
 Baltimore, MD, 5% **6.25**
 Xingu Black
 Brazil, Black Lager, 4.6% **6.25**
 Bold Rock (Gluten-Free)
 Virginia, Hard Cider, 4.7% **6.95**
 Calvert Brewing Cream Ale
 Upper Marlboro MD, 5% **6.95**
 Evolution Lucky 7
 Salisbury MD, Porter, 5.8% **6.95**
 Goose Island 312
 Chicago, Wheat Ale, 4.2% **6.95**
 RAR Nanticoke Nectar
 Cambridge MD, IPA, 7.4% **6.95**
 Star Hill Grateful Pale Ale
 Crozet, VA, APA, 4.7% **6.95**
 Victory Sour Monkey
 Pennsylvania, Sour Ale, 9.5% **7.25**
 Allagash White
 Portland, ME, Witbier, 5.1% **7.95**

Wine

SPARKLING	GL / BT	RED	GL / BT
Brut Segura Viudas Cava, Spain	8.95 / 32	Pinot Noir Veramonte RSV, Chile	9.95 / 34
Prosecco Ruffino, Italy	34	Tempranillo Marqués de Cáceres, Spain	9.95 / 34
WHITE	GL / BT	Merlot Natura, Rapel Valley, Chile	8.25 / 32
Riesling Heinz Eifel Shine, Germany	8.25 / 32	Malbec/Syrah Tilia, Argentina	8.25 / 32
Pinot Grigio Lagaria, Italy	8.25 / 32	Malbec Santa Julia Reserva, Argentina	8.95 / 32
Vinho Verde Vaca das Cordas, Portugal	8.25 / 32	Malbec Tinto Negro "Uco Valley," Argentina	10.95 / 42
Sauvignon Blanc Doña Paula, Los Cardos, Argentina	8.25 / 32	Cabernet Doña Paula, Los Cardos, Argentina	8.25 / 32
Sauvignon Blanc Black Cottage, New Zealand	10.95 / 42	Cabernet Primus, Colchagua Valley, Chile	12.95 / 48
Chardonnay Santa Julia, Argentina	8.25 / 32		
Chardonnay Spellbound, California	10.95 / 42		