



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


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 ·

DIPLOMÁTICO MANHATTAN Diplomático Mantuano, vermouth, black walnut bitters, cherries 12

PALADAR RUM PUNCH Mount Gay Black Barrel, Smith & Cross, citrus liqueur, fresh fruit juices 11

PAINKILLER Pusser's Admiralty Blend, Cruzan Mango, Smith & Cross, fruit juices, coconut milk, nutmeg 10

PINEAPPLE CAIPIRINHA São Paulo Cachaça, charred pineapple purée, limes, sugar, soda 9

CHAIRMAN'S OLD FASHIONED Brown sugar, orange, cherry, orange bitters 10.5

DARK & STORMY Gosling's Black Seal Rum, ginger beer, lime 9.5

CUCUMBER-RHUM SMASH Rhum Clément Première Canne, St. Germain, ginger syrup, lime juice, soda 11

JALAPEÑO PALOMA El Jimador Silver, jalapeños, grapefruit juice, simple syrup, salt rim 9.5

JAMAICAN MULE Smith & Cross, Allspice Dram, ginger beer, lime 11

Mojitos

FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple

Traditional

Keystone Rail rum, lime, mint, soda, sugar 8.5

Superior

Plantation 5 Yr, lime, mint, soda, sugar 10.5

Margaritas

FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple

Traditional

Keystone Rail tequila & triple sec, house margarita mix 8.5

Superior

Espolon Reposado, Ferrand Dry Curaçao, house margarita mix 11

Sangria

Tropical Mango White

White wine, mango rum, orange juice, peach schnapps Glass 8.5 Carafe 28.5

Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices Glass 8.5 Carafe 28.5

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

Ron Atlantico Platino, Dominican 8 / 3
Diplomático Planas, Venezuela 10 / 3.5

Medium-Bodied

Ⓜ Bacardi 8, Puerto Rico 8.5 / 3
Ⓜ Ron Atlantico Cask 25 Yr, Dominican 11 / 4
Ⓜ Brugal 1888, Dominican 14.5 / 5

Full-Bodied

Ⓜ Flor de Caña 12 Yr, Nicaragua 11 / 4
Ⓜ Kirk & Sweeney 12 Yr, Dominican 11 / 4
Ⓜ Diplomático RSV Exclusiva, Venezuela 13 / 4.5
Ⓜ Zacapa 23 Gran Reserva, Guatemala 13.5 / 4.5
Ⓜ Don Q Gran Añejo, Puerto Rico 16.5 / 6

-English-Style Rum

Bold - Spiced - Rich

Light-Bodied

El Dorado 3 Yr, Guyana 7 / 2.5
Plantation 3 Yr, Barbados 8 / 3

Medium-Bodied

El Dorado 5 Yr, Guyana 8 / 3
Ⓜ Plantation Grand RSV 5 Yr, Barbados 8.5 / 3
Ⓜ Pusser's British Navy Rum, Guyana 9 / 3
Ⓜ English Harbour 5 Yr, Antigua 9 / 3
Ⓜ Cruzan Single Barrel, St. Croix 10.5 / 3.5

Full-Bodied

Ⓜ Chairman's Reserve, St. Lucia 9 / 3
Ⓜ Mount Gay Black Barrel, Barbados 9.5 / 3.5
Ⓜ Smith & Cross, Jamaica 9.5 / 3.5
Zaya Gran RSV 12 Yr, Trinidad & Tobago 10 / 3.5
Ⓜ Appleton Estate 12 Yr, Jamaica 11.5 / 4
Ⓜ El Dorado 15 Yr, Guyana 13.5 / 4.5
Ⓜ Gosling's Old Family RSV, Bermuda 15 / 5
Ⓜ Plantation XO, Barbados 16 / 5.5

-French-Style Rum

Intense - Fruity - Complex

Light-Bodied

La Favorite Blanc, Martinique 7.5 / 2.5
Neisson Rhum Blanc, Martinique 8.5 / 3
Ⓜ Rhum JM Blanc, Martinique 10.5 / 3.5

Medium-Bodied

Ⓜ Rhum Barbancourt 8 Yr, Haiti 9.5 / 3.5
Ⓜ Rhum Clément Select Barrel, Martinique 9.5 / 3.5
Ⓜ Damoiseau Rhum Vieux VSOP, Guadeloupe 12.5 / 4.5

Full-Bodied

Ⓜ Rhum Clément VSOP, Martinique 11 / 4
La Favorite Vieux, Martinique 11.5 / 4
Ⓜ Neisson Rhum RSV Spéciale, Martinique 14 / 5
Rhum JM XO, Martinique 17 / 6

-Spiced/Flavored Rums-

Brinley Assorted Flavors, St. Kitts 8.5 / 3
Choose from Mango, Coconut, Vanilla, Coffee

Brinley Spiced, St. Kitts 8.5 / 3

Maggie's Farm Spiced, Smalltown, PA 8.5 / 3

Muddy River Spiced, Belmont, NC 9 / 3

Chairman's Reserve Spiced, St. Lucia 9 / 3

-Craft/Domestic Rums-

Faber Single Prop Coconut, Quakertown, PA 7.5 / 2.5

Muddy River Queen Charlotte, Belmont, NC 9 / 3

Bluebird Sugarcane, Phoenixville, PA 9 / 3

Manatawny Small Batch, Pottstown, PA 12.5 / 4.5

· Rum Flights ·

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

SPANISH Diplomático Planas, Matusalem 8 Yr, Kirk & Sweeney 12 Yr 11

ENGLISH Plantation 3 Yr, English Harbour 5 Yr, Appleton Estate 12 Yr 9.5

FRENCH La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale 10.5

AGED Plantation Grande Reserve 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr 11

PRESIDENTIAL Flor de Caña 25 Yr, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère 25

DOMESTIC Bluebird Dark, Maggie's Farm Spiced, Manatawny Small Batch 11

Beer

DRAFT

Pacifico Lager
Mexico, Mexican Lager, 4.5% 6

Victory Hop Devil
Downingtown, PA, IPA, 6.7% 6.5

Yards Philly Pale Ale
Philadelphia, PA, APA, 4.6% 6

Evil Genius Seasonal
Philadelphia, PA 7

BOTTLE

Miller Lite
Milwaukee, WI, Pilsner, 4.1% 5

Yuengling
Pottsville, PA, Amber Lager, 4.5% 5

Corona/Corona Light
Mexico, Lager, 4.6% 5.5

Dos Equis Ambar
Mexico, Amber Lager, 4.7% 5.5

Red Stripe
Jamaica, Lager, 4.7% 5.5

Blue Moon
Golden, CO, Hefe/Wit, 5.4% 6

Stella Artois
Belgium, Pale Lager, 5% 6

21st Amendment Brew Free or Die (can)
San Francisco, CA, IPA, 7% 6.5

21st Amendment Hell/High Watermelon (can)
San Francisco, CA, Wheat Beer, 4.9% 6.5

Dogfish Head 60 Minute IPA
Milton, DE, IPA, 6% 6.5

Flying Dog Numero Uno
Frederick, MD, Lager, 4.9% 6.5

Snake Dog IPA
Frederick, MD, IPA, 7.1% 6.5

Wyndridge Farms Cider (Gluten-Free)
Dallastown, PA, 5.5% 6.5

Lagunitas Little Sumpin' Sumpin'
Petaluma, CA, Wheat Pale Ale, 7.5% 7

Tröegs Troegenator
Harrisburg, PA, Doppelbock, 8.2% 7

Victory Prima Pils
Downingtown, PA, Pilsener, 5.3% 7

Two Roads Espressway
Stratford, CT, Coffee Stout, 6.4% 7.5

Wine

SPARKLING

Brut
Segura Viudas Brut, Spain 38

WHITE

Sauvignon Blanc
Doña Paula Los Cardos, Argentina 9.5 / 38

Sauvignon Blanc
Sea Pearl, New Zealand 11.5 / 48

Vinho Verde
Vaca das Cordas, Portugal 9 / 36

Pinot Grigio
Lagaría, Italy 9.5 / 38

Riesling
Heinz Eifel Shine, Germany 10 / 40

Chardonnay
Santa Julia Organica, Argentina 11 / 44

Chardonnay
Spellbound, California 12.5 / 50

GL / BT

RED

Cabernet
Doña Paula, Argentina 9 / 38

Cabernet
Haras de Pirque, Chile 12 / 54

Malbec/Cabernet
Casco Varela, Argentina 9 / 40

Malbec
Santa Julia Reserva, Argentina 9.5 / 42

Malbec
Tinto Negro, Argentina 12 / 48

Tempranillo
Maximo, Spain 9.5 / 40

Merlot
Natura, Chile 10 / 40

Pinot Noir
Santa Carolina, Chile 10.5 / 44

GL / BT