



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, 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 **9.25**
- JAMAICAN MULE** Smith & Cross, Allspice Dram, ginger beer, lime **10.95**

<p style="text-align: center;">Mojitos</p> <p>FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple</p> <p style="text-align: center;">Traditional</p> <p>St. Lucia Distillers Bounty White, lime, mint, soda, sugar 8.50</p> <p style="text-align: center;">Superior</p> <p>Plantation 5 Yr, lime, mint, soda, sugar 10.50</p>	<p style="text-align: center;">Margaritas</p> <p>FLAVORS: Pomegranate-Ginger, Watermelon-Basil, Charred Pineapple</p> <p style="text-align: center;">Traditional</p> <p>White tequila, orange liqueur, house margarita mix 8.50</p> <p style="text-align: center;">Superior</p> <p>Espolon Reposado, Ferrand Dry Curaçao, house margarita mix 10.50</p>	<p style="text-align: center;">Sangria</p> <p style="text-align: center;">Tropical Mango White</p> <p>White wine, mango rum, orange juice, peach schnapps GLASS 8.50 FULL CARAFE 28.50</p> <p style="text-align: center;">Brazilian Red</p> <p>Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices. GLASS 8.50 FULL CARAFE 28.50</p>
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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 **7.95 / 2.95**
- Ron Atlantico Platino, Dominican **7.95 / 2.95**
- Diplomático Planas, Venezuela **8.95 / 2.95**

Medium-Bodied

- Ron Abuelo 7 Yr, Panama **7.95 / 2.95**
- ☉ Bacardi 8, Puerto Rico **8.95 / 2.95**
- ☉ Ron Atlantico Cask 25 Yr, Dominican **9.95 / 3.25**
- ☉ Brugal 1888, Dominican **13.95 / 4.25**

Full-Bodied

- ☉ Diplomático RSV Exclusiva, Venezuela **10.95 / 3.95**
- ☉ Flor de Caña 12 Yr, Nicaragua **10.95 / 3.95**
- ☉ Pampero Aniversario, Venezuela **11.25 / 3.95**
- Papa's Pilar Dark 24 Yr, Caribbean **11.25 / 3.95**
- ☉ Zacapa 23 Gran Reserva, Guatemala **11.95 / 4.25**
- ☉ Santa Teresa Antiguo 1776, Venezuela **11.95 / 4.25**

-English-Style Rum

Bold - Spiced - Rich

Light-Bodied

- Plantation 3 Yr, Barbados **6.95 / 2.25**
- El Dorado 3 Yr, Guyana **7.25 / 2.25**

Medium-Bodied

- ☉ Plantation Grand RSV 5 Yr, Barbados **8.25 / 2.95**
- ☉ Pusser's British Navy Rum, Guyana **8.25 / 2.95**
- ☉ Scarlet Ibis, Trinidad & Tobago **8.95 / 2.95**
- ☉ Cruzan Single Barrel, St. Croix **9.25 / 3.25**
- Angostura 1919, Trinidad & Tobago **12.25 / 4.25**

Full-Bodied

- ☉ Mount Gay Black Barrel, Barbados **8.95 / 2.95**
- ☉ Chairman's Reserve, St. Lucia **8.95 / 2.95**
- ☉ Smith & Cross, Jamaica **9.25 / 3.25**
- Zaya Gran RSV 12 Yr, Trinidad & Tobago **10.95 / 3.95**
- ☉ El Dorado 15 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**
- ☉ Rhum J.M Blanc, Martinique **8.25 / 2.95**
- Neisson Rhum Blanc, Martinique **8.95 / 2.95**

Medium-Bodied

- ☉ Rhum Barbancourt 8 Yr, Haiti **8.25 / 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 **8.95 / 2.95**
- ☉ Rhum Clément VSOP, Martinique **10.95 / 3.95**
- ☉ Neisson Rhum RSV Spéciale, Martinique **12.95 / 4.25**
- Rhum J.M XO, Martinique **14.95 / 4.95**

-Spiced/Flavored Rums-

- Brinley Assorted Flavors, St. Kitts **7.95 / 2.95**
Choose from Mango, Coconut, Vanilla, Coffee
- Brinley Spiced, St. Kitts **7.95 / 2.95**
- Chairman's Reserve Spiced, St. Lucia **8.25 / 2.95**
- Corsair Spiced, Nashville, TN **9.95 / 3.25**

-Craft/Domestic Rums-

- ☉ Blue Dyer "Original Gold," Waldorf, MD **6.25 / 2.25**
- ☉ Old Line Aged Caribbean, Baltimore, MD **9.95 / 3.25**
- Lyon Distilling Dark, 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.

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| <p>SPANISH Diplomático Planas, Ron Abuelo 7 Yr, Pampero Aniversario 9.25</p> <p>ENGLISH Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr 9.25</p> <p>FRENCH La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale 8.95</p> <p>AGED Plantation Grande RSV 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr 10.95</p> | <p>PRESIDENTIAL Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère 19.95</p> <p>SPICED Chairman's RSV Spiced, Brinley Spiced, Corsair Spiced 8.95</p> <p>CRAFT/DOMESTIC Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark 9.95</p> |
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Beer

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| <p>DRAFT</p> <p>Pacifico
Mexico, Lager, 4.5% 5.95</p> <p>Dogfish Head 60 Minute IPA
Milton, DE, IPA, 6% 6.95</p> <p>Flying Dog Seasonal
Baltimore, MD 7.25</p> <p>Jailbreak Brewery, Brewmaster's Selection
Laurel, MD 7.25</p> <p>BOTTLE</p> <p>Miller Lite
U.S., Pilsner, 4.2% 5.25</p> <p>Buckler
Holland, Lager, 0.5% 5.95</p> <p>Corona/Corona Light
Mexico, Lager, 4.6% 5.95</p> <p>Dos Equis Ambar
Mexico, Vienna Lager, 4.6% 5.95</p> <p>Red Stripe
Jamaica, Lager, 4.7% 5.95</p> <p>Angry Orchard
U.S., Hard Cider, 5% 6.25</p> | <p>Blue Moon
U.S., White Ale, 5.4% 6.25</p> <p>Flying Dog Bloodline
Frederick, MD, Ale, 7% 6.25</p> <p>Stella Artois
Belgium, Pale Lager, 5.2% 6.25</p> <p>Evolution Lucky 7
Salisbury, MD, Porter, 5.8% 6.95</p> <p>Lagunitas Little Sumpin' Sumpin'
Petaluma, CA, Pale Wheat Ale, 7.5% 6.95</p> <p>RAR Nanticoke Nectar
Cambridge MD, IPA, 7.4% 6.95</p> <p>Xingu
Brazil, Black Lager, 4.6% 6.95</p> <p>Victory Sour Monkey
Pennsylvania, Sour Ale, 9.5% 6.95</p> <p>Heavy Seas Tropicannon
Baltimore, MD, IPA, 7.3% 7.25</p> <p>Allagash White
Portland, ME, White Ale, 5.1% 7.95</p> |
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Wine

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| <p>SPARKLING</p> <p>Brut
Segura Viudas Cava 187ml, Spain 9 / 30</p> <p>Prosecco
Ruffino, Italy 38</p> <p>WHITE</p> <p>Riesling
Heinz Eifel Shine, Mosel, Germany 8.95 / 34</p> <p>Pinot Grigio
Lagaría, Italy 8.95 / 32</p> <p>Vinho Verde
Vaca das Cordas, Portugal 8.95 / 34</p> <p>Sauvignon Blanc
Doña Paula, Mendoza, Arg. 8.95 / 32</p> <p>Sauvignon Blanc
Black Cottage, New Zealand 11.25 / 42</p> <p>Chardonnay
Santa Julia, Mendoza, Argentina 8.95 / 34</p> <p>Chardonnay
Spellbound, California 11.95 / 44</p> | <p>GL / BT</p> <p>RED</p> <p>Pinot Noir
Veramonte, Casablanca, Chile 9.95 / 38</p> <p>Tempranillo
Marqués de Cáceres, Spain 10.95 / 42</p> <p>Merlot
Natura, Rapel Valley, Chile 8.95 / 32</p> <p>Malbec/Syrah
Tilia, Mendoza, Argentina 7.95 / 30</p> <p>Malbec
Tinto Negro, 'Uco Valley,' Argentina 11.95 / 42</p> <p>Malbec
Santa Julia Reserva, Argentina 9.95 / 34</p> <p>Malbec
Terrazas Reserva, Argentina 12.95 / 48</p> <p>Cabernet
Doña Paula, Argentina 8.95 / 32</p> <p>Cabernet
Primus, Colchagua Valley, Chile 13.25 / 50</p> |
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