



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**

## • Chef's Specials •

**GRILLED ACHIOTE SHRIMP & CORN ESQUITE** Queso fresco, red onion, cilantro, plantain chips. **12**

**CILANTRO PEANUT CHICKEN SALAD** Arcadian lettuce mix, cabbage, adobo black beans, tomatillos, grape tomatoes, corn, Chihuahua cheese, roasted peanuts, cilantro honey vinaigrette. **14**

**COCONUT RUM-GLAZED SHRIMP** Peruvian fried rice with chaufa vegetables, mango, egg, carrot & onion slaw, aji verde. **22**

**HERITAGE PORK CHOP MILANESA** Panko/plantain-crusted bone-in pork, charro beans with chorizo, arugula, lemon & garlic confit, pickled red onion. **28**

## • 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 Huancaina 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 & FRIJOLE; 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



HALPERNS'



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