



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 \$5.0

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 & 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



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, 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 **9.95**
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

Cruzan Light Rum, 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 **6.95 / 2.25**
 Diplomático Planas, Venezuela **8.95 / 2.95**

Medium-Bodied

☉ Bacardi 8, Puerto Rico **7.95 / 2.95**
 Ron Abuelo 7 Yr, Panama **8.25 / 2.95**
 ☉ Ron Atlantico Cask 25 Yr, Dominican **9.95 / 3.25**
 ☉ Brugal 1888, Dominican **11.95 / 4.25**

Full-Bodied

☉ Kirk & Sweeney 12 Yr, Dominican **9.95 / 3.25**
 ☉ Flor de Caña 12 Yr, Nicaragua **10.95 / 3.95**
 ☉ Diplomático RSV Exclusiva, Venezuela **10.95 / 3.95**
 ☉ Zacapa 23 Gran Reserva, Guatemala **11.95 / 4.25**
 Don Q Gran Añejo, Puerto Rico **14.95 / 4.95**

-English-Style Rum

Bold - Spiced - Rich

Light-Bodied

El Dorado 3 Yr, Guyana **6.25 / 2.25**
 Appleton Signature Blend, Jamaica **6.95 / 2.25**

Medium-Bodied

El Dorado 5 Yr, Guyana **7.25 / 2.95**
 ☉ Plantation Grand RSV 5 Yr, Barbados **7.95 / 2.95**
 ☉ Pusser's British Navy Rum, Guyana **7.95 / 2.95**
 ☉ Cruzan Single Barrel, St. Croix **8.95 / 2.95**
 Pyrat XO Reserve, Guyana **9.95 / 3.25**

Full-Bodied

☉ Mount Gay Black Barrel, Barbados **7.95 / 2.95**
 ☉ Chairman's Reserve, St. Lucia **8.25 / 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 **9.95 / 3.25**
 ☉ Appleton Estate 12 Yr, Jamaica **9.95 / 3.25**
 ☉ Gosling's Old Family RSV, Bermuda **14.95 / 4.95**

-French-Style Rum

Intense - Fruity - Complex

Light-Bodied

Neisson Rhum Blanc, Martinique **8.25 / 2.95**
 Rhum Clément Première Canne, Martinique ... **8.95 / 2.95**
 ☉ Rhum JM Blanc, Martinique **9.95 / 3.25**

Medium-Bodied

Rhum JM Gold, Martinique **9.95 / 3.25**
 Duquesne Rhum Élevé Sous Bois, Martinique **10.95 / 3.95**

Full-Bodied

☉ Rhum JM VSOP, Martinique **10.25 / 3.95**
 ☉ Rhum Clément VSOP, Martinique **12.95 / 4.25**

-Spiced/Flavored Rums-

Seven Brothers Spiced, Cleveland, OH ... **7.95 / 2.95**
 Stillwrights Spiced, Dayton, OH **7.95 / 2.95**
 Brinley Spiced, St. Kitts **8.25 / 2.95**
 Brinley Mango, St. Kitts **8.25 / 2.95**
 Brinley Coconut, St. Kitts **8.25 / 2.95**
 Brinley Vanilla, St. Kitts **8.25 / 2.95**
 Brinley Coffee, St. Kitts **8.25 / 2.95**
 Chairman's Reserve Spiced, St. Lucia **8.95 / 2.95**

• 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, Kirk & Sweeney 12 Yr. **8.95**
ENGLISH El Dorado 3 Yr, Plantation Grand Reserve 5 Yr, Appleton Estate 12 Yr **7.95**
FRENCH Neisson Rhum Blanc, Rhum JM Gold, Rhum Clément VSOP **10.25**
AGED Chairman's Reserve, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr **10.25**
PRESIDENTIAL Don Q Gran Añejo, Flor de Caña Centenario 18 Yr, Gosling's Old Family Reserve ... **13.95**
SPICED Chairman's RSV Spiced, Stillwrights Spiced, Seven Brothers Erie Islands Spiced **8.25**

Beer

BOTTLE
Miller Lite
 U.S., Pilsner, 4.2% **5.25**
Corona
 Mexico, Lager, 4.6% **5.95**
Dos Equis Ambar
 Mexico, Vienna Lager, 4.6% **5.95**
Great Lakes Dortmunder Gold
 Cleveland, OH, Gold Lager, 5.8% **5.95**
Great Lakes Edmund Fitzgerald
 Cleveland, OH, American Porter, 6% ... **5.95**
Modelo Negra
 Mexico, Vienna Lager, 5.4% **5.95**
Pacífico
 Mexico, Lager, 4.5% **5.95**
Stella Artois
 Belgium, Pale Lager, 5.2% **5.95**
Goose Island 312
 Chicago, IL, Urban Wheat, 4.2% **6.25**
Market Garden Prosperity Wheat
 Cleveland, OH, Hefeweizen, 6% **6.25**
Fathead's Sunshine Daydream
 North Olmsted, OH, IPA, 4.9% **6.95**
Jackie O's Mystic Mama (can)
 Athens, OH, IPA, 7% **6.95**
Revolution Anti-Hero (can)
 Chicago, IL, IPA, 6.5% **6.95**
Rhinegeist Bubbles (can)
 Cincinnati, OH, Rose Ale, 6.2% **6.95**
Rhinegeist Truth
 Cincinnati, OH, IPA, 7.2% **6.95**
Xingu
 Brazil, Black Lager, 4.6% **6.95**
Southern Tier 2XIPA
 Lakewood, NY, Double IPA, 8.2% **7.25**
Victory Golden Monkey
 Downingtown, PA, Tripel Ale, 9.5% ... **7.25**
Victory Sour Monkey
 Downingtown, PA, Sour Ale, 9.5% **7.25**
Market Garden Seasonal
 Cleveland, OH **MKT**

Wine

SPARKLING/WHITE	GL / BT	RED	GL / BT
Brut Segura Viudas Cava 187ml, Spain	9 / 30	Pinot Noir Veramonte RSV, Chile	9.25 / 34
Prosecco Ruffino, Italy	34	Tempranillo Marqués de Cáceres, Spain	9.95 / 34
Riesling Heinz Eifel Shine, Mosel, Germany	7.95 / 30	Merlot Natura, Colchagua Valley, Chile	8.25 / 32
Pinot Grigio Lagaría, Italy	8.25 / 32	Malbec/Syrah Tilia, Mendoza, Argentina	7.95 / 30
Vinho Verde Vaca das Cordas, Portugal	7.95 / 30	Malbec Santa Julia, Mendoza, Argentina	8.25 / 32
Sauvignon Blanc Black Cottage, New Zealand	10.95 / 42	Malbec TintoNegro, Mendoza, Argentina	10.95 / 42
Sauvignon Blanc Doña Paula, Mendoza, Argentina	7.95 / 30	Cabernet Doña Paula, Mendoza, Argentina	8.25 / 32
Chardonnay Santa Julia, Mendoza, Argentina	8.25 / 32	Cabernet Primus, Colchagua Valley, Chile	12.95 / 48
Chardonnay Spellbound, California	10.95 / 42		