



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 ..... **11.95**

**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 ..... **9.95**

**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**

## 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 **11.50**

## Sangria

### Tropical Mango White

White wine, mango rum, orange juice, peach schnapps **8.50**

### Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices **8.50**

# 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 ..... **7.95 / 2.95**  
 Ron Atlantico Platino, Dominican Republic ..... **8.25 / 2.95**  
 Diplomático Planas, Venezuela ..... **9.95 / 3.25**

### Medium-Bodied

Ron Abuelo 7 Yr, Panama ..... **8.95 / 2.95**  
 ☉ Bacardi 8, Puerto Rico ..... **8.95 / 2.95**  
 ☉ Ron Atlantico 25 Yr, Dominican ..... **11.95 / 4.25**  
 ☉ Brugal 1888, Dominican Republic ..... **14.25 / 4.95**

### Full-Bodied

☉ Pampero Aniversario, Venezuela ..... **11.25 / 3.95**  
 ☉ Flor de Caña 12 Yr, Nicaragua ..... **11.25 / 3.95**  
 Papa's Pilar Dark 24 Yr, Caribbean ..... **12.95 / 4.25**  
 ☉ Vizcaya Cask 21 Yr, Dominican ..... **12.95 / 4.25**  
 ☉ Zacapa 23 Gran Reserva, Guatemala ..... **13.95 / 4.95**  
 ☉ Diplomático RSV Exclusiva, Venezuela ..... **14.25 / 4.95**

## -English- Style Rum

*Bold - Spiced - Rich*

### Light-Bodied

Chairman's Reserve Silver, St. Lucia ..... **7.95 / 2.95**  
 Appleton Signature Blend, Jamaica ..... **7.95 / 2.95**

### Medium-Bodied

☉ Plantation Grand RSV 5 Yr, Barbados ..... **8.25 / 2.95**  
 El Dorado 5 Yr, Guyana ..... **8.25 / 2.95**  
 ☉ Scarlet Ibis, Trinidad & Tobago ..... **9.25 / 3.25**  
 ☉ Cruzan Single Barrel, St. Croix ..... **9.95 / 3.25**  
 Angostura 1919, Trinidad & Tobago ..... **13.25 / 4.95**

### Full-Bodied

☉ Chairman's Reserve, St. Lucia ..... **8.25 / 2.95**  
 ☉ Mount Gay Black Barrel, Barbados ..... **9.95 / 3.25**  
 ☉ Smith & Cross, Jamaica ..... **9.95 / 3.25**  
 ☉ Appleton Estate 12 Yr, Jamaica ..... **11.95 / 4.25**  
 Zaya Gran Reserva, Trinidad & Tobago ..... **11.95 / 4.25**  
 ☉ Plantation XO, Barbados ..... **12.95 / 4.95**  
 ☉ El Dorado 15 Yr, Guyana ..... **15.95 / 5.25**  
 ☉ Gosling's Old Family RSV, Bermuda ..... **17.95 / 6.25**

## -French- Style Rum

*Intense - Fruity - Complex*

**We look forward to introducing you to French-style rums as they become available in the State of Virginia.**

## -Spiced/Flavored Rums-

Crusoe Organic Spiced, Los Angeles, CA ..... **7.95 / 2.95**  
 Chairman's Reserve Spiced, St. Lucia ..... **8.25 / 2.95**  
 Kopper Kettle Dark Chai, Culpeper, VA ..... **8.95 / 2.95**  
 Rogue Hazelnut, Newport, OR ..... **9.95 / 3.25**  
 Koloa Kauai Coffee, Hawaii ..... **12.95 / 4.25**

# · Rum Flights ·

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

**Spanish Flight** Diplomático Planas, Ron Abuelo 7 Yr, Pampero Aniversario. .... **9.95**

**English Flight** Chairman's Reserve Silver, Plantation Grande Reserve 5 Yr, Appleton Estate 12 Yr ..... **9.95**

**Aged Flight** Chairman's Reserve, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr ..... **11.95**

**Presidential Flight** Ron Zacapa Centenario XO, Mount Gay 1703, Gosling's Old Family RSV. .... **22.95**

**Spiced Flight** Chairman's RSV Spiced, Crusoe Organic Spiced, Kopper Kettle Dark Chai Spiced. .... **8.25**



**Interested in learning more about how rum is made? Ask your server for our Rum Bible to get the 411 on Rum 101.**

## Beer

### DRAFT

**Pacifico**  
Mexico, Lager, 4.5% ..... **6.25**

**Blue Moon**  
Golden, CO, White Ale, 5.4% ..... **6.25**

**Devil's Backbone 8-Point**  
Lexington, VA, IPA, 6.2% ..... **7.25**

**Flying Dog Seasonal**  
Frederick, MD ..... **7.25**

### BOTTLE

**Buckler**  
Holland, Lager, 0.5% ..... **5.95**

**Miller Lite**  
U.S., Pilsner, 4.2% ..... **5.95**

**Corona/Corona Light**  
Mexico, Lager, 4.6% ..... **6.25**

**Dos Equis Ambar**  
Mexico, Vienna Lager, 4.6% ..... **6.25**

**Heineken**  
Holland, Pale Lager, 5.4% ..... **6.25**

**Angry Orchard**  
Cincinnati, OH, Hard Cider, 5% ..... **6.25**

**Negra Modelo**  
Mexico, Dark Lager, 5.4% ..... **6.25**

**Red Stripe**  
Jamaica, Lager, 4.7% ..... **6.25**

**Lagunitas Little Sumpin' Sumpin'**  
Petaluma, CA, Pale Wheat Ale, 7.5% ..... **6.95**

**Palma Louca**  
Brazil, Pilsner, 4.5% ..... **6.95**

**Xingu**  
Brazil, Black Lager, 4.6% ..... **7.25**

### SPARKLING

**Brut**  
Segura Viudas Cava 187ml, Spain ... **8.95 / 34**

**Prosecco**  
Ruffino, Italy NV ..... **38**

### WHITE

**Riesling**  
Heinz Eifel Shine, Germany ..... **8.95 / 34**

**Pinot Grigio**  
Lagaría, Italy ..... **9.25 / 34**

**Vinho Verde**  
Vaca das Cordas, Portugal ..... **8.95 / 34**

**Sauvignon Blanc**  
Doña Paula, Argentina ..... **8.95 / 34**

**Sauvignon Blanc**  
Black Cottage, New Zealand ..... **11.95 / 44**

**Chardonnay**  
Santa Julia, Argentina ..... **8.95 / 34**

**Chardonnay**  
Spellbound, California ..... **11.95 / 44**

## Wine

### GL / BT

**RED**

**Pinot Noir**  
Veramonte RSV, Chile ..... **9.95 / 38**

**Tempranillo**  
Marqués De Cáceres, Spain ..... **10.95 / 42**

### GL / BT

**Merlot**  
Natura, Rapel Valley, Chile ..... **8.95 / 32**

**Malbec/Syrah**  
Tilia, Mendoza, Argentina ..... **8.95 / 32**

**Malbec**  
Santa Julia Reserva, Argentina ..... **9.95 / 34**

**Malbec**  
Terrazas Reserva, Argentina ..... **12.95 / 48**

**Cabernet**  
Doña Paula, Argentina ..... **9.25 / 34**

**Cabernet**  
Primus, Colchagua Valley, Chile ... **13.25 / 50**