



## Brunch Menu

Join us every Saturday and Sunday from 11 am to 3 pm.

### Entrées

#### SMOKED SALMON AVOCADO TOAST

House-cured wild salmon, crispy capers, hardboiled egg, radish, pickled red onion, Arcadian lettuce, garlic-thyme vinaigrette. 15.5

#### BRAZILIAN BISCUITS & CHORIZO GRAVY\*

Brazilian cheesy bread, fried eggs, pickled jalapeños, queso fresco, fruit "ceviche." 13.5

🍳 **HUEVOS RANCHEROS\*** Tortillas, black beans, pico de gallo, Chihuahua cheese, fried eggs, cilantro, pickled jalapeños, queso fresco, roasted tomato salsa. 12

#### 🌟 🍳 EGG WHITE & AVOCADO WRAP

Whole wheat wrap, scrambled egg whites, spinach, avocado, Chihuahua cheese, pico de gallo, fruit "ceviche." 10.5 *Add bacon 1.5*

**BUTTERMILK PANCAKES** Bacon, fruit "ceviche." 11.5 *Add a flavor: chocolate churro or plantain foster 2*

🌟 **MAPLE GLAZED PULLED PORK\*** Fried eggs, yucca cake, jalapeños, radish. 14

#### ADOBO WILD-CAUGHT SHRIMP & GRITS

Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. 16

#### 🔥 **SCRAMBLED EGG & CHORIZO SOFT**

**TACOS** Pickled jalapeños, Chihuahua cheese, cabbage, aji verde sauce. 14

🌟 **CRISPY DUCK CONFIT HASH\*** Fried eggs, sweet potatoes, plantain & yucca spaetzle, aji verde. 15

**AMERICANO\*** Two eggs any style, bacon, sweet potato plantain hash, yucca cake. 10.5

#### **SIRLOIN STEAK & FRIED EGGS\***

Sweet potato plantain hash, crispy onions, aji verde sauce. 23

#### **CHIPOTLE HONEY FRIED CHICKEN\***

Fried eggs, Chipotle honey glaze, yucca cake, pico de gallo. 13.5

### Sides

House Bacon 5

🍳 Two Eggs, Any Style\* 3

🍳 Sweet Potato Plantain Hash 5

🍳 Roasted Corn Grits 5

Grilled Chorizo Sausage 5

🍳 Fresh Fruit "Ceviche" 3

🍳 **Latin Pastry Basket 7**  
Brazilian cheesy bread, yucca cake, seasonal donuts, churros

Please notify your server of any food allergies.

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness.

🌟 **Crowd Favorites** 🔥 **Spicy** 🍳 **Vegetarian**

(Vegan? Ask your server for recommendations.)



## Brunch Drinks

Join us every Saturday and Sunday from 11 am to 3 pm.

### Drinks

#### ❖ BOTTOMLESS MIMOSA (refills until 4pm)

With entrée purchase. Traditional, grapefruit, pomegranate-ginger or blackberry-thyme  
Single Mimosa, 8.95 Bottomless, 14.95

**PALADAR RUM PUNCH** Mt. Gay Black Barrel Rum, Smith & Cross, citrus liqueur, and fresh fruit juices 9.95

**PALADAR BLOODY MARY** Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim 8.25

**TROPICAL MANGO SANGRIA** White wine, mango rum, orange juice, peach schnapps  
Glass, 8.50 Full Carafe, 28.50

**BRAZILIAN RED SANGRIA** Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices  
Glass, 8.50 Full Carafe, 28.50

**JALAPEÑO PALOMA** El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, salt rim 8.95

### Non-Alcoholic

#### FRESHLY SQUEEZED JUICE

Orange or grapefruit 3

#### NON-ALCOHOLIC MOJITO

Blackberry-thyme, charred pineapple, pomegranate-ginger 4

**GOSLING'S GINGER BEER** 3

#### HOUSEMADE LEMONADE

Traditional, blackberry-thyme, charred pineapple, pomegranate-ginger 4

#### HOUSEMADE AGUA FRESCA

Blackberry-thyme, pomegranate-ginger 4

### Coffee & Tea

#### RISE UP FAIR TRADE COFFEE

Locally owned & roasted (Easton, MD)

COSECHA FRESCA (meaning "Fresh Harvest"): A beautiful single-origin coffee, roasted exclusively for Paladar by our friends at Rise Up Coffee Roasters. 3

Add a 1oz. pour of Zaya Gran Reserve or Chairman's Reserve Spiced, 5

*Take a bag of Paladar blend coffee home with you, 15.*

#### ASSORTED HOT TEA

Ask your server for a selection of assorted teas. 3.5

**CUBAN COFFEE** Dark sweetened espresso. 4.5

**CAFÉ CON LECHE** Cuban coffee, steamed milk. 5.5

**CAFÉ MOCHA** Espresso, vanilla steamed milk, Mexican chocolate sauce, cinnamon, sugar. 5.5

**CAPPUCCINO, LATTE** 5

**ESPRESSO** 4

*we proudly serve*

