



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

Made to order and served with our housemade blend of plantain, malanga and tortilla chips.

Add fresh vegetables, \$2.5

Classic Add-Ins: \$5.0

Pico de Gallo | Roasted Red Peppers
Spicy Peppers | Chipotle Honey | Mango
Pickled Jalapeños | Pickled Red Onion
Candied Pumpkin Seeds | Roasted Garlic
Crispy Capers | Black Beans

Premium Add-Ins: \$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 | Pico de Gallo
Fire-Roasted Tomato

• 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** Chipotle honey. **7**
- WILD CORVINA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, poblano peppers, citrus marinade. **11**
- MIXED SEAFOOD CEVICHE*** Wild shrimp, corvina, 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, pickled red onions, aji verde. **11**

• Sides, 5 •

- ☛ **SWEET PLANTAINS** Lime crema.
- ☛ **YUCCA FRIES** Aji pepper aioli.
- ☛ **SWEET POTATO PLANTAIN HASH** Aji verde.
- ☛ **ANCIENT GRAINS** Blend of farro, freekeh, red wheat, red rice, rye berries, kale.
- ☛ **SOFRITO VEGETABLE KALE** Garlic, balsamic reduction.
- ☛ **SPICED BRUSSELS SPROUTS** **NEW** Carrot purée, garlic, lemon confit, spiced almonds.
- ☛ **ADOBO BLACK BEANS** Pico de gallo, lime crema.
- ☛ **PINTO BEANS** Pickled jalapeños, queso fresco.
- ☛ **COCONUT MANGO RICE**

• House Beverages •

- ☛ **HOUSE AGUA FRESCA** Blackberry-Thyme or Pomegranate-Ginger **4**
- HOUSE LEMONADE** Pomegranate-Ginger, Blackberry-Thyme, Charred Pineapple, or Traditional. **4**
- NON-ALCOHOLIC MOJITO** Charred Pineapple, Blackberry-Thyme, or Pomegranate-Ginger. **4**

• Chef's Fall/Winter Specials •

☛ **BLACK BEAN & GOAT CHEESE PUPUSA**
Salvadorian slaw, roasted tomato salsa. **9**

DUCK & FIG SALAD Kale, oranges, pickled red onion, goat cheese, balsamic reduction. **15**

CRISPY SHRIMP TACOS Mango salsa, pickled jalapeños, garlic pasilla aioli. **16.5**

SMOKED DUCK BREAST Mountain quinoa pilaf, pickled peppers, agave pasilla syrup. **25**

• Latin Comfort Food •

ADD BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, 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**

☛ **ROASTED SWEET POTATO & AVOCADO GRAIN BOWL** **NEW** Ancient grain blend, kale, radish, Brussels sprouts, queso fresco, citrus slaw, cilantro tahini sauce. **15**

SLOW-SMOKED PULLED CHICKEN Salvadorian rice, plantains, aji pepper aioli. **18**

☛ **FEIJOADA STEW** ♣ Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **19**

CRISPY PORK SHANK **NEW** Salvadorian rice, housemade pickles, lime crema, grilled tortillas. **22**

☛ **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **19**

• Grill & Seafood •

ADD BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

21-DAY DRY AGED SKIRT STEAK CHURRASCO*
Sofrito rice, pinto beans, chimichurri. **26**

ATLANTIC COD "VERACRUZ" Wild-caught shrimp, cilantro rice, Veracruz sauce. **19**

JAMAICAN JERK HALF CHICKEN Plantains, garlic kale, Caribbean mango salsa. **19**

ADOBO SHRIMP & GRITS Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **21.5**

☛ **MOJO-MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. **22.5**

ADOBO-CRUSTED SIRLOIN STEAK* Sweet potato plantain hash, crispy onions, aji verde. **23**

☛ **ARGENTINIAN MIXED GRILL*** Sirloin steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **28**

• Paladar Tacos •

SERVED 3/ORDER WITH CABBAGE & FRIJOLE; BIBB LETTUCE OR CORN TORTILLAS AVAILABLE TO SUBSTITUTE UPON REQUEST. ADD BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

RIO-STYLE CHICKEN Caramelized onions, poblano peppers, peanuts, cilantro aioli. **14.5**

SLOW-BRAISED DUCK Pickled onion & pineapple slaw, aji verde. **16**

☛ **ROASTED SWEET POTATO & HEARTS OF PALM** **NEW** Tomatillo salsa, pinto beans, scallions, garlic pasilla aioli. **13.5**

PORK PERNIL **NEW** Adobo rub, pickled jalapeños, pickled red onions, hot sauce. **14.5**

☛ **BLACKENED FISH** Pickled red onion & pineapple slaw, cilantro aioli. **16.5**

BRAISED BEEF Queso fresco, jalapeños, cilantro, aji pepper aioli. **16.5**

• Soups & Salads •

ADD CHICKEN 4.5 ADD SHRIMP 6.5 ADD STEAK* 7.5 ADD SALMON* 7.5

☛ **CHIPOTLE BLACK BEAN SOUP** ♣ Lime crema, scallions, cilantro. **6**

CHICKEN TORTILLA SOUP **NEW** Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. **6.5**

☛ **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**

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**

☛ **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. **8.5**

☛ **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**

WILD SOCKEYE SALMON & SPINACH SALAD* **NEW** Roasted beets, ancient grains, roasted Brussels sprouts, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette. **16**

☛ **KALE & ROASTED SWEET POTATO** Spinach, tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

• Sandwiches •

ALL SANDWICHES SERVED WITH ADOBO FRIES.

ADD BLACK BEAN SOUP, CHICKEN TORTILLA SOUP, ENSALADA MIXTA OR CÉZAR SIDE SALAD, 4.5

LAMB BURGER* Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce. **14**

CHORIZO & GOAT CHEESE BURGER Chorizo, bibb lettuce, caramelized onions, pickled jalapeños, lime crema. **14**

☛ **QUINOA BURGER** Black beans, goat cheese, pico de gallo, bibb lettuce, cilantro aioli. **12**

PALADAR BURGER* All-natural ground beef, Swiss cheese, avocado, crispy onions, bibb lettuce. **13.5**
ADD BACON 1.5

CHICKEN MILANESA **NEW** Salvadorian slaw, aji pepper aioli, roasted tomato salsa, queso fresco. **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.