



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 •

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

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

🍷 **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**

**JERK CHICKEN SKEWERS** Salvadorian slaw, plantains, mango jerk sauce. **8.5**

🍷 **BRAZILIAN CHEESY BREAD** Chipotle honey. **7**

**WILD CORVINA & AVOCADO CEVICHE\*** Tomatoes, onion, tomatillos, peanut-plantain crumble, poblano peppers, citrus marinade. **11**

**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.

🍷 **ANCIENT GRAINS** Blend of farro, freekeh, red wheat, red rice, rye berries, kale.

🍷 **SWEET POTATO PLANTAIN HASH** Aji verde.

🍷 **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**

## • \$10 Paladar Tacos •

Two tacos per order; served on corn/flour hybrid tortillas with cabbage. Bibb lettuce and corn tortillas available to substitute upon request.

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

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

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

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

🍷 **BLACKENED FISH** Pickled onion & pineapple slaw, cilantro aioli.

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

## • \$11 Sandwiches & Wraps •

🍷 **KALE & SAUTÉED MUSHROOM WRAP** Pico de gallo, goat cheese, caramelized onions, garlic pasilla aioli.

**KEY WEST CHICKEN WRAP** Crispy or grilled chicken, jalapeños, pico de gallo, Colby jack cheese, romaine, Key Lime mustard sauce.

**TAMARIND BBQ PORK** Mojo pork, tamarind BBQ, Salvadorian slaw, brioche bun.

🍷 **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard.

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

**PALADAR TURKEY CLUB** **NEW** Sourdough bread, avocado, bacon, Swiss cheese, bibb lettuce, cilantro aioli.

## • \$12 Burger Board •

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

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

**PALADAR BURGER\*** All-natural ground beef, avocado, Swiss cheese, crispy onion, bibb lettuce.

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

**ALL TACOS, SANDWICHES/WRAPPS & BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE:**

Chipotle Black Bean Soup | Chicken Tortilla Soup | Adobo Fries | Pinto Beans  
Black Beans | Coconut Mango Rice | Ensalada Mixta Side Salad | César Side Salad

## • Energizing Grain Bowls •

Spinach available to substitute for ancient grains upon request.

🍷 **ROASTED SWEET POTATO & AVOCADO** Ancient grain blend, kale, radish, avocado, Brussels sprouts, queso fresco, citrus slaw, cilantro tahini sauce. **13**

**PASILLA GRILLED CHICKEN** Antibiotic- and hormone-free chicken, ancient grain blend, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. **14**

**WILD AHI TUNA\*** Wild-caught ahi tuna, ancient grain blend, kale, radish, cucumber, soy-marinated jalapeños, citrus slaw, sesame seeds, malanga chips, jalapeño aioli. **15**

**Ancient Grains** are wholesome, nutrient-packed grains that have been largely unchanged over the last several hundred years. In our blend, we use farro, freekeh, red wheat, red rice, and rye berries.

## • Fresh Greens •

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

**SOUP & SALAD COMBO** Choice of Ensalada Mixta, César or Spinach Hearts of Palm salad and choice of soup (see Starters section). **10**

🍷 **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumbers, 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, black beans, tomatoes, 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**

## • Lunch Entrées •

🍷 **FEIJOADA STEW** 🍷 Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **14.5**

**SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **13.5**

**ADOBO SHRIMP & GRITS** Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **16**

🍷 **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. **14**

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

🍷 **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. **19**

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



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.