



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

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** 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**

## • Latin Comfort Food •

- 🍷 **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** 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** Salvadorian rice, housemade pickles, lime crema, grilled tortillas. **22**

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

## • Grill & Seafood •

**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**

**USDA PRIME NY STRIP STEAK\*** 30-day aged cut, pasilla rub, yucca tots, aji pepper butter. **29**

🍷 **ARGENTINIAN MIXED GRILL\*** USDA Prime New York strip steak, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. **29**

*Add Black Bean Soup, Chicken Tortilla Soup, Ensalada Mixta, or César Side Salad, 4.5*

## • Paladar Tacos •

*Three 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. **14.5**

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

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

**PORK PERNIL** 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**

*Add Black Bean Soup, Chicken Tortilla Soup, Ensalada Mixta, or César Side Salad, 4.5*

## • Soups & Salads •

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

**CHICKEN TORTILLA SOUP** 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**

🍷 **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\*** 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**

*Add Chicken 4.5 Add Shrimp 6.5 Add USDA Prime NY Strip\* 7.5 Add Salmon\* 7.5*

## • Sandwiches •

*All sandwiches served with adobo fries.*

**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** 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**

*Add Black Bean Soup, Chicken Tortilla Soup, Ensalada Mixta, or César Side Salad, 4.5*

*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.