



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 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** 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** Tomatillo salsa, pinto beans, scallions, garlic pasilla aioli.

PORK PERNIL 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 Salvadorian slaw, aji pepper aioli, roasted tomato salsa, queso fresco.

PALADAR TURKEY CLUB 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 •

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**

🍷 **SPINACH HEARTS OF PALM** Mango, tomatoes, avocado, black beans, 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 Prime NY Strip* 7.5 Add Salmon* 7.5

• 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



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.



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.