



## Brunch Menu

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

### Entrées

#### SMOKED SALMON AVOCADO TOAST

House-cured wild salmon, crispy capers, pickled red onion, hardboiled egg, radish, 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, pickled jalapeños, cilantro, 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

#### NY PRIME STRIP & 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 11am to 3pm.

### Drinks

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❖ **PALADAR MIMOSAS** Choose from blackberry-thyme, pomegranate-ginger, grapefruit, traditional 3

**TROPICAL MANGO SANGRIA** White wine, mango rum, orange juice, peach schnapps  
Glass 8.5 Full Carafe 28.5

**BRAZILIAN RED SANGRIA** Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices  
Glass 8.5 Full Carafe 28.5

**PALADAR RUM PUNCH** Mt. Gay Black Barrel Rum, Smith & Cross, citrus liqueur, and fresh fruit juices 10

**PALADAR BLOODY MARY** Vodka, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim 8

**JALAPEÑO PALOMA** El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, salt rim 9

### Non-Alcoholic

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**FRESHLY SQUEEZED JUICE**  
Orange or grapefruit 3

**NON-ALCOHOLIC MOJITO**  
Blackberry-thyme, charred pineapple, pomegranate-ginger 4

**GOSLING'S GINGER BEER** 4

**HOUSEMADE LEMONADE**  
Traditional, blackberry-thyme, charred pineapple, pomegranate-ginger 4

**HOUSEMADE AGUA FRESCA**  
Blackberry-thyme, pomegranate-ginger 4

### Coffee & Tea

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**SOLSTICE ORGANIC COFFEE**  
*Locally owned & roasted (Cleveland, OH)*  
An exclusive Paladar blend of premium roast Central and South American coffee with rich flavors of chocolate and caramel. 3  
**Add a 1oz. pour of Zaya Gran Reserva or Chairman's Spiced, 5**

*Take a bag of Paladar 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*

