



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: \$7.5 | GUACAMOLE TRIO: \$20

Served with our housemade blend of plantain, malanga and tortilla chips.

Add fresh vegetables, \$2.5

Classic Add-Ins: \$.50

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

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 | Grilled Pineapple

• Starters •

CHICKEN TORTILLA SOUP Hominy, scallions, pasilla peppers, lime crema, tortilla chips. **6.5**

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

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

SMOKED JERK CHICKEN WINGS Salvadorian slaw, plantains, mango jerk sauce. **11**

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

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

JALAPEÑO SHRIMP CEVICHE* 🍷 Hearts of palm, jicama, pickled red onions, lemon. **11**

🍷 **QUESO CON RAJAS** Pico de gallo, side of tortilla chips. **9** *ADD CHORIZO, 2*

TUNA POKE TINY TACOS* 🍷 Cucumber salad, pickled jalapeño aioli, malanga shell, cilantro, sesame seeds, soy-marinated jalapeños. **9.5**

🍷 **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. **11**

SMOKED CHICKEN TOSTONES Aji pepper aioli, pico de gallo, crispy plantains. **11**

🍷 **PASTOR JACKFRUIT TOSTONES** Pineapple salsa, sweet chile sauce, crispy plantains. **11**

🍷 **HOMINY HUMMUS** Fresh vegetables, grilled flour tortilla, chimichurri, pico de gallo, black sesame seeds. **8**

• 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.

🍷 **ADOBO BLACK BEANS** Pico de gallo, crema.

🍷 **PINTO BEANS** Jalapeños, queso fresco.

🍷 **COCONUT MANGO RICE**

• House Beverages •

🍷 **HOUSE AGUA FRESCA** Cucumber-Lime, Pomegranate-Ginger, Strawberry-Rhubarb. **4**

HOUSE LEMONADE Traditional, Cucumber-Lime, Pomegranate-Ginger, Strawberry-Rhubarb. **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.

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.

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

🍷 **PASTOR JACKFRUIT TACOS** Pineapple salsa, sweet chile sauce.

• \$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.

GRILLED PINEAPPLE CHICKEN Pineapple salsa, cilantro rice, black beans.

• \$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/WRAPs & 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 •

Served chilled. Spinach available to substitute for ancient grains upon request.

🍷 **ROASTED SWEET POTATO & AVOCADO** Ancient grain blend, kale, radish, avocado, smoked tomatoes, 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, crispy capers, tomatoes, 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**

SOCKEYE SALMON & ANCIENT GRAIN SALAD* Spinach, roasted corn, smoked tomatoes, Kalamata olives, queso fresco, cilantro lime 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 Steak 7.5 Add Salmon* 7.5*

• Lunch & Brunch Entrées •

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

CARIBBEAN GRILLED CHICKEN Pineapple salsa, cilantro rice, adobo black beans. **14**

SMOKED SALMON AVOCADO TOAST Wild-caught salmon, crispy capers, pickled red onion, hardboiled egg, radish, Arcadian lettuce, garlic-thyme vinaigrette. **15.5**

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

ADOBO SHRIMP & GRITS Chorizo sausage, adobo cream sauce, vegetables, Cuban bread. **16**

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

Paladar is dedicated to serving only wild-caught fish and seafood. We support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible. Our partners in quality sourcing:



*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.



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Classic Add-Ins: \$.50

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

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 | Grilled Pineapple

• Starters •

- **PALADAR EMPANADAS** Choice of portobello mushroom or slow-roasted chicken. **10**
- **HOMINY HUMMUS** Fresh vegetables, grilled flour tortilla, chimichurri, pico de gallo, black sesame seeds. **8**
- **SMOKED JERK CHICKEN WINGS** Salvadorian slaw, pineapple salsa, sweet chile sauce. **11**
- **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, chile peppers, citrus marinade. **11**
- **JALAPEÑO SHRIMP CEVICHE*** ♠ Hearts of palm, jicama, pickled red onions, lemon. **11**
- **QUESO CON RAJAS** Pico de gallo, side of tortilla chips. **9** *ADD CHORIZO, 2*
- **TUNA POKE TINY TACOS*** ♠ Cucumber salad, pickled jalapeño aioli, malanga shell, cilantro, sesame seeds, soy-marinated jalapeños. **9.5**
- **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. **11**
- **SMOKED CHICKEN TOSTONES** Aji pepper aioli, pico de gallo, crispy plantains. **11**
- **PASTOR JACKFRUIT TOSTONES** Pineapple salsa, sweet chile sauce, crispy plantains. **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.
- **ADOBO BLACK BEANS** Pico de gallo, lime crema.
- **PINTO BEANS** Pickled jalapeños, queso fresco.
- **COCONUT MANGO RICE**

• House Beverages •

- **HOUSE AGUA FRESCA** Cucumber-Lime, Pomegranate-Ginger, Strawberry-Rhubarb. **4**
- **HOUSE LEMONADE** Traditional, Cucumber-Lime, Pomegranate-Ginger, Strawberry-Rhubarb. **4**

• Chef's Seasonal Dishes •

Enjoy the dishes below, made with in-season ingredients and flavors, for a limited time only.

- **CRISPY SHRIMP TACOS** Mango salsa, pickled jalapeños, garlic pasilla aioli. **16.5**
- **PASTOR JACKFRUIT TACOS** Pineapple salsa, sweet chile sauce. **14.5**
- **SOCKEYE SALMON & ANCIENT GRAIN SALAD*** Spinach, roasted corn, smoked tomatoes, Kalamata olives, queso fresco, cilantro lime vinaigrette. **16**
- **CARIBBEAN GRILLED CHICKEN** Pineapple salsa, cilantro rice, adobo black beans. **18**
- **TAMARIND BBQ RIBS** Half slab of ribs, yucca fries, garlic kale, grilled lime. **18.5**
ADD A HALF SLAB, 9
- **PASILLA-SEARED FILET*** 8oz. filet with adobo creamed spinach, crispy potatoes. **32**

• Latin Comfort Food •

- **COCONUT CURRY VEGETABLE STEW** Sofrito vegetables, pinto beans, ancient grain blend. **15.5**
WITH CHICKEN, 20 WITH SHRIMP, 22
- **FEIJOADA STEW** ♠ Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. **19**
- **ROASTED SWEET POTATO & AVOCADO GRAIN BOWL** Ancient grain blend, kale, radish, smoked tomatoes, queso fresco, citrus slaw, cilantro tahini sauce. Served chilled. **15**
- **SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. **18**
- **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. **21.5**
- **CRISPY PORK SHANK** Heritage pasture-raised pork, Salvadorian rice, house pickles, lime crema, grilled tortillas. **23.5**
- **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**
- **ADOBO SHRIMP & GRITS** Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. **21.5**
- **ATLANTIC COD "VERACRUZ"** Wild-caught shrimp, cilantro rice, Veracruz sauce. **19**
- **MOJO-MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. **22.5**
- **ARGENTINIAN MIXED GRILL*** Beef tenderloin, 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**
- **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**
- **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**
- **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. **6.5**
- **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. **13.5**
- **KALE & ROASTED SWEET POTATO** Spinach, tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. **12**

Add Chicken 4.5 Add Shrimp 6.5 Add Steak 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**
- **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
- **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard. **12.5**
- **CHORIZO & GOAT CHEESE BURGER** Chorizo, bibb lettuce, caramelized onions, pickled jalapeños, lime crema. **14**
- **GRILLED PINEAPPLE CHICKEN** Swiss cheese, bibb lettuce, bacon, cilantro adobo aioli. **12.5**

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

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