



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: \$7.5 | 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 •

- **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*

*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.

## Sangrias & Wine

### SANGRIAS

#### Tropical Mango White

White wine, mango rum, orange juice, peach schnapps  
GLASS 9 LITER 30

#### Brazilian Red

Cabernet Sauvignon, São Paulo Cachaça, blackberry brandy, fresh juices.  
GLASS 9 LITER 30

### SPARKLING & WHITE WINES

#### Prosecco

Ruffino, Italy . . . . . 38

#### Brut

Segura Viudas Cava 187mL, Spain . . . . . 8.5 / 28

#### Riesling

Heinz Eifel Shine, Mosel, Germany . . . . . 8.5 / 32

#### Pinot Grigio

Lagaria, Italy . . . . . 9 / 34

#### Malbec Rose

Santa Julia Rose, Mendoza, Argentina . . . . . 9 / 34

#### Sauvignon Blanc

Sea Pearl, Marlborough, New Zealand . . . . . 11 / 42

#### Sauvignon Blanc

Dofia Paula, Mendoza, Argentina . . . . . 8.5 / 32

#### Chardonnay

Santa Julia "Organica," Mendoza, Argentina . . . . . 9 / 34

#### Chardonnay

Spellbound, California . . . . . 11 / 42

### RED WINES

#### Pinot Noir

Tortoise Creek "Mission Grove," California . . . . . 10 / 38

#### Tempranillo

Marqués de Cáceres, Spain . . . . . 11 / 42

#### Merlot

Natura, Colchagua Valley, Chile . . . . . 8.5 / 32

#### Malbec/Syrah

Tilia, Mendoza, Argentina . . . . . 9 / 34

#### Malbec

Santa Julia, Mendoza, Argentina . . . . . 9.5 / 36

#### Malbec

TintoNegro "Uco Valley," Mendoza, Argentina . . . . . 11 / 42

#### Cabernet Sauvignon

Dofia Paula, Mendoza, Argentina . . . . . 8.5 / 32

#### Cabernet Sauvignon

Primus, Colchagua Valley, Chile . . . . . 15 / 56

## Beer

### BOTTLES

#### Pabst Blue Ribbon (can)

Los Angeles, CA; Pale Lager, 5% . . . . . 4

#### Tecate (can)

Mexico; Pale Lager, 4.6% . . . . . 4

#### Miller Lite

Milwaukee, WI; Pilsner, 4.2% . . . . . 4.5

#### Buckler Non-Alcoholic

Netherlands; Pale Lager, 0.5% . . . . . 5

#### Corona

Mexico; Lager, 4.6% . . . . . 5

#### Modelo Especial (can)

Mexico; Pale Lager, 4.5% . . . . . 5

#### Red Stripe

Jamaica; Pale Lager, 4.7% . . . . . 5.5

#### Dos Equis Ambar

Mexico; Vienna Lager, 4.6% . . . . . 6

#### Stella Artois

Belgium; Pale Lager, 5.2% . . . . . 6

#### Dogfish Head SeaQuench Ale (can)

Milton, DE; Sour Ale, 4.9% . . . . . 6.5

#### Market Garden Prosperity Wheat

Cleveland, OH; Hefeweizen, 6% . . . . . 6.5

#### Modelo Negra

Mexico; Vienna Lager, 5.4% . . . . . 6.5

#### Fathead's Sunshine Daydream

North Olmsted, OH; IPA, 4.9% . . . . . 7

#### Jackie O's Mystic Mama (can)

Athens, OH; IPA, 7% . . . . . 7

### DRAFTS

#### Pacifico

Mexico; Lager, 4.5% . . . . . 6

#### Great Lakes Dortmund Gold

Cleveland, OH; Gold Lager, 5.8% . . . . . 6.5

#### Fat Head's Head Hunter

Middleburg Heights, OH; IPA, 7.5% . . . . . 7

#### Brewmaster's Selection Rotating Handle

Location Varies . . . . . MKT

# Hand-Crafted Cocktails

## Mojitos

**FLAVORS:** Pomegranate-Ginger, Strawberry-Rhubarb, Cucumber-Lime

### TRADITIONAL

St. Lucia Distillers Bounty White, lime, mint, soda, pure cane syrup 8.5

### SUPERIOR

Plantation Grande Reserve 5 Yr, lime mint, soda, pure cane syrup 10.5

## Margaritas

**FLAVORS:** Pomegranate-Ginger, Strawberry-Rhubarb, Cucumber-Lime

### TRADITIONAL

Sauza Blue 100% Agave Tequila, orange liqueur, house margarita mix 8.5

### SUPERIOR

Espolon Reposado Tequila, Ferrand Dry Curaçao, house margarita mix 10.5

## Specialty COCKTAILS

### DARK & STORMY

Gosling's Black Seal Rum, ginger beer, lime . . . 9

### PALADAR RUM PUNCH

Mount Gay Black Barrel Rum, Smith & Cross Rum, citrus liqueur, fresh fruit juices . . . . . 11

### PUSSEY'S PAINKILLER

Pusser's British Navy Rum, Cruzan Mango Rum, Smith & Cross Rum, fruit juices, coconut milk, nutmeg . . . . . 10.5

### JALAPEÑO PALOMA

El Jimador Silver Tequila, jalapeños, grapefruit juice, simple syrup, salt rim . . . . . 9

### MANGO BLACK BARREL MULE

Mount Gay Black Barrel Rum, lemon juice, mango, bitters, ginger beer . . . . . 10

### CLÉMENT MAHINA COLADA

Clément Première Canne Rum, Clément Mahina Coco, citrus juices . . . . . 10.5

### JALAPEÑO CUCUMBER CAIPIRINHA

São Paulo Cachaça, jalapeños, cucumber lime juice . . . . . 9

### LITTLE ZOMBIE

Diplomático Mantuano Rum, fresh juices, simple syrup, mint . . . . . 12

## Classic COCKTAILS

### PALADAR OLD-FASHIONED

Brown sugar, orange, house-cured cherries, orange bitters . . . . . 11

#### CHOOSE YOUR RUM:

Bacardi 8 Yr (Spanish Style)  
Chairman's Reserve (English Style)  
Clément Select Barrel (French Style)

### PALADAR MANHATTAN

Dolin Rouge Vermouth, black walnut bitters, house-cured cherries . . . . . 12

#### CHOOSE YOUR RUM:

Diplomático Mantuano (Spanish Style)  
Appleton Rare 12 Yr (English Style)  
Rhum J.M Gold (French Style)

## WELCOME TO

# The World Of Rum

**Rum is a journey – not a destination. Whether you're a well-versed traveler or are just starting along the way, rum is universally pleasing to all palates. For a full list of offerings, please reference our Rum Bible.**

## Rum FLIGHTS

### SPANISH FLIGHT

Diplomático Planas, Ron Abuelo 7 Yr Añejo, Kirk & Sweeney 12 Yr . . . . . 9

### ENGLISH FLIGHT

Mount Gay Black Barrel, Cruzan Single Barrel, Chairman's Forgotten Cask . . . . . 11

### FRENCH FLIGHT

Rhum Clément Select Barrel, Duquesne Élevé Sous Bois, Damoiseau VSOP . . . . . 10.5

### AGED FLIGHT

Bacardi 10 Yr, The Real McCoy 5 Yr, Flor de Caña 12 Yr . . . . . 10.5

### PRESIDENTIAL FLIGHT

Bacardi Reserva, Rhum J.M XO, Pyrat Cask 1623 . . . . . 28

### SPICED FLIGHT

Chairman's Reserve Spiced, Stillwrights Spiced, Seven Brothers Erie Islands Spiced . . . . . 8

## Rum RECOMMENDATIONS

**We have an extensive selection of rums from all over the world - more than 100, to be exact. Below are some of our favorites.**

### SPANISH-STYLE RUMS

RON ABUELO 7 YR  
Panama . . . . . 9 | 3

KIRK & SWEENEY 12 YR  
Dominican Republic . . . . . 11.5 | 4

DIPLOMÁTICO EXCLUSIVA  
Venezuela . . . . . 11 | 4

RON ZACAPA 23 YR  
Guatemala . . . . . 14 | 5

### ENGLISH-STYLE RUMS

PLANTATION 5 YR  
Barbados . . . . . 7.5 | 2.5

CHAIRMAN'S RESERVE  
St. Lucia . . . . . 8.5 | 3

ZAYA GRAN RESERVA 12 YR  
Trinidad & Tobago . . . . . 9 | 3

APPLETON ESTATE 12 YR  
Jamaica . . . . . 9 | 3

### FRENCH-STYLE RUMS

CLÉMENT SELECT BARREL  
Martinique . . . . . 9.5 | 3.5

RHUM J.M GOLD  
Martinique . . . . . 10 | 3.5

DUQUESNE ÉLEVÉ SOUS BOIS  
Martinique . . . . . 10 | 3.5

DAMOISEAU VIEUX VSOP  
Guadeloupe . . . . . 11.5 | 4