



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

#### Brut

Segura Viudas Brut, Spain . . . . . 38

#### Sauvignon Blanc

Doña Paula Los Cardos, Argentina . . . . . 10 / 38

#### Sauvignon Blanc

Sea Pearl, New Zealand. . . . . 13 / 50

#### Malbec Rose

Santa Julia Rose, Mendoza, Argentina . . . . . 11.5 / 44

#### Pinot Grigio

Lagaria, Italy . . . . . 10 / 38

#### Riesling

Heinz Eifel Shine, Germany . . . . . 11 / 42

#### Chardonnay

Santa Julia Organica, Mendoza, Argentina. . . . . 12 / 46

#### Chardonnay

Spellbound, California . . . . . 11 / 42

### RED WINES

#### Pinot Noir

Tortoise Creek "Mission Grove," California . . . . . 12 / 46

#### Tempranillo

Torres, Spain . . . . . 13.5 / 52

#### Merlot

Natura, Rapel Valley, Chile . . . . . 11.5 / 44

#### Malbec

Santa Julia Reserva, Mendoza, Argentina . . . . . 11 / 42

#### Malbec

TintoNegro "Uco Valley," Mendoza, Argentina . . . . . 14 / 54

#### Malbec/Cabernet

Casco Varela, Mendoza, Argentina . . . . . 11 / 42

#### Cabernet

Doña Paula, Mendoza, Argentina. . . . . 10 / 38

#### Cabernet

Haras de Pirque, Chile . . . . . 13.5 / 52

## Beer

### BOTTLES

#### Miller Lite

Milwaukee, WI, Pilsner, 4.1% . . . . . 5

#### Yuengling

Pottsville, PA, Amber Lager, 4.5% . . . . . 5

#### Corona/Corona Light

Mexico, Lager, 4.6% . . . . . 5.5

#### Dos Equis Ambar

Mexico, Amber Lager, 4.7% . . . . . 5.5

#### Red Stripe

Jamaica, Lager, 4.7% . . . . . 5.5

#### Blue Moon

Golden, CO, Hefe/Wit, 5.4% . . . . . 6

#### Stella Artois

Belgium, Pale Lager, 5% . . . . . 6

#### 21st Amendment Brew Free or Die (can)

San Francisco, CA, IPA, 7% . . . . . 6.5

#### Dogfish Head 60 Minute IPA

Milton, DE, IPA, 6% . . . . . 6.5

#### Flying Dog Numero Uno

Frederick, MD, Lager, 4.9% . . . . . 6.5

#### Snake Dog IPA

Frederick, MD, IPA, 7.1% . . . . . 6.5

#### Wyndridge Farms Cider (Gluten-Free)

Dallastown, PA, 5.5% . . . . . 6.5

#### Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Wheat Pale Ale, 7.5% . . . . . 7

#### Tröegs Troegenator

Harrisburg, PA, Doppelbock, 8.2% . . . . . 7

#### Victory Prima Pils

Downingtown, PA, Pilsener, 5.3% . . . . . 7

#### Two Roads Espressway

Stratford, CT, Coffee Stout, 6.4% . . . . . 7.5

### DRAFTS

#### Pacifico Lager

Mexico, Mexican Lager, 4.5% . . . . . 6

#### Victory Hop Devil

Downingtown, PA, IPA, 6.7% . . . . . 6.5

#### Yards Philly Pale Ale

Philadelphia, PA, APA, 4.6% . . . . . 6

#### Estrella Damm

Spain, European Pale Lager, 5.4% . . . . . 7

# Hand-Crafted Cocktails

## Mojitos

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

### TRADITIONAL

Keystone White Rum, lime,  
mint, soda, pure cane syrup 9

### SUPERIOR

Plantation Grande Reserve 5 Yr, lime,  
mint, soda, pure cane syrup 11

## Margaritas

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

### TRADITIONAL

Keystone 100% Agave Tequila, triple sec,  
house margarita mix 9

### SUPERIOR

Espolon Reposado, Ferrand Dry Curaçao,  
house margarita mix 11

## Specialty COCKTAILS

### DARK & STORMY

Gosling's Black Seal Rum, ginger beer, lime . . 9.5

### JALAPEÑO PALOMA

El Jimador Silver Tequila, jalapeños, grapefruit  
juice, simple syrup, salt rim . . . . . 9.5

### PUSSER'S PAINKILLER

Pusser's British Navy Rum, Cruzan Mango  
Rum, Smith & Cross Rum, fruit juices,  
coconut milk, nutmeg . . . . . 11.5

### LITTLE ZOMBIE

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

### MANGO BLACK BARREL MULE

Mount Gay Black Barrel Rum, lemon juice,  
mango, bitters, ginger beer . . . . . 11

### CLÉMENT MAHINA COLADA

Clément Première Canne Rum, Clément Mahina  
Coco, citrus juices . . . . . 11

### PALADAR RUM PUNCH

Mount Gay Black Barrel Rum, Smith & Cross  
Rum, citrus liqueur, fresh fruit juices . . . . 12.5

### JALAPEÑO CUCUMBER CAIPIRINHA

São Paulo Cachaça, jalapeños, cucumber lime  
juice . . . . . 9.5

## Classic COCKTAILS

### PALADAR OLD-FASHIONED

Brown sugar, orange, house-cured  
cherries, orange bitters . . . . . 13

#### 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 . . . . . 13

#### 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, Matusalem 8 Yr,  
Kirk & Sweeney 12 Yr . . . . . 11

### ENGLISH FLIGHT

Plantation 3 Yr, English Harbour 5 Yr,  
Appleton Estate 12 Yr. . . . . 9.5

### FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel,  
Neisson Rhum Réserve Spéciale. . . . . 10.5

### AGED FLIGHT

Plantation Grande Reserve 5 Yr, Flor de Caña  
Centenario 12 Yr, El Dorado 15 Yr. . . . . 11

### PRESIDENTIAL FLIGHT

Flor de Caña 25 Yr, El Dorado 21 Yr Special Reserve,  
Rhum Clément Cuvée Homère . . . . . 25

### CRAFT/DOMESTIC FLIGHT

Bluebird Dark, Maggie's Farm Spiced,  
Manatwny Small Batch. . . . . 11

## 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. . . . . 8 | 3

KIRK & SWEENEY 12 YR  
Dominican Republic. . . 9.5 | 3.5

DIPLOMÁTICO EXCLUSIVA  
Venezuela . . . . . 10 | 3.5

RON ZACAPA 23 YR  
Guatemala. . . . . 11.5 | 4

### ENGLISH-STYLE RUMS

PLANTATION 5 YR  
Barbados . . . . . 7 | 2.5

CHAIRMAN'S RESERVE  
St. Lucia . . . . . 8 | 3

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

APPLETON ESTATE 12 YR  
Jamaica . . . . . 9.5 | 3.5

### FRENCH-STYLE RUMS

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

RHUM J.M GOLD  
Martinique. . . . . 9 | 3

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

DAMOISEAU VIEUX VSOP  
Guadeloupe. . . . . 10.5 | 3.5