



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.

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 Cava, Spain 9 / 32

Prosecco

Ruffino, Italy 34

Riesling

Heinz Eifel Shine, Germany 8.5 / 32

Pinot Grigio

Lagaria, Italy 9 / 34

Malbec Rose

Santa Julia Rose, Mendoza, Argentina 9 / 34

Sauvignon Blanc

Doña Paula, Los Cardos, Argentina 8.5 / 32

Sauvignon Blanc

Sea Pearl, New Zealand 11 / 42

Chardonnay

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

Chardonnay

Spellbound, California 12 / 46

RED WINES

Pinot Noir

Tortoise Creek "Mission Grove," California 10 / 38

Tempranillo

Marqués de Cáceres, Spain 11 / 42

Merlot

Natura, Rapel Valley, Chile 8.5 / 32

Malbec/Syrah

Tilia, Mendoza, Argentina 10 / 38

Malbec

Santa Julia Reserva, Mendoza, Argentina 10 / 38

Malbec

TintoNegro "Uco Valley," Mendoza, Argentina 11.5 / 44

Cabernet

Doña Paula, Los Cardos, Argentina 9 / 34

Cabernet

Primus, Colchagua Valley, Chile 14 / 54

Beer

BOTTLES

Miller Lite

U.S., Pilsner, 4.2% 5.25

Buckler

Holland, Lager, 0.5% 5.95

Pacifico

Mexico, Lager, 4.5% 5.95

Red Stripe

Jamaica, Lager, 4.7% 5.95

Corona

Mexico, Lager, 4.6% 5.95

Omission Pale Ale (Gluten-Free)

Oregon, Pale Ale, 5.8% 5.95

Dogfish Head 60 Minute IPA

Delaware, IPA, 6% 6.25

Troegs Sunshine Pils

Hershey PA, Pilsner, 4.5% 6.25

Xingu Black

Brazil, Black Lager, 4.6% 6.25

Goose Island 312

Chicago, Wheat Ale, 4.2% 6.95

RAR Nanticoke Nectar

Cambridge MD, IPA, 7.4% 6.95

Star Hill Grateful Pale Ale

Crozet, VA, APA, 4.7% 6.95

Victory Sour Monkey

Pennsylvania, Sour Ale, 9.5% 7.25

Allagash White

Portland, ME, Witbier, 5.1% 7.95

Evolution Rise Up

Salisbury, MD, Coffee Stout, 6.7% 8.95

DRAFTS

Dos Equis Ambar

Mexico, Vienna Lager, 4.6% 5.95

Evolution Lot No. 3

Salisbury, MD, IPA, 6.8% 6.95

Jailbreak Seasonal

Laurel, MD MKT

Hand-Crafted Cocktails

Mojitos

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

TRADITIONAL

St. Lucia Distillers Bounty White Rum, 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

White 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 . . 9.5

JALAPEÑO PALOMA

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

PUSSEY'S PAINKILLER

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

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 10

PALADAR RUM PUNCH

Mount Gay Black Barrel Rum, Smith & Cross
Rum, citrus liqueur, fresh fruit juices 11.5

JALAPEÑO CUCUMBER CAIPIRINHA

São Paulo Cachaça, jalapeños, cucumber lime
juice 9

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,
Ophimus 15 Yr 9.95

ENGLISH FLIGHT

Plantation 3 Yr, English Harbour 5 Yr,
Appleton Estate 12 Yr 8.95

FRENCH FLIGHT

La Favorite Blanc, Damoiseau Rhum Vieux VSOP,
Rhum Clément Select Barrel 8.25

AGED FLIGHT

Plantation Grande Reserve 5 Yr, Flor de Caña
Centenario 12 Yr, El Dorado 15 Yr 10.25

PRESIDENTIAL FLIGHT

Diplomático Ambassador, Appleton Estate 21 Yr,
Rhum Clément Cuvée Homère 21.95

SPICED FLIGHT

Chairman's Reserve Spiced, Brinley Spiced,
Crusoe Organic Spiced 8.95

CRAFT/DOMESTIC FLIGHT

Lyon Sailor's Reserve Aged, Blue Dyer "Original
Gold," Picaroon Maryland Gold 9.95

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 8.25 | 2.95

BRUGAL 1888 GRAN RESERVA
Dominican Rep 10.95 | 3.95

DIPLOMÁTICO EXCLUSIVA
Venezuela 10.25 | 3.25

RON ZACAPA 23 YR
Guatemala 11.95 | 4.25

ENGLISH-STYLE RUMS

CHAIRMAN'S RESERVE
St. Lucia 7.95 | 2.95

ZAYA GRAN RESERVA 12 YR
Trinidad & Tobago 9.95 | 3.25

EL DORADO 12 YR
Guyana 11.95 | 4.25

PLANTATION XO
Barbados 11.95 | 4.25

FRENCH-STYLE RUMS

RHUM BARBANCOURT 8 YR
Haiti 7.95 | 2.95

CLÉMENT SELECT BARREL
Martinique 8.95 | 2.95

DAMOISEAU VIEUX VSOP
Guadeloupe 9.95 | 3.25

RHUM J.M XO
Martinique 14.95 | 5.25