



Gluten-Friendly Lunch Menu

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 Pineapple Salsa

Premium Add-Ins: \$1

Queso Fresco | Goat Cheese
Bacon | Shrimp | Smoked Salmon
Roasted Poblanos & Caramelized Onions

Chef Guacamole Recommendations

Bacon + Black Bean + Goat Cheese 10
Roasted Garlic + Shrimp + Pineapple Salsa 9.5
Crispy Capers + Smoked Salmon +
Pickled Red Onions 9.5

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

- 🍌🍷 **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. 11
- 🍌 **SMOKED CHICKEN TOSTONES** Aji pepper aioli, pico de gallo, crispy plantains. 11
- 🍷 **BRAZILIAN CHEESY BREAD** Chipotle honey. 7
- 🍌 **WILD CORVINA & AVOCADO CEVICHE*** Tomatoes, onion, tomatillos, peanut-plantain crumble, chile peppers, citrus marinade. 11
- 🍌 **QUESO FUNDIDO** Pico de gallo, roasted poblanos & caramelized onions, side of tortilla chips. 9
ADD CHORIZO, 2
GLUTEN-FREE WITHOUT TORTILLA CHIPS
- SMOKED JERK CHICKEN WINGS** Salvadorian slaw, pineapple salsa, sweet chile sauce. 11
- 🍷 **HOMINY HUMMUS** Fresh vegetables, grilled flour tortilla, chimichurri, pico de gallo, black sesame seeds. 8
GLUTEN-FREE WITHOUT GRILLED FLOUR TORTILLA

House Beverages

- 🍷 **HOUSE AGUA FRESCA** Pomegranate-Ginger, Mango-Cilantro, Charred Pineapple. 4
- HOUSE LEMONADE** Traditional, Pomegranate-Ginger, Mango-Cilantro, Charred Pineapple. 4



Medium-bodied coffee, roasted in Cleveland, OH
Black Iced Tea • Mango Iced Tea

Gluten-Friendly Menu Notes

Hi there & welcome to Paladar. We know it can be difficult to tell what has gluten and what doesn't by glancing at a menu. So, we created this gluten-friendly version to make things a bit easier for you.

If you're very sensitive to gluten, the note below applies to you.

There are a handful of gluten-friendly items that have ingredients that are prepared in a fryer that is also used for food containing gluten. This includes our Housemade Chip Blend and Sweet Plantains.

Please let a member of our team know about your allergy so we can do all we can to accommodate you.

\$10 Paladar Tacos

Two tacos per order; served on corn/flour hybrid tortillas with cabbage.
Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce Wrap

🍌 **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli.

PORK PERNIL Adobo rub, pickled jalapeños, pickled red onions, hot sauce.

🍌🍷 **BLACKENED FISH** Pickled onion & pineapple slaw, cilantro aioli.

GLUTEN-FREE IF ORDERED WITHOUT PEANUT-PLANTAIN CRUMBLE

BRAISED BEEF Queso fresco, jalapeños, cilantro, aji pepper aioli.

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

🍌🍷 **ROASTED BRUSSELS SPROUTS & SWEET POTATO** Goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli

CHOICE OF SIDE OPTIONS:

Chipotle Black Bean Soup | 🍌 Chicken Tortilla Soup | 🍌 Adobo Fries | Pinto Beans | Black Beans
Coconut Mango Rice | Ensalada Mixta Side Salad | César Side Salad*

GLUTEN FREE IF ORDERED WITHOUT CROUTONS & CAPERS

Energizing Grain Bowls

Replace ancient grains with spinach to make these bowls gluten-free

🍌🍷 **SWEET POTATO & AVOCADO GRAIN** Ancient grain blend, brussels sprouts, kale, radish, queso fresco, citrus slaw, cilantro tahini sauce.
Served chilled. 13

GLUTEN-FREE IF SPINACH IS SUBSTITUTED FOR ANCIENT GRAINS

PASILLA GRILLED CHICKEN Antibiotic and hormone-free chicken, ancient grain blend, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. 14

GLUTEN-FREE IF SPINACH IS SUBSTITUTED FOR ANCIENT GRAINS

Fresh Greens

Add Chicken 4.5 Add Shrimp 6.5 Add Steak* 7.5 Add Salmon* 7.5

SOUP & SALAD COMBO Choice of Ensalada Mixta, César or Spinach Hearts of Palm salad and choice of soup 10

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

🍌 **CHICKEN TORTILLA SOUP** Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. 6.5

🍷 **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

GLUTEN FREE IF ORDERED WITHOUT CROUTONS & CAPERS

🍷 **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 & SPINACH SALAD* Roasted beets and brussels sprouts, ancient grains, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette. 16

🍌🍷 **KALE & ROASTED SWEET POTATO** Spinach, tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. 12

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

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

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

Sides, 5

🍷 **SWEET PLANTAINS** Lime crema.

🍷 **YUCCA FRIES** Aji pepper aioli.

🍷 **SWEET POTATO PLANTAIN HASH** Aji verde.

🍷 **SOFRITO VEGETABLE KALE** Garlic, balsamic.

🍷 **SPICED BRUSSELS SPROUTS** Carrot puree, garlic, lemon confit, ginger, spiced almonds.

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

🍷 **PINTO BEANS** Pickled jalapeños, queso fresco.

🍷 **COCONUT MANGO RICE**

🍷 **ANCIENT GRAINS** Blend of farro, freekeh, red wheat, red rice, rye berries, kale.

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:

Bristol Bay, AK
Coast of Iceland

Superior Farms, CO

Wayne Farms, NC

Harris Ranch, CA

HALPERN'S

Bayou la Batre, AL

Joe Jurgielewicz & Son, PA

Leidy's Farms, PA
Niman Ranch, CA

*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.
🍌 Highly sensitive? Let us know when ordering this dish. 🍷 Crowd Favorites 🍷 Spicy 🍷 Vegetarian (Vegan? Ask your server for recommendations.)



Gluten-Friendly Dinner Menu

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. ①

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 Pineapple Salsa

Premium Add-Ins: \$1

Queso Fresco | Goat Cheese
Bacon | Shrimp | Smoked Salmon
Roasted Poblanos & Caramelized Onions

Chef Guacamole Recommendations

Bacon + Black Bean + Goat Cheese 10
Roasted Garlic + Shrimp + Pineapple Salsa 9.5
Crispy Capers + Smoked Salmon +
Pickled Red Onions 9.5

House-Made Salsas

Served with our housemade chip blend ①
Choose 1: \$4.5 / Choose any 3: \$10

Caribbean Mango | Pico de Gallo
Fire-Roasted Tomato | Grilled Pineapple

Starters

① 🍷 **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. 11

① **SMOKED CHICKEN TOSTONES** Aji pepper aioli, pico de gallo, crispy plantains. 11

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

① **WILD CORVINA & AVOCADO CEVICHE***
Tomatoes, onion, tomatillos, peanut-plantain crumble, chile peppers, citrus marinade. 11

① **QUESO FUNDIDO** Pico de gallo, roasted poblanos & caramelized onions, side of tortilla chips. 9
ADD CHORIZO, 2
GLUTEN-FREE WITHOUT TORTILLA CHIPS

SMOKED JERK CHICKEN WINGS Salvadorian slaw, pineapple salsa, sweet chile sauce. 11

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

GLUTEN-FREE WITHOUT GRILLED FLOUR TORTILLA

House Beverages

🍷 **HOUSE AGUA FRESCA** Pomegranate-Ginger, Mango-Cilantro, Charred Pineapple. 4

HOUSE LEMONADE Traditional, Pomegranate-Ginger, Mango-Cilantro, Charred Pineapple. 4

 Medium-bodied coffee, roasted in Cleveland, OH
Black Iced Tea • Mango Iced Tea

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Latin Comfort Food

Add a cup of soup or an Ensalada Mixta or César Side Salad, 4.5

🍷 **FEIJOADA STEW** 🌶️ Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. 19

GLUTEN-FREE IF ORDERED WITHOUT BREAD

① **SLOW-SMOKED PULLED CHICKEN** Salvadorian rice, plantains, aji pepper aioli. 18

① **BRAISED BEEF ROPA VIEJA** Plantains, pickled onion slaw, frijoles, aji pepper aioli. 21.5

🍷 **RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. 19

① **SWEET POTATO & AVOCADO GRAIN BOWL** Ancient grain blend, brussels sprouts, kale, radish, queso fresco, citrus slaw, cilantro tahini sauce. Served chilled. 15

GLUTEN-FREE IF ORDERED WITHOUT ANCIENT GRAINS

CARIBBEAN GRILLED CHICKEN Pineapple salsa, cilantro rice, adobo black beans. 18

Grill & Seafood

Add a cup of soup or an Ensalada Mixta or César Side Salad, 4.5

🍷 **MOJO-MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. 22.5

GLUTEN-FREE IF ORDERED WITHOUT YUCCA SPAETZLE

ATLANTIC COD "VERACRUZ" Wild-caught shrimp, cilantro rice, Veracruz sauce. 19

🍷 **ARGENTINIAN MIXED GRILL*** Beef tenderloin, mojo-marinated grilled chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas. 29

GLUTEN-FREE IF ORDERED WITHOUT GRILLED TORTILLAS

21-DAY DRY AGED SKIRT STEAK CHURRASCO* Sofrito rice, pinto beans, chimichurri. 26

Paladar Tacos

Served 3 per order with cabbage & frijoles; add a coup on soup, ensalada mixta or cézar side salad, 4.5

Gluten-Friendly: Corn Tortilla | Low Carb: Bibb Lettuce Wrap

① **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli. 14.5
GLUTEN-FREE IF ORDERED WITHOUT PEANUT-PLANTAIN CRUMBLE

① **ROASTED BRUSSELS SPROUTS & SWEET POTATO** Goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli 14.5

① **BLACKENED FISH** Pickled red onion & pineapple slaw, cilantro aioli. 16.5

BRAISED BEEF Queso fresco, jalapeños, cilantro, aji pepper aioli. 16.5

PORK PERNIL Adobo rub, pickled jalapeños, pickled red onions, hot sauce. 14.5

Fresh Greens

Add Chicken 4.5 Add Shrimp 6.5 Add Steak* 7.5 Add Salmon* 7.5

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

① **CHICKEN TORTILLA SOUP** Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. 6.5

🌱 **ENSALADA MIXTA** Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette. 6.5

① **CÉZAR SALAD** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. 7

GLUTEN FREE IF ORDERED WITHOUT CROUTONS & CAPERS

🍷 **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

🍷 **WILD SOCKEYE SALMON & SPINACH SALAD*** Roasted beets, ancient grains, roasted Brussels sprouts, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette. 16

① **SPINACH HEARTS OF PALM** Mango, avocado, tomatoes, black beans, sweet tropical vinaigrette. 8.5

Sides, 5

① **SWEET PLANTAINS** Lime crema.

① **YUCCA FRIES** Aji pepper aioli.

① **SWEET POTATO PLANTAIN HASH** Aji verde.

🌱 **SOFRITO VEGETABLE KALE** Garlic, balsamic.

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