



We take dietary restrictions seriously. If you have a gluten intolerance, ask your server to see our gluten-friendly 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 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 •

PALADAR EMPANADAS Choice of portobello mushroom (V) 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 FUNDIDO Pico de gallo, roasted poblanos & caramelized onions, 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

• 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

• 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

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

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

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

• 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.
Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce Wrap

RIO-STYLE CHICKEN Caramelized onions, poblano peppers, peanut-plantain crumble, 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

CRISPY SHRIMP Mango salsa, pickled jalapeños, garlic pasilla aioli. 16.5

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

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

• Soups & Salads •

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

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

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

• Sandwiches •

All sandwiches served with adobo fries.

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

LAMB BURGER* Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce. 14

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, pineapple salsa, cilantro adobo aioli. 12.5

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

• 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:



*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-Friendly 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

Pacifico

Mexico, Lager, 4.5% 5.95

Corona

Mexico, Lager, 4.6% 5.95

Red Stripe

Jamaica, Lager, 4.7% 5.95

Allagash White

Portland, ME, Witbier, 5.1% 7.95

Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Pale Wheat Ale, 7.5% 6.25

Chesapeake Cider Co.

Annapolis, MD, Cider, 6% 6.25

Union SkipJack

Baltimore, MD, Pilsner, 5.1% 6.25

3 Star Brewing, Diamonds are Forever

Washington, DC, Hazy Pale Ale, 4.5% 6.95

Left Hand Nitro Milk Stout

Longmont, CO, Stout, 6% 7.95

Xingu Black

Brazil, Black Lager, 4.6% 6.95

Buckler (Non-Alcoholic)

Holland, Lager, 4.5% 5.95

DRAFTS

Dos Equis Ambar

Mexico, Vienna Lager, 4.6% 6.25

RAR Nanticoke Nectar

Cambridge, MD, IPA, 6.2% 6.95

Jailbreak Brewmaster's Selection

Laurel, MDMKT

Hand-Crafted Cocktails

Mojitos

FLAVORS: Pomegranate-Ginger,
Mango-Cilantro, Charred Pineapple

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,
Mango-Cilantro, Charred Pineapple

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

PALADAR RUM PUNCH

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

JAMAICAN MULE

Smith & Cross, Allspice Dram,
ginger beer, lime 11

MAN OF LEISURE

Clément Select Barrel, Créole Shrub, Dolin
Sweet Vermouth, lemon juice, bitters 11

CHARRED PINEAPPLE CAIPIRINHA

Sao Paulo Cachaca, charred pineapple puree,
limes, sugar, soda 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
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



PaladarLatinKitchen.com

