



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: \$5.0

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 (🍷) 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

## • \$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.

**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

## • \$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** Swiss cheese, bibb lettuce, bacon, pineapple salsa, cilantro adobo aioli.

## • \$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/WRAPPS & 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.

🍷 **SWEET POTATO & AVOCADO GRAIN** Ancient grain blend, brussels sprouts, kale, radish, 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 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

🍷 **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

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

## • 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:

  
Superior Farms, CO

  
HALPERNS'

  
Joe Jurgielewicz & Son, PA

  
Bristol Bay, AK  
Coast of Iceland

  
Wayne Farms, NC

  
Harris Ranch, CA

  
Bayou la Batre, AL

  
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.

🍷 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

Doña 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

Tinto Negro "Uco Valley," Mendoza, Argentina . . . . . 11 / 42

#### Cabernet Sauvignon

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

#### Cabernet Sauvignon

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

## Beer

### BOTTLES

#### 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

#### 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

#### Rotating Craft Selection

Ask your server . . . . . MKT

# Hand-Crafted Cocktails

## Mojitos

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

### 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, Mango-Cilantro, Charred Pineapple

### 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 . . 9.5

### 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

### PALADAR RUM PUNCH

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

### 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, Dos Ron Solara 8 Años, 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

**DOS RON SOLARA 8 AÑOS**  
Dominican Republic . . . . . 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**  
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



PaladarLatinKitchen.com

