



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
Chipotle Honey | Grilled Pineapple Salsa

Premium Add-Ins: \$1

Queso Fresco | Goat Cheese
Bacon | Shrimp

Chef Guacamole Recommendations

Bacon + Black Bean + Goat Cheese 10

Roasted Garlic + Shrimp + Pineapple Salsa 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

GLUTEN-FREE IF ORDERED WITHOUT PEANUT-PLANTAIN CRUMBLE

QUESO FUNDIDO Pico de gallo, roasted poblanos & caramelized onions, side of tortilla chips. 9

ADD CHORIZO, 2

GLUTEN-FREE IF ORDERED 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 IF ORDERED WITHOUT GIRLLED 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.

GLUTEN-FREE IF ORDERED WITHOUT PEANUT-PLANTAIN CRUMBLE

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.

🍌🍷 **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

GLUTEN FREE IF ORDERED WITHOUT CROUTONS & CAPERS

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

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

GLUTEN-FREE IF ORDERED WITHOUT CRUSHED TORTILLAS

🍷 **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

GLUTEN-FREE IF ORDERED WITHOUT ANCIENT GRAINS

🍷 **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

GLUTEN-FREE IF ORDERED WITHOUT CUBAN BREAD

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

GLUTEN-FREE IF ORDERED WITHOUT CRISPY TORTILLAS

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**

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. 🍌

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
Chipotle Honey | Grilled Pineapple Salsa

Premium Add-Ins: \$1

Queso Fresco | Goat Cheese
Bacon | Shrimp

Chef Guacamole Recommendations

Bacon + Black Bean + Goat Cheese 10
Roasted Garlic + Shrimp + Pineapple Salsa 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

GLUTEN-FREE IF ORDERED WITHOUT PEANUT-PLANTAIN CRUMBLE

QUESO FUNDIDO Pico de gallo, roasted poblanos & caramelized onions, side of tortilla chips. 9
ADD CHORIZO, 2

GLUTEN-FREE IF ORDERED 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 IF ORDERED WITHOUT GIRLLED 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 CUBAN BREAD

🍌 **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

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

🍌 **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 🍌 césar side salad, 4.5
Gluten-Friendly: Corn Tortilla | Low Carb: Bibb Lettuce Wrap

🍌 **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli. 14.5

GLUTEN-FREE IF ORDERED WITHOUT PEANUT-PLANTAIN CRUMBLE

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

🌶️ **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

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

GLUTEN-FREE IF ORDERED WITHOUT CRUSHED TORTILLAS

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

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

GLUTEN-FREE IF ORDERED WITHOUT ANCIENT GRAINS

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

• Sides, 5 •

🍌 **SWEET PLANTAINS** Lime crema.

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

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