



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.

## Guacamole

START WITH OUR TRADITIONAL GUACAMOLE  
SINGLE: \$7.5

Served with tortilla chips.

## House-Made Salsas

Grilled Pineapple Salsa \$4.5

Served with tortilla chips.

## • Starters •

- 🍷 **PALADAR EMPANADAS** Choice of portobello mushroom (🌱) or slow-roasted chicken. 10
- 🌱 **BRAZILIAN CHEESY BREAD** Chipotle honey. 7
- 🍷 **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. 11

## • Soups & Salads •

Add Chicken 4.5 Add Salmon\* 7.5

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

- PALADAR BURGER\*** All-natural ground beef, Swiss cheese, avocado, crispy onions. 13.5
- 🍷 **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard. 12.5
- GRILLED PINEAPPLE CHICKEN** Swiss cheese, bacon, pineapple salsa, cilantro adobo aioli. 12.5

## LUNCH COMBOS

Offered daily from 11:30am-4:00pm

## • \$10 Paladar Tacos •

Two tacos per order; served on corn/flour hybrid tortillas with cabbage.  
Gluten Friendly: Corn Tortilla

**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

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

## • \$11 Burger & Sandwiches •

🍷 **EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard.

**GRILLED PINEAPPLE CHICKEN** Swiss cheese, bacon, pineapple salsa, cilantro adobo aioli.

**PALADAR BURGER\*** All-natural ground beef, avocado, Swiss cheese, crispy onion.

### SERVED WITH YOUR CHOICE OF SIDE:

Chipotle Black Bean Soup | Adobo Fries | Black Beans | Coconut Mango Rice

## • Entrees •

**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

**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

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

## • Paladar Tacos •

Three tacos per order; served on corn/flour hybrid tortillas with cabbage. Gluten Friendly: Corn Tortilla

**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

## • Sides, 5 •

- 🌱 **SWEET PLANTAINS** Lime crema.
- 🌱 **YUCCA FRIES** Aji pepper aioli.
- 🌱 **SWEET POTATO PLANTAIN HASH** Aji verde.

- 🌱 **ADOBO BLACK BEANS** Pico de gallo, lime crema.
- 🌱 **COCONUT MANGO RICE**