Yucca cake, fried eggs, pickled onions

Titos, Demitri’s Bloody Mary mix, 8

10.5

Clement Select Canne, Clement
8

16.5

Chipotle honey.

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Wild-caught sockeye salmon, crispy
El Jimador Blanco, lemon juice,
Caramelized onions, poblano peppers,
Fried eggs, sweet potatoes, plantains,
Bacardi 8, mint-lime simple, margarita

All-natural ground beef, Swiss cheese,
avocado, crispy onions, lettuce.

13.5

EL CUBANO Momi juice, ham, house pickups, Swiss cheese, spicy brown mustard.
12.5

KEY WEST CHICKEN WRAP
Crispy or grilled chicken, jalapeños, pico
de gallo, Chihuahua cheese, romaine, Key
Lime mustard sauce. 12.5

Starters

• LATIN Pastry Basket
Brazilian cheesy bread, yucca cake,
and churros. 8
• PALADAR EMANPADAS
Choice of portable mushroom (q) or
slow-roasted chicken. 10
• BRAZILIAN CHEESE BREAD
Chipotle honey. 8
• QUESO FUNDIDO
Piccalilli, roasted potatoes & caramelized
onions, side of tortilla chips. 10 ADD CHORIZO: 2

Soups & Salads

Add Chicken 4.5 Add Steak* 7.5 Add Salmon* 7.5

• CHOPITTE BLACK BEAN SOUP
Lime crema, scallions, cilantro. 6

• GAZPACHO SOUP
Cucumbers & jicama, cretons, served chilled. 6

• CÉZAR SALAD
Romaine heart, qesco fresco, tomatoes, crispies,
cretons, sugar cane dressing. 7

• ENSALADA MIXTA
Mixed greens, candied pumpkin seeds,
cucumber, tomatoes, pickled red onions, qesco fresco, sherry vinaigrette. 6.5

• CARIBBEAN MANGO CHICKEN
Mixed greens, bacon, avocado, mango,
black beans, roasted red peppers, mango jerk vinaigrette. 13.5

• SALMON ANCIENT GRAIN
Spinach, grilled corn, smoked tomatoes,
kalamata olives, qesco fresco, cilantro lime vinaigrette. 16.5

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

Avocado Toast

• MEXICAN CORN
Grilled corn, qesco fresco, garlic
paesilla aioli & pickled onion. 13

• ADOBO BACON & FRIED EGG
Crispy hominy & qesco de gallo. 14

• HOUSE SMOKE MUSALMON
Wild-caught sockeye salmon, crispy
capers, hard boiled egg, radish & pickled onion. 15.5

Brunch Sides $5

• COBB SMOKE BACON
• OAK ROASTED CRN GRTS
• FRESH FRUIT
• GRILL CHORIZO SAUSAGE
• SWEET POTATO PLANTAIN HASH
• TWO EGG$ (any style)

Mimosas

Craft-Your-Own Mimosas
Choice of three juice flavors & bottle of Segura Viudas Brut Reserva. 32

CRAFT-YOUR-OWN MIMOSAS

Hair of the Dog

• BLOODY MARY
Tito’s, DeMert’s Bloody Mary mix,
tomato juice. Paladar hot sauce, cilantro salt rim.
Make it a Bloody Maria with El Jimador Blanco.* 8

BARBACOA
El Jimador Blanco, lemon juice,
ginger simple syrup, fresh lime, chipotle puree,
chile spiced rim. 8

MICHELADA
Estrella Damm, Bloody Mary mix,
tomato juice, cilantro salt rim.* 6

Sparkling Cocktails $9

WATERMEON “MARG-MOSA”
El Jimador Blanco, house agave mixer,
warm watermelon juice, fresh basil,
Brul Cava.

SPARKLING COLADA
Clement Select CANE, Clement
Coco, lime juice, pineapple, Brul Cava.

OLD CUBAN
Bacardi 8, mint-lime simple, margarita
mix, bitters, topped with Brul Cava.

*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.

Gluten-Friendly Menu

• Ham & Egg “SANDWICH”
Applewood smoked ham & Swiss cheese
sandwich topped with adobo cream sauce & two over medium eggs. 13.5

• Egg White & Avocado Wrap
Whole wheat wrap, scrambled egg whites, spinach,
avocado, chihuahua cheese, pico de gallo. 11 ADD Bacon 1.5

Paladar Burger
All-natural ground beef, Swiss cheese,
avocado, crispy onions, lettuce. 13.5

Grilled Pineapple Chicken
Swiss cheese, bacon, pineapple salsa,
lettuce, cilantro aioli. 13.5

EL CUBANO Momo juice, ham, house pickups, Swiss cheese, spicy brown mustard. 12.5

Key West Chicken Wrap
Crishy or grilled chicken, jalapeños, pico de gallo,
Chihuahua cheese, romaine, Key Lime mustard sauce. 12.5

Paladar Tacos

Three tacos per order; served on corn/fluor tortillas with cabbage.

Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

• Scrambled Egg & Chorizo Soft Tacos
Pickled jalapeños, chihuahua cheese, aji verde sauce. 14

Río-Style Chicken
Caramelized onions, poblanos 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

• Crispy Shrimp
Pineapple salsa, pickled jalapeños, garlic
paesilla aioli. 16.5

• Grilled Zucchini
Adobo black beans, roasted corn salsa,
cilantro pesto. 14

Energizing Grain Bowls

Served chilled. Spinagl available to substitute for ancient grains upon request.

• Sweet Potato & Avocado
Smoked tomatoes, kale, radish,
qesco fresco, cilantro slaw, cilantro tahini. 15

Add Chicken 4.5 Add Steak* 7.5 Add Salmon* 7.5

• Pasilla Grilled Chicken
Antibiotic & hormone-free chicken,
kale, radish, avocado, pico de gallo, black beans, cilantro tahini,
cilantro slaw. 16

Wild Ahí Tuna
Wild-captured ahi tuna, kale, radish,
cucumber, soy-marinaded jalapeños, cilantro slaw,
seasem seeds, malanga chips, jalapeño aioli. 16.5

Ancient Grains are wholewheat, nutrient-packed grains that have been largely unchanged over the last several thousand years. In our blend, we use faw, tror, red rice, red rice, and rye berries.