

## Craft-Your-Own Guacamole

START WITH OUR TRADITIONAL GUACAMOLE  
SINGLE: \$7.5 | GUACAMOLE TRIO: \$20

Served with our housemade blend of plantain, malanga & tortilla chips.

Add fresh vegetables \$2.5

**Classic Add-Ins: \$.50**

Pico de Gallo | Roasted Red Peppers | Black Beans | Mango  
Pickled Jalapeños | Pickled Red Onion | Roasted Garlic  
Candied Pumpkin Seeds | Crispy Capers | Grilled Corn

**Premium Add-Ins: \$1**

Queso Fresco | Goat Cheese | Bacon | Chipotle Honey  
Grilled Pineapple Salsa | Roasted Poblanos & Caramelized Onions

## House-Made Salsas

Served with our housemade blend of plantain, malanga & tortilla chips.

Single: \$4.5 Trio: \$10

Grilled Pineapple Salsa | Roasted Tomato | Pico de Gallo

## • Starters •

🍷 **LATIN PASTRY BASKET** Brazilian cheesy bread, yucca cake, and churros. 8

🍷 **PALADAR EMPANADAS** Choice of portobello mushroom (🍷) or slow-roasted chicken. 10

🍷 **BRAZILIAN CHEESY BREAD** Chipotle honey. 8

🍷 **QUESO FUNDIDO** Pico de gallo, roasted poblanos & caramelized onions, side of tortilla chips. 10 *ADD CHORIZO, 2*

## • Soups & Salads •

*Add Chicken 4.5 Add Steak\* 7.5 Add Salmon\* 7.5*

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

🍷 **GAZPACHO SOUP** Cucumbers & jicama, croutons, served chilled. 6

**CÉZAR SALAD** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. 7

🍷 **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

🍷 **SALMON ANCIENT GRAIN** Spinach, grilled corn, smoked tomatoes, kalamata olives, queso fresco, cilantro lime vinaigrette. 16

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

\*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.



# Brunch Menu

Every Saturday & Sunday from 11am - 3pm

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.

## • The Brunch Classics •

🍷 **HUEVOS RANCHEROS** Tortillas, black beans, pico de gallo, chihuahua cheese, fried eggs, cilantro, pickled jalapeños, queso fresco & roasted tomato salsa. 12

**PALADAR BRUNCH PLATTER** Two eggs any style, bacon, sweet potato plantain hash, yucca cake. 11.5

**BUTTERMILK PANCAKES** Bacon, rum butterscotch syrup, fruit "ceviche." 11.5

*ADD A FLAVOR: Chocolate Churro or Plantain Foster +2*

**GRILLED STEAK & EGGS** Beef tenderloin, fried eggs, sweet potato plantain hash, crispy onions & aji verde sauce. 19.5

## • Paladar Signatures •

**MAPLE PULLED PORK** Yucca cake, fried eggs, pickled onions & radish. 14

🍷 **FEIJOADA STEW** Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. 14.5

**RUM-GLAZED CUBAN PORK** Black beans, coconut mango rice, pico de gallo. 14

**CRISPY DUCK CONFIT HASH** Fried eggs, sweet potatoes, plantains, yucca spaetzle & aji verde sauce. 16

**WILD CAUGHT SHRIMP & GRITS** Chorizo sausage, sofrito vegetables, adobo cream sauce & grilled Cuban bread. 16.5

## • Avocado Toast •

**MEXICAN CORN** Grilled corn, queso fresco, garlic pasilla aioli & pickled onion. 13

**ADOBO BACON & FRIED EGG** Crispy hominy & pico de gallo. 14

**HOUSE SMOKED SALMON** Wild-caught sockeye salmon, crispy capers, hard boiled egg, radish & pickled onion. 15.5

## • Brunch Sides \$5 •

**COBB SMOKED BACON** • 🍷 **ROASTED CORN GRITS**

🍷 **FRESH FRUIT** • **GRILLED CHORIZO SAUSAGE**

🍷 **SWEET POTATO PLANTAIN HASH**

🍷 **TWO EGGS\*** (Any style)

## Brunch Cocktails



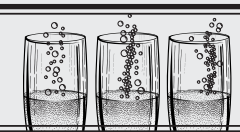
## • Mimosas •

**SINGLE MIMOSA \$6**

*Juice Flavors: Fresh Squeezed Orange Juice, Watermelon Basil, Pomegranate Ginger, Fresh Squeezed Grapefruit Juice*

### CRAFT-YOUR-OWN MIMOSAS

Choice of three juice flavors & bottle of Segura Viudas Brut Reserva. 32



## • Hair of the Dog •

**BLOODY MARY** Titos, Demitri'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 purée, chile spiced rim.\* 8

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

*\*Garnishes include Adobo Shrimp & Bacon*

## • Sparkling Cocktails \$9 •

**WATERMELON "MARG-MOSA"** El Jimador Blanco, house agave mix, watermelon juice, fresh basil, Brut Cava.

**SPARKLING COLADA** Clement Select Canne, Clement Coco, lime juice, pineapple, Brut Cava.

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

## • Sandwiches •

*All sandwiches served with choice of adobo fries or fresh fruit.*

**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 adobo aioli. 12.5

🍷 **EL CUBANO** Mojo pork, ham, house pickles, 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

## • Paladar Tacos •

*Three tacos per order; served on corn/flour hybrid tortillas with cabbage.*

*Served with beans & rice.*

*Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce*

🍷 **SCRAMBLED EGG & CHORIZO SOFT TACOS** Pickled jalapeños, chihuahua cheese, aji verde sauce. 14

**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** Pineapple salsa, pickled jalapeños, garlic pasilla aioli. 16.5

🍷 **GRILLED ZUCCHINI** Adobo black beans, roasted corn salsa, cilantro pesto. 14

## • Energizing Grain Bowls •

*Served chilled. Spinach available to substitute for ancient grains upon request.*

🍷 **SWEET POTATO & AVOCADO** Smoked tomatoes, kale, radish, queso fresco, citrus slaw, cilantro tahini sauce. 15

*Add Chicken 4.5 Add Steak\* 7.5 Add Salmon\* 7.5*

**PASILLA GRILLED CHICKEN** Antibiotic and hormone-free chicken, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. 16

**WILD AHI TUNA\*** Wild-caught ahi tuna, kale, radish, cucumber, soy-marinated jalapeños, citrus slaw, sesame seeds, malanga chips, jalapeño aioli. 16.5

**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.