

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: \$.50

Pico de Gallo | Roasted Red Peppers | Black Beans
Pickled Jalapeños | Pickled Red Onion | Roasted Garlic
Candied Pumpkin Seeds | Crispy Capers | Mango
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 and tortilla chips

Single: \$4.5 Trio: \$10

Grilled Pineapple Salsa | Roasted Tomato | Pico de Gallo

Starters

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

🌿 **CHILE PINEAPPLE CALAMARI** Jicama, pickled jalapeños, cilantro, & charred pineapple. 12.5

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

🌿 **JALAPEÑO SHRIMP CEVICHE*** 🌿 Hearts of palm, jicama, pickled red onions, pickled jalapeños, lemon. 11

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

🌿 **MOJO PORK TOSTONES** Pickled red onions, aji verde, crispy plantains. 11

SMOKED CHICKEN TOSTONES Aji pepper aioli, pico de gallo, crispy plantains. 11

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

House Beverages

🌿 **HOUSE AGUA FRESCA** Pomegranate Ginger, Watermelon Basil, Strawberry. 4

HOUSE LEMONADE Traditional, Pomegranate Ginger, Watermelon Basil, Strawberry. 4

Medium-bodied coffee, roasted in Cleveland, OH
Black Iced Tea • Mango Iced Tea



*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.

Dinner Menu

Latin Comfort Food

🌿 **FEIJOADA STEW** 🌿 Pork, chorizo sausage, black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. 19

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

CARIBBEAN GRILLED CHICKEN Pineapple salsa, cilantro rice, adobo black beans. 18

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

Grill & Seafood

21-DAY DRY AGED SKIRT STEAK CHURRASCO* Sofrito rice, pinto beans, chimichurri. 26

ADOBO SHRIMP & GRITS Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread. 21.5

🌿 **MOJO-MARINATED SOCKEYE SALMON*** Yucca spaetzle, zucchini, roasted carrot purée, olive pasilla sauce. 22.5

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

ADD A LITTLE

Something...

Add for only \$4.5

Black Bean Soup, Gazpacho Soup, Ensalada Mixta, or Cézár Side Salad

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

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** Ancient grain blend, 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, ancient grain blend, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. 16

WILD AHI TUNA* Wild-caught ahi tuna, ancient grain blend, 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.

Sandwiches

All sandwiches served with adobo fries.

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

Sides

🌿 **SWEET PLANTAINS** Lime crema. 6

🌿 **YUCCA FRIES** Aji pepper aioli. 6

🌿 **SWEET POTATO PLANTAIN HASH** Aji verde. 5

🌿 **ADOBO BLACK BEANS** Pico de gallo, lime crema. 5

🌿 **COCONUT MANGO RICE** 5

🌿 **ADOBO FRIES** 5

FEATURED Cocktail



PUSSEERS PAINKILLER

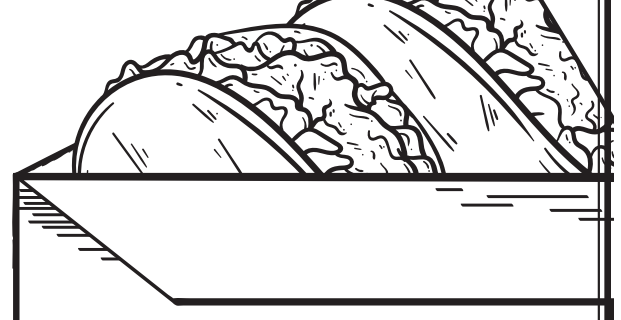
Pusser's British Navy Rum,
Cruzan Mango Rum,
Smith & Cross Rum, fruit
juices, coconut milk,
nutmeg

GLASS 11.5

ENJOY A FAMILY TACO BOX

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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 9.5 / 36

Chardonnay

Santa Julia Organica, Mendoza, Argentina 9 / 34

Chardonnay

Spellbound, California 12 / 46

Pinot Grigio

Lagaria, Italy 10 / 38

Riesling

Heinz Eifel Shine, Mosel, Germany 8.5 / 32

Rose

Santa Julia Organica, Mendoza, Argentina 9 / 34

Sauvignon Blanc

Dona Paula "Los Cardos", Mendoza, Argentina 9.5 / 36

Sauvignon Blanc

Sea Pearl, New Zealand 11 / 42

RED WINES

Cabernet

Dona Paula "Los Cardos", Mendoza, Argentina 9.5 / 36

Cabernet

Primus, Colchagua Valley, Chile 12 / 46

Malbec

Santa Julia (+), Mendoza, Argentina 9.5 / 34

Malbec

TintoNegro "Uco Valley," Mendoza, Argentina 11 / 42

Malbec/Syrah

Tilia, Mendoza, Argentina 9 / 34

Merlot

Natura, Rapel Valley, Chile 8.5 / 32

Pinot Noir

Tortoise Creek "Mission Grove," California 10 / 38

Tempranillo

Marqués de Cáceres, Spain 11.5 / 44

Beer

BOTTLES

Miller Lite

U.S., Pilsner, 4.2% 5.25

Buckler

Holland, Lager, 0.5% 5.95

Corona/Corona Light

Mexico, Lager, 4.6% 5.95

Dos Equis Ambar

Mexico, Vienna Lager, 4.6% 5.95

Red Stripe

Jamaica, Lager, 4.7% 5.95

Angry Orchard

U.S., Hard Cider, 5% 6.25

Blue Moon

U.S., White Ale, 5.4% 6.25

Stella Artois

Belgium, Pale Lager, 5.2% 6.25

Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Pale Wheat Ale, 7.5% 6.95

RAR Nanticoke Nectar

Cambridge MD, IPA, 7.4% 6.95

Xingu

Brazil, Black Lager, 4.6% 6.95

Heavy Seas Tropicannon

Baltimore, MD, IPA, 7.3% 7.25

Allagash White

Portland, ME, White Ale, 5.1% 7.95

DRAFTS

Pacifico

Mexico, Lager, 4.5% 5.95

Dogfish Head 60 Minute IPA

Milton, DE, IPA, 6% 6.95

Flying Dog Seasonal

Baltimore, MD 7.25

Jailbreak Brewery, Brewmaster's Selection

Laurel, MD MKT

Hand-Crafted Cocktails

Mojitos

FLAVORS (+50¢): Pomegranate Ginger, Watermelon Basil, Strawberry

TRADITIONAL

St. Lucia Distillers White Rum, lime, mint, soda, pure cane syrup 8.5

SUPERIOR

Plantation Grande Reserve 5 Yr, lime, mint, soda, pure cane syrup 10.5

Margaritas

FLAVORS (+50¢): Pomegranate Ginger, Watermelon Basil, Strawberry

TRADITIONAL

100% Agave Tequila, triple sec, house margarita mix 8.5

SUPERIOR

Espolon Reposado, Ferrand Dry Curaçao, house margarita mix 10.5



SKINNY MARGARITA

Espolon Reposado Tequila, agave nectar, fresh lime - lemon - orange juice 9.5

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, soda, salt rim 9.5

PUSSEY'S PAINKILLER

Pusser's British Navy Rum, Cruzan Mango Rum, Smith & Cross Rum, fruit juices, coconut milk, nutmeg 11.5

PALADAR RUM PUNCH

St. Lucia Distillers Spiced Rum, Smith & Cross Rum, citrus liqueur, fresh fruit juices 11

BRAZILIAN MULE

Avuá Cachaça, Reposado Espolon Tequila, lemon, bitters, ginger beer 11

STRAWBERRY CAIPIRINHA

Sao Paulo Cachaca, strawberry puree, limes, sugar, soda 9

Classic COCKTAILS

PALADAR OLD-FASHIONED

Brown sugar, orange, house-cured cherries, orange bitters 11

PALADAR MANHATTAN

Dolin Rouge Vermouth, black walnut bitters, house-cured cherries 12

CHOOSE YOUR RUM:

Bacardi 8 Yr (Spanish Style)
Chairman's Reserve (English Style)
Clément Select Barrel (French Style)

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, Ron Abuelo 7 Yr, Pampero Aniversario 9.25

ENGLISH FLIGHT

Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr 9.25

FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale 8.95

AGED FLIGHT

Plantation Grande RSV 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr 10.95

PRESIDENTIAL FLIGHT

Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère 19.95

SPICED FLIGHT

Chairman's RSV Spiced, Brinley Spiced, Corsair Spiced 8.95

CRAFT/DOMESTIC FLIGHT

Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark 9.95

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

RON ABUELO 7 YR
Panama 7.95 | 2.95

FLOR DE CAÑA 12 YR
Nicaragua 10.95 | 3.95

DIPLOMÁTICO EXCLUSIVA
Venezuela 10.95 | 3.95

RON ZACAPA 23 YR
Guatemala 11.95 | 4.25

ENGLISH-STYLE RUMS

CHAIRMAN'S RESERVE
St. Lucia 8.95 | 2.95

ZAYA GRAN RESERVA
Trinidad & Tobago 10.95 | 3.95

EL DORADO 12 YR
Guyana 9.95 | 3.25

PLANTATION XO
Barbados 11.95 | 4.25

FRENCH-STYLE RUMS

RHUM BARBANCOURT 8 YR
Haiti 8.25 | 2.95

CLÉMENT SELECT BARREL
Martinique 8.95 | 2.95

DAMOISEAU VIEUX VSOP
Guadeloupe 9.95 | 3.95

RHUM J.M XO
Martinique 14.95 | 5.25



PaladarLatinKitchen.com

