

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 Cézar 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

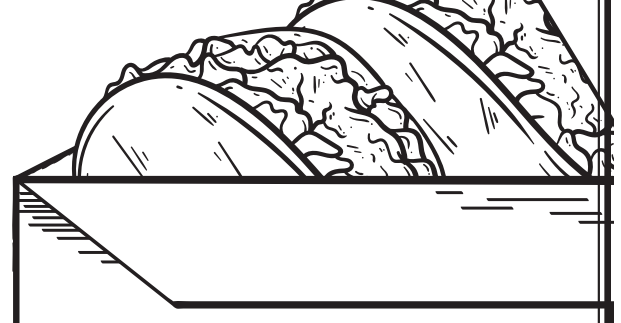
Pusser's British Navy Rum,  
Cruzan Mango Rum,  
Smith & Cross Rum, fruit  
juices, coconut milk,  
nutmeg

GLASS 11.5

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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

#### Brut

Segura Viudas Brut, Spain . . . . . 38

#### Chardonnay

Santa Julia Organica, Mendoza, Argentina . . . . . 12 / 46

#### Chardonnay

Spellbound, California . . . . . 11 / 42

#### Malbec Rose

Santa Julia Rose, Mendoza, Argentina . . . . . 11.5 / 44

#### Pinot Grigio

Lagaria, Italy . . . . . 10 / 38

#### Riesling

Heinz Eifel Shine, Germany . . . . . 11 / 42

#### Sauvignon Blanc

Haras de Pirque Albalara, Argentina . . . . . 10 / 38

#### Sauvignon Blanc

Sea Pearl, New Zealand . . . . . 13 / 50

### RED WINES

#### Cabernet

Carolina Reserva, Colchagua Valley, Chile . . . . . 10.5 / 40

#### Cabernet

Fable, California . . . . . 12.5 / 50

#### Malbec/Cabernet Blend

Colinas de Los Andes, Mendoza, Argentina . . . . . 11 / 42

#### Malbec

Santa Julia Reserva, Mendoza, Argentina . . . . . 11 / 42

#### Malbec

TintoNegro "Uco Valley," Mendoza, Argentina . . . . . 14 / 54

#### Merlot

Natura, Rapel Valley, Chile . . . . . 11.5 / 44

#### Pinot Noir

Tortoise Creek "Mission Grove," California . . . . . 12 / 46

#### Tempranillo

Torres, Spain . . . . . 13.5 / 52

## Beer

### BOTTLES

#### Miller Lite

Milwaukee, WI, Pilsner, 4.1% . . . . . 5

#### Yuengling

Pottsville, PA, Amber Lager, 4.5% . . . . . 5

#### Corona/Corona Light

Mexico, Lager, 4.6% . . . . . 5.5

#### Dos Equis Ambar

Mexico, Amber Lager, 4.7% . . . . . 5.5

#### Red Stripe

Jamaica, Lager, 4.7% . . . . . 5.5

#### Blue Moon

Golden, CO, Hefe/Wit, 5.4% . . . . . 6

#### Stella Artois

Belgium, Pale Lager, 5% . . . . . 6

#### 21<sup>st</sup> Amendment Brew Free or Die (Can)

San Francisco, CA, IPA, 7% . . . . . 6.5

#### Dogfish Head 60 Minute IPA

Milton, DE, IPA, 6% . . . . . 6.5

#### Flying Dog Numero Uno (Can)

Frederick, MD, Lager, 4.9% . . . . . 6.5

#### Snake Dog IPA

Frederick, MD, IPA, 7.1% . . . . . 6.5

#### Wyndridge Farms Cider (Gluten-Free) (Can)

Dallastown, PA, 5.5% . . . . . 6.5

#### Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Wheat Pale Ale, 7.5% . . . . . 7

#### Tröegs Troegenator

Harrisburg, PA, Doppelbock, 8.2% . . . . . 7

#### Victory Prima Pils

Downingtown, PA, Pilsener, 5.3% . . . . . 7

### DRAFTS

#### Pacifico Lager

Mexico, Mexican Lager, 4.5% . . . . . 6

#### Victory Hop Devil

Downingtown, PA, IPA, 6.7% . . . . . 6.5

#### Yards Philly Pale Ale

Philadelphia, PA, APA, 4.6% . . . . . 6

#### Estrella Damm

Spain, European Pale Lager, 5.4% . . . . . 7

# Hand-Crafted Cocktails

## Mojitos

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

### TRADITIONAL

St. Lucia Distillers White Rum, lime, mint, soda, pure cane syrup 9

### SUPERIOR

Plantation Grande Reserve 5 Yr, lime, mint, soda, pure cane syrup 11

## Margaritas

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

### TRADITIONAL

100% Agave Tequila, triple sec, house margarita mix 9

### SUPERIOR

Espolon Reposado, Ferrand Dry Curaçao, house margarita mix 11



### 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

### PUSSER'S PAINKILLER

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

### PALADAR RUM PUNCH

El Dorado Diamond Reserve 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 . . . . . 13

### PALADAR MANHATTAN

Dolin Rouge Vermouth, black walnut bitters, house-cured cherries . . . . . 13

#### 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, Matusalem 8 Yr, Kirk & Sweeney 12 Yr . . . . . 11

### ENGLISH FLIGHT

Plantation 3 Yr, English Harbour 5 Yr, Appleton Estate 12 Yr . . . . . 9.5

### FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale . . . . . 10.5

### AGED FLIGHT

Plantation Grande Reserve 5 Yr, Flor de Caña Centenario 12 Yr, El Dorado 15 Yr . . . . . 11

### PRESIDENTIAL FLIGHT

Flor de Caña 25 Yr, El Dorado 21 Yr Special Reserve, La Favorite Ambre . . . . . 25

### CRAFT/DOMESTIC FLIGHT

Bluebird Dark, Maggie's Farm Spiced, Manatawny Small Batch . . . . . 11

## 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

KIRK & SWEENEY 12 YR  
Dominican Republic . . . . . 11 | 4

DIPLOMÁTICO EXCLUSIVA  
Venezuela . . . . . 13 | 4.5

RON ZACAPA 23 YR  
Guatemala . . . . . 13.5 | 4.5

### ENGLISH-STYLE RUMS

PLANTATION 5 YR  
Barbados . . . . . 8.5 | 3

CHAIRMAN'S RESERVE  
St. Lucia . . . . . 9.5 | 3.5

ZAYA GRAN RESERVA  
Trinidad & Tobago . . . . . 10 | 3.5

APPLETON ESTATE 12 YR  
Jamaica . . . . . 11.5 | 4

### FRENCH-STYLE RUMS

CLÉMENT SELECT BARREL  
Martinique . . . . . 12.5 | 4.5

RHUM J.M GOLD  
Martinique . . . . . 11 | 4

NEISSON ÉLEVÉ SOUS BOIS  
Martinique . . . . . 11 | 3.5

DAMOISEAU VIEUX VSOP  
Guadeloupe . . . . . 12.5 | 4.5



PaladarLatinKitchen.com

