

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

SOUP & SALAD COMBO Choice of Ensalada Mixta or César salad and choice of soup. 10

🍷 **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.

Lunch Menu

LUNCH COMBOS

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

• \$10 Paladar Tacos •

Two 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.

PORK PERNIL Adobo rub, pickled jalapeños, pickled red onions, hot sauce.

🍄 **BLACKENED FISH** Pickled red onion & pineapple slaw, cilantro aioli.

BRAISED BEEF Queso fresco, jalapeños, cilantro, aji pepper aioli.

CRISPY SHRIMP Pineapple salsa, pickled jalapeños, garlic pasilla aioli.

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

• \$11 Burger & Sandwiches •

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

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

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

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

SERVED WITH YOUR CHOICE OF SIDE:

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

• Energizing Grain Bowls •

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

🍷 **SWEET POTATO & AVOCADO GRAIN** Ancient grain blend, smoked tomatoes, kale, radish, queso fresco, citrus slaw, cilantro tahini sauce. 12

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. 14

WILD AHI TUNA* Wild-caught ahi tuna, ancient grain blend, kale, radish, cucumber, soy-marinated jalapeños, citrus slaw, sesame seeds, malanga chips, jalapeño aioli. 15

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.

• Lunch Entrées •

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

CARIBBEAN GRILLED CHICKEN Pineapple salsa, cilantro rice, adobo black beans. 14

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

ADOBO SHRIMP & GRITS Chorizo sausage, adobo cream sauce, vegetables, Cuban bread. 16

DON'T FORGET YOUR *Extras*

• 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**

WITH OUR *Curbside Carryout*

SIMPLE. SAFE. CLEAN.



484.965.9779

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

21st 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

