

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: \$1.50

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

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 (V) or slow-roasted chicken. 10

CRISPY BRUSSELS SPROUTS & SERRANO HAM Pickled onions, spiced almonds, garlic confit & roasted carrot puree. 9

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

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

SOCKEYE SALMON WINTER SALAD Roasted beets and brussels sprouts, ancient grains, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette. 16

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

House Beverages

HOUSE AGUA FRESCA Pomegranate Ginger, Charred Pineapple, Blackberry Hibiscus. 4

HOUSE LEMONADE Traditional, Pomegranate Ginger, Charred Pineapple, Blackberry Hibiscus. 4

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

SOLSTICE
coffee tea service

*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.

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

PORTOBELLO MUSHROOM GRILL Marinated portobello mushrooms, sautéed garlic kale, Cuban sofrito rice, Chimichurri, crispy hearts of palm. 17

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

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

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, Ensalada Mixta, or César Side Salad

Paladar Tacos

Three tacos per order; served on corn/flour hybrid tortillas with cabbage. Served with rice & beans.

Gluten Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

PORK CARNITAS Adobo rub, pickled jalapeños, pickled red onions, hot sauce. 14.5

BLACKENED FISH Pickled red onion & pineapple slaw, cilantro aioli. 16.5

RIO-STYLE CHICKEN Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli. 14.5

CRISPY SHRIMP Pineapple salsa, pickled jalapeños, garlic pasilla aioli. 16.5

BRAISED BEEF Queso fresco, jalapeños, cilantro, aji pepper aioli. 16.5

CRISPY BRUSSELS SPROUTS Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli. 14

Energizing Grain Bowls

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

SWEET POTATO & AVOCADO Ancient grain blend, roasted brussels sprouts, 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

CRISPY BRUSSELS SPROUTS 5

FEATURED Cocktail



SMOKED APPLE RHUM CIDER
Clement Select Barrel, fresh lime juice, cinnamon simple syrup, apple cider, smoke cinnamon bitters

GLASS 11

Paladar is dedicated to serving only wild-caught fish and seafood. We support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible. Our partners in quality sourcing:

HALPERN'S

Superior Farms, CO | Joe Jurgielewicz & Son, PA | Harris Ranch, CA
Bristol Bay, AK | Wayne Farms, NC | Bayou la Batre, AL | Leidy's Farms, PA | Nimman Ranch, CA

ENJOY ONE OF OUR
FAMILY BOX
FOR DINNER AT HOME.

AVAILABLE BOXES:

Family Taco Box
Latin Comfort Box



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LEARN MORE



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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

Riesling

Heinz Eifel Shine, Mosel, Germany 8 / 30

Rose

Santa Julia "Organica," Mendoza, Argentina 8 / 30

Sauvignon Blanc

Carolina Reserva, Ledy Valley, Chile 8.5 / 32

Chardonnay

Santa Julia "Organica," Mendoza, Argentina 8.5 / 32

Pinot Grigio

Lagaria, Italy 9 / 34

Sauvignon Blanc

Sea Pearl, Marlborough, New Zealand 10 / 38

Chardonnay

Spellbound, California 10.5 / 40

RED WINES

Malbec

Santa Julia (+), Mendoza, Argentina 8 / 34

Cabernet Sauvignon

Carolina Reserva, Colchagua Valley, Chile 8.5 / 32

Merlot

Natura, Rapel Valley, Chile 8.5 / 32

Malbec/Syrah

Tilia, Mendoza, Argentina 9 / 34

Tempranillo

Marqués de Cáceres, Spain 9.5 / 36

Malbec

TintoNegro "Uco Valley," Mendoza, Argentina 10.5 / 40

Pinot Noir

Tortoise Creek "Mission Grove," California 11 / 42

Pinot Noir

Elouan, Acampo, California 11 / 42

Zinfandel Blend

Angels & Cowboys, Sonoma 11.5 / 44

Cabernet Sauvignon

Boomtown by Dustin Valley, Columbia Valley, WA 12.5 / 48

Hand-Crafted Cocktails

Mojitos

FLAVORS (+50¢): Pomegranate Ginger, Blackberry Hibiscus, Charred Pineapple

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, Blackberry Hibiscus, Charred Pineapple

TRADITIONAL

Tequila Blanco, 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 juice, lemon juice, 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

SPICED CRANBERRY MULE

Chairman's Spiced Rum, cranberry simple syrup, fresh lime juice, ginger beer 10

PUSSER'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

SMOKED APPLE RHUM CIDER

Clement Select Barrel, fresh lime juice, cinnamon simple syrup, apple cider, smoke cinnamon bitters 11

CHARRED PINEAPPLE CAIPIRINHA

Sao Paulo Cachaca, fresh lime juice, charred pineapple juice 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)

Beer

DRAFTS

Pacifico

Mexico; Lager, 4.5% 6

Rotating Craft Seasonal

Ask your server MKT

Rotating Craft IPA

Ask your server MKT

BOTTLES

Miller Lite

Milwaukee, WI; Pilsner, 4.2% 4.5

Heineken Zero (Non-Alcoholic)

Netherlands; Pale Lager, 0.0% 5

Corona

Mexico; Lager, 4.6% 5

Modelo Especial (Can)

Mexico; Pale Lager, 4.5% 5

Red Stripe

Jamaica; Pale Lager, 4.7% 5.5

Dos Equis Ambar

Mexico; Vienna Lager, 4.6% 6

Stella Artois

Belgium; Pale Lager, 5.2% 6

Market Garden Prosperity Wheat

Cleveland, OH; Hefeweizen, 6% 6.5

Modelo Negra

Mexico; Vienna Lager, 5.4% 6.5

Fathead's Sunshine Daydream

North Olmsted, OH; IPA, 4.9% 7

Jackie O's Mystic Mama (Can)

Athens, OH; IPA, 7% 7

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, Dos Ron Solara 8 Años, Kirk & Sweeney 12 Yr. 9

ENGLISH FLIGHT

Mount Gay Black Barrel, Cruzan Single Barrel, Chairman's El Dorado 12 Yr 11

FRENCH FLIGHT

Rhum Clément Select Barrel, Rhum JM VSOP, Damoiseau XO 12.5

AGED FLIGHT

Bacardi 10 Yr, The Real McCoy 5 Yr, Flor de Caña 12 Yr 10.5

PRESIDENTIAL FLIGHT

Bacardi Reserva, Rhum J.M XO, St. Niclous Abby 10 Yr 28

SPICED FLIGHT

Chairman's Reserve Spiced, Brinley Spiced, Seven Brothers Erie Islands Spiced 8

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

DOS RON SOLARA 8 AÑOS
Dominican Republic 9 | 3

KIRK & SWEENEY 12 YR
Dominican Republic 11.5 | 4

DIPLOMÁTICO EXCLUSIVA
Venezuela 11 | 4

RON ZACAPA 23 YR
Guatemala 14 | 5

ENGLISH-STYLE RUMS

PLANTATION 5 YR
Barbados 7.5 | 2.5

CHAIRMAN'S RESERVE
St. Lucia 8.5 | 3

ZAYA GRAN RESERVA
Trinidad & Tobago 9 | 3

APPLETON ESTATE 12 YR
Jamaica 9 | 3

FRENCH-STYLE RUMS

CLÉMENT SELECT BARREL
Martinique 9.5 | 3.5

RHUM J.M GOLD
Martinique 10 | 3.5

DUQUESNE ÉLEVÉ SOUS BOIS
Martinique 10 | 3.5

Rhum JM VSOP
Guadeloupe 14 | 5



PaladarLatinKitchen.com

