



### 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: \$5.0**

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 | Mango  
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 •

- 🍷 **BRAZILIAN CHEESY BREAD** Chipotle honey. 8
- 🍷 **CRISPY BRUSSELS SPROUTS & SERRANO HAM**  
Pickled onions, spiced almonds, garlic confit & roasted carrot puree. 9
- JALAPEÑO SHRIMP CEVICHE\*** 🍷 Hearts of palm, jicama, pickled red onions, pickled jalapenos, 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

GLUTEN FREE IF ORDERED WITHOUT CROUTONS & CAPERS

- 🍷 **CHIPOTLE BLACK BEAN SOUP** 🍷 Lime crema, scallions, cilantro. 6
- CHICKEN TORTILLA SOUP** Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. 6.5  
GLUTEN FREE IF ORDERED WITHOUT CRUSHED TORTILLAS
- 🍷 **CÉZAR SALAD** Romaine heart, queso fresco, tomatoes, crispy capers, croutons, sugar cane dressing. 7  
GLUTEN FREE IF ORDERED WITHOUT CROUTONS
- 🍷 **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  
GLUTEN-FREE IF ORDERED WITHOUT ANCIENT GRAINS
- 🍷 **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



# Gluten-Friendly Lunch Menu

Hi there & welcome to Paladar. We know it can be difficult to tell what has gluten and what doesn't by glancing at a menu. So, we created this gluten-friendly version to make things a bit easier for you.

If you're very sensitive to gluten, the note below applies to you.

There are a handful of gluten-friendly items that have ingredients that are prepared in a fryer that is also used for food containing gluten. This includes our Housemade Chip Blend and Sweet Plantains.

Please let a member of our team know about your allergy so we can do all we can to accommodate you.

## 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 Card: Low Card: Bibb Lettuce

- 🍷 **PORK CARNITAS** Adobo rub, pickled jalapeños, pickled red onions, hot sauce.
- 🍷 **RIO-STYLE CHICKEN** Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli.  
GLUTEN-FREE IF ORDERED WITHOUT PEANUT-PLANTAIN CRUMBLE
- 🍷 **BLACKENED FISH** Pickled red onion & pineapple slaw, cilantro aioli.
- 🍷 **BRAISED BEEF** Queso fresco, jalapeños, cilantro, aji pepper aioli.
- 🍷 **CRISPY BRUSSELS SPROUTS** Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli.

#### SERVED WITH YOUR CHOICE OF SIDE:

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

### • 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. 12  
GLUTEN-FREE IF SPINACH IS SUBSTITUTED FOR ANCIENT GRAINS  
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  
GLUTEN-FREE IF SPINACH IS SUBSTITUTED FOR ANCIENT GRAINS

### • Lunch Entrées •

- 🍷 **FEIJOADA STEW** 🍷 Pork, chorizo sausage, adobo black beans, sofrito vegetables, kale, sofrito rice, grilled Cuban bread. 14.5  
GLUTEN-FREE IF ORDERED WITHOUT CUBAN BREAD
- 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
- 🍷 **PORTOBELLO MUSHROOM GRILL** Marinated portobello mushrooms, sautéed garlic spinach, Cuban sofrito rice, Chimichurri, crispy hearts of palm. 15

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
- 🍷 **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

**HALPERN'S**

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:

- Superior Farms, CO
- Joe Jurgielewicz & Son, PA
- Harris Ranch, CA
- Gulf of Mexico
- Wayne Farms, NC
- Bayou la Batre, AL
- Leidy's Farms, PA
- Niman Ranch, CA

ENJOY ONE OF OUR **FAMILY BOX** FOR DINNER AT HOME.

#### AVAILABLE BOXES:

Family Taco Box  
Latin Comfort Box



SCAN TO LEARN MORE



ORDER. DRIVE. CALL. EAT. **301.330.4400**

\*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.) 🍷 Highly sensitive? Let us know when ordering this dish.

## 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

Carolina Reserva, Ledy Valley, Chile . . . . . 8.5 / 32

#### Sauvignon Blanc

Sea Pearl, New Zealand . . . . . 11 / 42

### RED WINES

#### Cabernet Sauvignon

Carolina Reserva, Colchagua Valley, Chile . . . . . 8.5 / 32

#### Cabernet Sauvignon

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

#### 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% . . . . . 5.5

#### Buckler

Holland, Lager, 0.5% . . . . . 5.5

#### Corona/Corona Light

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

#### Dos Equis Ambar

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

#### Red Stripe

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

#### Angry Orchard

U.S., Hard Cider, 5% . . . . . 6

#### Stella Artois

Belgium, Pale Lager, 5.2% . . . . . 6

#### Blue Moon

U.S., White Ale, 5.4% . . . . . 6.5

#### Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Pale Wheat Ale, 7.5% . . . . . 6.5

#### Heavy Seas Tropicannon

Baltimore, MD, IPA, 7.3% . . . . . 6.5

#### RAR Nanticoke Nectar

Cambridge MD, IPA, 7.4% . . . . . 6.5

#### Xingu

Brazil, Black Lager, 4.6% . . . . . 7.5

#### Allagash White

Portland, ME, White Ale, 5.1% . . . . . 7.5

### DRAFTS

#### Pacifico

Mexico, Lager, 4.5% . . . . . 5.5

#### Dogfish Head 60 Minute IPA

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

#### Flying Dog Seasonal

Baltimore, MD . . . . . 7

#### Jailbreak Brewery, Brewmaster's Selection

Laurel, MD . . . . . 7

# 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

### 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

### 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)

## 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 . . . . . 10

### ENGLISH FLIGHT

Plantation 3 Yr, Pusser's British Navy, Appleton Estate 12 Yr . . . . . 9.5

### FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale . . . . . 9

### AGED FLIGHT

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

### PRESIDENTIAL FLIGHT

Ron Zacapa XO, El Dorado 21 Yr Special Reserve, Rhum Clément Cuvée Homère . . . . . 20

### SPICED FLIGHT

Chairman's RSV Spiced, Brinley Spiced, Corsair Spiced . . . . . 9

### CRAFT/DOMESTIC FLIGHT

Blue Dyer "Original Gold," Old Line Aged Caribbean, Lyon Distilling Dark . . . . . 10

## 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 . . . . . 8.5 | 3

**FLOR DE CAÑA 12 YR**  
Nicaragua . . . . . 11 | 4

**DIPLOMÁTICO EXCLUSIVA**  
Venezuela . . . . . 12 | 4

**RON ZACAPA 23 YR**  
Guatemala . . . . . 13 | 4.5

### ENGLISH-STYLE RUMS

**CHAIRMAN'S RESERVE**  
St. Lucia . . . . . 9 | 3

**ZAYA GRAN RESERVA**  
Trinidad & Tobago . . . . . 11 | 4

**EL DORADO 12 YR**  
Guyana . . . . . 11 | 4

**PLANTATION XO**  
Barbados . . . . . 12 | 4

### FRENCH-STYLE RUMS

**RHUM BARBANCOURT 8 YR**  
Haiti . . . . . 9.5 | 3.5

**CLÉMENT SELECT BARREL**  
Martinique . . . . . 9.5 | 3.5

**DAMOISEAU VIEUX VSOP**  
Guadeloupe . . . . . 12 | 4.5

**RHUM J.M XO**  
Martinique . . . . . 15 | 5

