

Craft-Your-Own Guacamole

START WITH OUR TRADITIONAL GUACAMOLE
SINGLE: \$7.5 | GUACAMOLE TRIO: \$20

Served with our housemade blend of plantain, malanga & tortilla chips.

Add fresh vegetables \$2.5

Classic Add-Ins: \$.50

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

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 & tortilla chips.

Single: \$4.5 Trio: \$10

Grilled Pineapple Salsa | Roasted Tomato | Pico de Gallo

Starters

LATIN PASTRY BASKET

Brazilian cheesy bread, yucca cake, donuts and churros. 8

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

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

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

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

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

🍷 **WINTER SALMON 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



Brunch Menu

Every Saturday & Sunday from 11am - 3pm

Brunch Classics

🍷 **HUEVOS RANCHEROS** 🍷 Tortillas, black beans, pico de gallo, chihuahua cheese, fried eggs, cilantro, pickled jalapeños, queso fresco & roasted tomato salsa. 12

PALADAR BRUNCH PLATTER Two eggs any style, bacon, sweet potato plantain hash, yucca cake. 11.5

GRILLED STEAK & EGGS Beef tenderloin, fried eggs, sweet potato plantain hash, crispy onions & aji verde sauce. 19.5

BUTTERMILK PANCAKES Bacon, rum butterscotch syrup, fruit "ceviche." 11.5

ADD A FLAVOR: Chocolate Churro or Plantain Foster +2

SMOTHERED HAM & EGG "SANDWICH" Applewood smoked ham & swiss cheese sandwich topped with adobo cream sauce & two over medium eggs. 13.5

PLK Brunch Signatures

🍷 **EGG WHITE & AVOCADO WRAP** Whole wheat wrap, scrambled egg whites, spinach, avocado, chihuahua cheese, pico de gallo 11
Add Bacon 1.5

🍷 **SCRAMBLED EGG & CHORIZO SOFT TACOS** Pickled jalapeños, chihuahua cheese, aji verde sauce. 14

MAPLE PULLED PORK Yucca cake, fried eggs, pickled jalapeños & radish. 14

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

RUM-GLAZED CUBAN PORK Black beans, coconut mango rice, pico de gallo. 14

🍷 **CRISPY DUCK CONFIT HASH** Fried eggs, sweet potatoes, plantains, yucca spaetzle & aji verde sauce. 16

WILD CAUGHT SHRIMP & GRITS Chorizo sausage, sofrito vegetables, adobo cream sauce & grilled Cuban bread. 16.5

🍷 **GRILLED PORTOBELLO GRILL** Marinated portobello mushrooms, sautéed garlic kale, Cuban sofrito rice, Chimichurri, crispy hearts of palm. 15

Avocado Toast

MEXICAN CORN Roasted corn, queso fresco, garlic pasilla aioli & pickled onion. 13

🍷 **ADOBO BACON & FRIED EGG** Crispy hominy & pico de gallo. 14

HOUSE SMOKED SALMON Wild-caught sockeye salmon, crispy capers, hard boiled egg, radish & pickled onion. 15.5

Brunch Sides \$5

COBB SMOKED BACON • 🍷 **TWO EGGS*** (Any style)

🍷 **ROASTED CORN GRITS** • **GRILLED CHORIZO SAUSAGE**

🍷 **SWEET POTATO PLANTAIN HASH**

🍷 **FRESH FRUIT** • **PANCAKES**

Brunch Cocktails



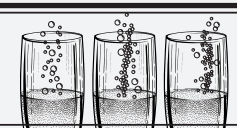
Mimosas

SINGLE MIMOSA \$6

Juice Flavors: Fresh Squeezed Orange Juice, Blackberry Hibiscus, Pomegranate Ginger, Fresh Squeezed Grapefruit Juice

CRAFT-YOUR-OWN MIMOSAS

Choice of three juice flavors & bottle of Segura Viudas Brut Reserva. 32



Hair of the Dog

BLOODY MARY Titos, Demitri's Bloody Mary mix, tomato juice, Paladar hot sauce, cilantro salt rim.
Make it a **Bloody Maria** with El Jimador Blanco.* 8

BARBACOA El Jimador Blanco, lemon juice, ginger simple syrup, fresh lime, chipotle purée, chile spiced rim.* 8

MICHELADA Pacifico, Bloody Mary mix, tomato juice, cilantro salt rim.* 6

**Garnishes include Adobo Shrimp & Bacon*

Sparkling Cocktails \$9

🍷 **BLACKBERRY HIBISCUS "MARG-MOSA"** El Jimador, blackberry hibiscus juice, margarita mix, Brut Cava.

POMEGRANATE "FRENCH" 75 Clement Premiere Canne, lemon juice, pomegranate ginger juice, simple syrup, Brut Cava.

OLD CUBAN Bacardi 8, mint-lime simple, margarita mix, bitters, topped with Brut Cava.

Energizing Grain Bowls

Served chilled. Spinach available to substitute for ancient grains.

🍷 **SWEET POTATO & AVOCADO** Ancient grain blend, roasted brussels sprouts, 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, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. 16

🍷 **WILD AHI TUNA*** Wild-caught ahi tuna, 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.

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

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

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

🍷 **CRISPY BRUSSELS SPROUTS** Sweet potatoes, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli. 14.5

Sandwiches

All sandwiches served with choice of adobo fries or fresh fruit.

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

KEY WEST CHICKEN WRAP Crispy or grilled chicken, jalapeños, pico de gallo, Chihuahua cheese, romaine, Key Lime mustard sauce. 12.5

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.

🍷 **CROWD FAVORITES** 🍷 **SPICY** 🍷 **VEGETARIAN**
Vegan? Ask your server for recommendations.

*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.

Gluten Allergies: Ask your server to see our Gluten-Friendly Menu.

