

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

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

**CHICKEN TORTILLA SOUP** Hominy, scallions, pasilla peppers, lime crema, crushed tortillas. 6.5

**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

\*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.

 Vegetarian (Vegan? Ask your server for recommendations.)

 Crowd Favorites  Spicy  
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. 14.5

## 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

**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



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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

#### 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

Cazadores Reposado, Ferrand Dry Curaçao, house margarita mix 10.5



### SKINNY MARGARITA

Cazadores 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)

## 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

