

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 | Roasted Tomato | Pico de Gallo

**Starters**

- 🍷 **CRISPY BRUSSELS SPROUTS & SERRANO HAM**  
Pickled onions, spiced almonds, garlic confit & roasted carrot puree. 9
- CHICKEN EMPANADAS** Chihuahua cheese, garlic cilantro pesto. 10
- 🍄 **MUSHROOM EMPANADAS** Queso fresco, garlic pasilla aioli. 10
- CHILE PINEAPPLE CALAMARI** Jicama, pickled jalapeños, cilantro, & charred pineapple. 12.5
- 🍷 **BRAZILIAN CHEESY BREAD** Chipotle honey. 8
- 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
- THE PALADAR CÉZAR** 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
- 🍷 **KALE & ROASTED SWEET POTATO** Spinach, tomatoes, spiced almonds, radish, goat cheese, garlic thyme vinaigrette. 12
- 🍷 **CARIBBEAN MANGO CHICKEN** Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, mango jerk vinaigrette. 13.5
- SOCKEYE SALMON & ROASTED BEETS\*** Ancient grains, spinach, brussels sprouts, goat cheese, candied pumpkin seeds, pickled red onions, garlic thyme vinaigrette. 16
- PEAR & ARUGULA** Serrano ham, manchego cheese, spiced almonds, croutons, spinach, extra virgin olive oil & rosemary honey. 15.5
- ADOBO STEAK & BLUE CHEESE\*** Mixed greens, grape tomatoes, cucumbers, pickled onions, green beans, crispy onions, blue cheese vinaigrette. 17

\*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, Chicken Tortilla Soup, Ensalada Mixta, or The Paladar Cézar

**Paladar Tacos**

Three tacos per order; served on corn/flour blend 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, pickled 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.

**Burgers & Sandwiches**

All sandwiches served with adobo fries.


The Paladar Burger & Bacon Blue Cheese Burger are made with Brisket, Short Rib and Chuck blend.

- THE PALADAR BURGER\*** All-natural ground beef, Swiss cheese, avocado, crispy onions, lettuce. 13.5
- CHORIZO & GOAT CHEESE BURGER** Chorizo, arugula, caramelized onions, pickled jalapeños, lime crema. 14
- 🍷 **BACON BLUE CHEESE BURGER\*** Garlic pasilla aioli, bibb lettuce. 14.5
- LAMB BURGER\*** Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce. 14
- 🍷 **CRISPY PORTOBELLO** Goat cheese, roasted poblanos & caramelized onions, bibb lettuce, roasted garlic pasilla. 12.5
- 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

**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

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. **216.896.9020**

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  
Gulf of Mexico
-  Wayne Farms, NC
-  Bayou la Batre, AL
-  Leidy's Farms, PA