



# Lunch Menu

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: \$.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

### 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

## 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.

👑 Crowd Favorites 🔥 Spicy

🌿 Vegetarian (Vegan? Ask your server for recommendations.)  
Gluten Allergies: Ask your server to see our Gluten-Friendly Menu.

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

### AVAILABLE BOXES:

Family Taco Box  
Latin Comfort Box



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## LUNCH COMBOS

Monday-Friday from 11:00am-4:00pm

### \$10 Paladar Tacos

Two tacos per order; served on corn/flour blend tortillas with cabbage. Gluten-Friendly: Corn Tortilla | Low Carb: Bibb Lettuce

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

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

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

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

**BRAISED BEEF** Queso fresco, pickled jalapeños, cilantro, aji pepper aioli.

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

### \$11 Sandwiches

**GRILLED PINEAPPLE CHICKEN** Swiss cheese, bacon, pineapple salsa, lettuce, cilantro adobo aioli.

**EL CUBANO** Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard.

**CRISPY PORTOBELLO** Goat cheese, roasted poblanos & caramelized onions, bibb lettuce, roasted garlic pasilla.

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

### \$12 Burgers

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.

**CHORIZO & GOAT CHEESE BURGER** Chorizo, arugula, caramelized onions, pickled jalapeños, lime crema.

**BACON BLUE CHEESE BURGER\*** Garlic pasilla aioli, bibb lettuce.

**LAMB BURGER\*** Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce.

#### SERVED WITH YOUR CHOICE OF SIDE:

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

## Soups & Salads

Add Chicken 4.5 Add Steak\* 7.5 Add Salmon\* 7.5

**SOUP & SALAD COMBO** Choice of Ensalada Mixta or The Paladar César and choice of soup. 10

**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

## 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.

## Lunch Entrées

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

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

**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

**ADOBO SHRIMP & GRITS** Chorizo sausage, adobo cream sauce, vegetables, Cuban bread. 16

## 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



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:



## 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

#### Rose

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

#### Riesling

Heinz Eifel Shine, Mosel, Germany . . . . . 8 / 30

#### Pinot Grigio

Lagaria, Italy . . . . . 9 / 34

#### Sauvignon Blanc

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

#### Sauvignon Blanc

Sea Pearl, Marlborough, New Zealand . . . . . 10 / 38

#### Chardonnay

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

#### Chardonnay

Spellbound, California . . . . . 10.5 / 40

### RED WINES

#### Pinot Noir

Tortoise Creek "Mission Grove," California . . . . . 9 / 34

#### Pinot Noir

Elouan, Oregon . . . . . 11 / 42

#### Tempranillo

Marqués de Cáceres, Spain . . . . . 9.5 / 36

#### Merlot

Natura, Rapel Valley, Chile . . . . . 8.5 / 32

#### Malbec

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

#### Malbec

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

#### Malbec/Syrah

Tilia, Mendoza, Argentina . . . . . 9 / 34

#### Zinfandel Blend

Angels & Cowboys, Sonoma . . . . . 11.5 / 44

#### Cabernet Sauvignon

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

#### 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, housemade margarita mix **8.5**

### SUPERIOR

Cazadores Reposado, Ferrand Dry Curaçao, housemade 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

### 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

#### 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-Style Lager, 4.6% . . . . . 6

#### Stella Artois

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

#### Market Garden Prosperity Wheat

Cleveland, OH; Hefeweizen, 6% . . . . . 6.5

#### Negra Modelo

Mexico; Vienna-Style 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

#### Heineken Zero (Non-Alcoholic)

Holland; Pale Lager, 0.0% . . . . . 5

## 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 . . . . . 9

### ENGLISH FLIGHT

Mount Gay Black Barrel, Cruzan Single Barrel, El Dorado 12 Yr . . . . . 11

### FRENCH FLIGHT

Rhum Clément Select Barrel, Rhum J.M VSOP, Damoiseau XO . . . . . 12.5

### AGED FLIGHT

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

### PRESIDENTIAL FLIGHT

Bacardi Grand Reserva Limitada, Rhum J.M XO, St. Nicholas Abbey 10 Yr . . . . . 28

### SPICED FLIGHT

Chairman's Reserve Spiced, Brinley Spiced, Seven Brothers 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**  
Dominican Republic . . . . . 11.5 | 4

**DIPLOMÁTICO EXCLUSIVA**  
Venezuela . . . . . 11 | 4

**RON ZACAPA 23**  
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 J.M VSOP**  
Martinique . . . . . 14 | 5



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