

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

House-Made Salsas

Served with our housemade blend of plantain, malanga and tortilla chips
Single: \$4.5

Grilled Pineapple | Pico de Gallo

Starters

CHICKEN EMPANADAS Chihuahua cheese, garlic cilantro pesto. 10

CHILE PINEAPPLE CALAMARI Jicama, pickled jalapeños, cilantro, & charred pineapple. 12.5

BRAZILIAN CHEESY BREAD Chipotle honey. 8

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

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

ADOBO STEAK & BLUE CHEESE* Mixed greens, grape tomatoes, cucumbers, pickled onions, green beans, crispy onions, blue cheese vinaigrette. 17

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

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

 Bristol Bay, AK
Gulf of Mexico

 Wayne Farms, NC

 Bayou la Batre, AL

 Leidy's Farms, PA

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

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

PASILLA GRILLED CHICKEN Antibiotic and hormone-free chicken, ancient grain blend, kale, radish, avocado, pico de gallo, black beans, cilantro tahini, citrus slaw. 16

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

LAMB BURGER* Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce. 14

BACON BLUE CHEESE BURGER* Garlic pasilla aioli, bibb lettuce. 14.5

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

DON'T FORGET Cocktail Jars



AVAILABLE FLAVORS:

Traditional Margarita
Pomegranate Ginger Margarita
Black Hibiscus Margarita
Charred Pineapple Margarita
Rum Punch
Red & White Sangria

32 oz. Mason Jars \$25 EA

ENJOY ONE OF OUR
FAMILY BOX
FOR DINNER AT HOME.

AVAILABLE BOXES:



Family Taco Box
Latin Comfort Box


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*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.

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 9 / 34

Riesling

Heinz Eifel Shine, Mosel, Germany 8.5 / 32

Pinot Grigio

Lagaria, Italy 10 / 38

Sauvignon Blanc

Carolina Reserva, Ledy Valley, Chile 8.5 / 32

Sauvignon Blanc

Sea Pearl, New Zealand 11 / 42

Chardonnay

Santa Julia Organica, Mendoza, Argentina 9 / 34

Chardonnay

Spellbound, California 12 / 46

RED WINES

Pinot Noir

Tortoise Creek "Mission Grove," California 10 / 38

Tempranillo

Marqués de Cáceres, Spain 11.5 / 44

Merlot

Natura, Rapel Valley, Chile 8.5 / 32

Malbec

Santa Julia (+), Mendoza, Argentina 9.5 / 34

Malbec

TintoNegro "Uco Valley," Mendoza, Argentina 11 / 42

Malbec/Syrah

Tilia, Mendoza, Argentina 9 / 34

Cabernet Sauvignon

Carolina Reserva, Colchagua Valley, Chile 8.5 / 32

Cabernet Sauvignon

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

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-Style 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, 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

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 Reserve 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 Reserve 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
Nicaragua 11 | 4

DIPLOMÁTICO EXCLUSIVA
Venezuela 12 | 4

RON ZACAPA 23
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

