

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 | 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, 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

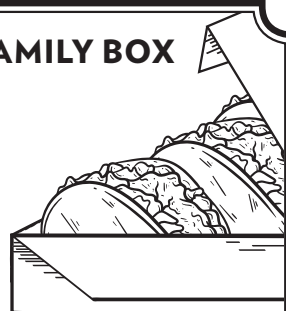
ENJOY ONE OF OUR **FAMILY BOX** FOR DINNER AT HOME.

AVAILABLE BOXES:

Family Taco Box  
Latin Comfort Box



ORDER. DRIVE. CALL. EAT. 484.965.9779



  
**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:



## 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

#### Brut

Segura Viudas Brut, Spain . . . . . 38

#### Rose (Malbec)

Santa Julia Rose, Mendoza, Argentina . . . . . 11.5 / 44

#### Riesling

Heinz Eifel Shine, Germany . . . . . 11 / 42

#### Pinot Grigio

Hayes Ranch, California . . . . . 11 / 4

#### Sauvignon Blanc

Haras de Pirque Albalclara, Argentina . . . . . 10 / 38

#### Sauvignon Blanc

Sea Pearl, New Zealand. . . . . 13 / 50

#### Chardonnay

Santa Julia Organica, Mendoza, Argentina. . . . . 12 / 46

#### Chardonnay

Spellbound, California . . . . . 11 / 42

### RED WINES

#### Pinot Noir

Tortoise Creek "Mission Grove," California . . . . . 12 / 46

#### Tempranillo

Torres, Spain . . . . . 13.5 / 52

#### Merlot

Natura, Rapel Valley, Chile . . . . . 11.5 / 44

#### Malbec

Santa Julia Reserva, Mendoza, Argentina . . . . . 11 / 42

#### Malbec

TintoNegro "Uco Valley," Mendoza, Argentina . . . . . 14 / 54

#### Garnache/Syrah Blend

Baren de Funes, Carineña, Spain . . . . . 10.5 / 40

#### Cabernet

Carolina Reserva, Colchagua Valley, Chile . . . . . 10.5 / 40

#### Cabernet

Fable, California . . . . . 12.5 / 50

## Beer

### BOTTLES

#### Miller Lite

Milwaukee, WI, Pilsner, 4.1% . . . . . 5

#### Yuengling

Pottsville, PA, Amber Lager, 4.5% . . . . . 5

#### Corona/Corona Light

Mexico, Lager, 4.6% . . . . . 5.5

#### Dos Equis Ambar

Mexico, Amber Lager, 4.7% . . . . . 5.5

#### Red Stripe

Jamaica, Lager, 4.7% . . . . . 5.5

#### Blue Moon

Golden, CO, Hefe/Wit, 5.4% . . . . . 6

#### Stella Artois

Belgium, Pale Lager, 5% . . . . . 6

#### 21<sup>st</sup> Amendment Brew Free or Die (Can)

San Francisco, CA, IPA, 7% . . . . . 6.5

#### Dogfish Head 60 Minute IPA

Milton, DE, IPA, 6% . . . . . 6.5

#### Wyndridge Farms Cider (Gluten-Free) (Can)

Dallastown, PA, 5.5% . . . . . 6.5

#### Lagunitas Little Sumpin' Sumpin'

Petaluma, CA, Wheat Pale Ale, 7.5% . . . . . 7

#### Tröegs Troegenator

Harrisburg, PA, Doppelbock, 8.2% . . . . . 7

#### Victory Prima Pils

Downingtown, PA, Pilsener, 5.3% . . . . . 7

### DRAFTS

#### Pacifico Lager

Mexico, Mexican Lager, 4.5% . . . . . 6

#### Victory Hop Devil

Downingtown, PA, IPA, 6.7% . . . . . 6.5

#### Yards Philly Pale Ale

Philadelphia, PA, APA, 4.6% . . . . . 6

#### Estrella Damm

Spain, European Pale Lager, 5.4% . . . . . 7

# Hand-Crafted Cocktails

## Mojitos

**FLAVORS (+50¢):** Pomegranate Ginger, Blackberry Hibiscus, Charred Pineapple

### TRADITIONAL

Theobald & Oppenheimer Keystone Rail White Rum, lime, mint, soda, pure cane syrup 9

### SUPERIOR

Plantation Grande Reserve 5 Yr, lime, mint, soda, pure cane syrup 11

## Margaritas

**FLAVORS (+50¢):** Pomegranate Ginger, Blackberry Hibiscus, Charred Pineapple

### TRADITIONAL

100% Agave Tequila, triple sec, housemade margarita mix 9

### SUPERIOR

Cazadores Reposado, Ferrand Dry Curaçao, housemade margarita mix 11



## 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 lemon juice, apple spiced syrup, apple cider, smoked cinnamon bitters . . . . . 12

### 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 . . . . . 13

### PALADAR MANHATTAN

Dolin Rouge Vermouth, black walnut bitters, house-cured cherries . . . . . 13

#### 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, Matusalem 8 Yr, Kirk & Sweeney 12 . . . . . 11

### ENGLISH FLIGHT

Plantation 3 Yr, English Harbour 5 Yr, Appleton Estate 12 Yr. . . . . 9.5

### FRENCH FLIGHT

La Favorite Blanc, Rhum Clément Select Barrel, Neisson Rhum Réserve Spéciale. . . . . 10.5

### AGED FLIGHT

Plantation Grande Reserve 5 Yr, Flor de Caña 12, El Dorado 15 Yr . . . . . 11

### PRESIDENTIAL FLIGHT

Flor de Caña 25 Yr, El Dorado 21 Yr Special Reserve, La Favorite Ambre . . . . . 25

### CRAFT/DOMESTIC FLIGHT

Bluebird Dark, Maggie's Farm Spiced, Manatawny Small Batch. . . . . 11

## 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

**KIRK & SWEENEY 12**  
Dominican Republic. . . . . 11 | 4

**DIPLOMÁTICO EXCLUSIVA**  
Venezuela . . . . . 13 | 4.5

**RON ZACAPA 23**  
Guatemala. . . . . 13.5 | 4.5

### ENGLISH-STYLE RUMS

**PLANTATION 5 YR**  
Barbados . . . . . 8.5 | 3

**CHAIRMAN'S RESERVE**  
St. Lucia . . . . . 9.5 | 3.5

**ZAYA GRAN RESERVA**  
Trinidad & Tobago . . . . . 10 | 3.5

**APPLETON ESTATE 12 YR**  
Jamaica . . . . . 12 | 4

### FRENCH-STYLE RUMS

**CLÉMENT SELECT BARREL**  
Martinique. . . . . 9.5 | 3.5

**RHUM J.M GOLD**  
Martinique. . . . . 11 | 4

**NEISSON ÉLEVÉ SOUS BOIS**  
Martinique. . . . . 11 | 4

**DAMOISEAU VIEUX VSOP**  
Guadeloupe. . . . . 12.5 | 4.5

