



GUACAMOLE V G

CRAFT-YOUR-OWN GUACAMOLESingle 9.6 | Trio 21.9
Start with our Traditional Guacamole. Served with our housemade blend of plantain, malanga and tortilla chips.
 Add fresh vegetables, +3.9

Classic Add-Ins: \$1.50
 Pico de Gallo | Roasted Red Peppers | Black Beans | Mango
 Pickled Jalapeños | Pickled Red Onion | Roasted Garlic
 Candied Pumpkin Seeds | Crispy Capers

Premium Add-Ins: \$1
 Queso Fresco | Goat Cheese | Bacon | Chipotle Honey | Blue Cheese
 Pineapple Salsa | Roasted Poblanos & Caramelized Onions

SALSA V G

HOUSE-MADE SALSASSingle 5.9 | Trio 13.9
Served with our housemade blend of plantain, malanga & tortilla chips
 Grilled Pineapple | Salsa Fresca | Roasted Tomato | Creamy Avocado



LUNCH MENU

*We take dietary restrictions seriously.
 Please notify your server of any food related allergies.*

LUNCH COMBOS

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

\$13 PALADAR TACOS

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

PORK CARNITAS

Adobo rub, pickled jalapeños, cilantro, pickled red onions, hot sauce GA

BLACKENED SALMON

Pineapple salsa, cilantro aioli GA

RIO-STYLE CHICKEN

Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli GA

SEASONED GRILLED SHRIMP

Pineapple salsa, pickled jalapeños, cilantro, garlic pasilla aioli GA

BRAISED BEEF

Queso fresco, pickled jalapeños, cilantro, aji pepper aioli GA

CRISPY BRUSSELS SPROUTS

Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli V GA

\$14 SANDWICHES

GRILLED PINEAPPLE CHICKEN

Swiss cheese, bacon, pineapple salsa, lettuce, cilantro adobo aioli, brioche bun

EL CUBANO

Mojo pork, applewood-smoked ham, pickles, Swiss cheese, brown mustard, Cuban Bread

KEY WEST CHICKEN WRAP

Crispy -or- grilled chicken, jalapeños, pico de gallo, Chihuahua cheese, romaine, Key lime mustard sauce, choice of flour -or- wheat tortilla

\$15 BURGERS

THE PALADAR BURGER*

Blend of brisket, short rib & chuck, Swiss cheese, avocado, crispy onions, lettuce, brioche bun

BACON BLUE CHEESE BURGER*

Garlic pasilla aioli, bibb lettuce, brioche bun

LAMB BURGER*

Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce, brioche bun (+\$2)

SERVED WITH YOUR CHOICE OF SIDE:

Corn Bisque | Gazpacho | Chicken Tortilla Soup | Adobo Fries | Black Beans | Coconut Mango Rice | Rice & Beans

STARTERS

ROPA VIEJA | 14.9

Braised beef, sweet plantains, pickled onions, aji pepper aioli, scallions GA

MOJO PORK TOSTONES | 12.9

Salvadorian slaw, pickled onions, cilantro, aji verde, pique hot sauce G

CRISPY BRUSSELS SPROUTS & SERRANO HAM | 11.9

Pickled onions, spiced almonds, ginger, garlic confit G

SHRIMP CEVICHE* | 12.9

Hearts of palm, jicama, pickled red onions, pickled jalapeños, lemon G

CHILE PINEAPPLE CALAMARI | 14.9

Jicama, pickled jalapeños, cilantro, pineapple salsa

BRAZILIAN CHEESY BREAD | 9.9

Chipotle honey V G

MUSHROOM EMPANADAS | 11.9

Queso fresco, pico de gallo, garlic pasilla aioli, Salvadorian slaw V

BRAISED BEEF EMPANADAS | 13.9

Chihuahua cheese, aji amarillo, pico de gallo, Salvadorian slaw

QUESO FUNDIDO | 11.6

Pico de gallo, roasted poblanos & caramelized onions, served with our housemade chip blend V G Add Chorizo, +2

TUNA POKE TINY TACOS | 14.9

Cucumber salad, pickled jalapeño aioli, cilantro, sesame seeds, soy-marinated jalapeños

GRILLED SHISHITO PEPPERS | 9.9

fresh lime, salt V G

SOUPS AND SALADS

Add: Chicken 5.9 | Shrimp 7.9 | Salmon 8.6 | Steak* 8.9*

SOUP & SALAD COMBO | 12.9

Choice of Ensalada Mixta or The Paladar César and choice of soup GA

CREAMY CORN BISQUE | 7.9

Chopped grilled shrimp, Chihuahua cheese, lime crema drizzle G

CHICKEN TORTILLA SOUP | 7.9

Hominy, scallions, poblano peppers, lime crema, crushed tortillas G

GAZPACHO | 7.3

Cucumbers & jicama, croutons, served chilled V GA

THE PALADAR CÉZAR | 8.9

Romaine, queso fresco, tomatoes, crispy capers, croutons, sugarcane cézar dressing GA

ENSALADA MIXTA | 8.3

Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette V G

CARIBBEAN MANGO CHICKEN | 16.9

Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, Key lime mustard vinaigrette G

SHRIMP ELOTE SALAD | 17.9

Romaine, kale, roasted corn & red peppers, black beans, queso fresco, cilantro, creamy lemon dressing G

ADOBO STEAK & BLUE CHEESE* | 19.9

Mixed greens, grape tomatoes, cucumbers, pickled onions, Brussels sprouts, crispy onions, blue cheese vinaigrette GA

PLK QUALITY STATEMENT

We are dedicated to finding the highest quality ingredients with a focus on responsible sourcing. We support farms that practice humane animal treatment and avoid using antibiotics and hormones whenever possible.

V vegetarian 🔥 spicy 🍀 favorite GA gluten-friendly available

G gluten-friendly ^(a) ^(b) many of our items are cooked in a fryer that contains gluten

*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.

ENERGIZING GRAIN BOWLS

Seasoned kale available to substitute for ancient grains upon request.

SWEET POTATO & BRUSSELS SPROUTS | 16.6

Ancient grain blend, roasted Brussels sprouts, radish, queso fresco, pickled red onions, candied pumpkin seeds, cilantro tahini sauce V GA

Add: Chicken 5.9 | Shrimp 7.9 | Salmon 8.6 | Steak* 8.9*

TUNA POKE | 19.9

Wild-caught ahi tuna, ancient grain blend, cucumber, soy-marinated jalapeños, radish, pickled red onions, jalapeño aioli

PASILLA GRILLED CHICKEN | 17.9

Antibiotic and hormone-free chicken, ancient grain blend, pico de gallo, avocado, black beans, cilantro tahini sauce GA

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 | 18.9

Pork, chorizo, black beans, sofrito vegetables, kale, white rice, Cuban bread GA H

CARIBBEAN GRILLED CHICKEN | 18.9

Pineapple salsa, cilantro rice, adobo black beans G

RUM-GLAZED CUBAN PORK | 19.9

Black beans, coconut mango rice, pico de gallo G

PORTOBELLO MUSHROOM GRILL | 17.6

Marinated portobello, ancient grains, sautéed garlic kale, chimichurri, crispy hearts of palm V GA

ADOBO SHRIMP & GRITS | 19.9

Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, Cuban bread

SIDES V G

SWEET PLANTAINS *Lime crema* 6.9 ADOBO FRIES 6.9

YUCA FRIES *Aji pepper aioli* 6.9 COCONUT MANGO RICE 5.3

BLACK BEANS *Pico, lime crema* 5.3 CRISPY BRUSSELS SPROUTS 6.9

SWEET POTATO & PLANTAIN HASH 6.9 GARLIC KALE 6.9
with aji verde sauce

HOUSE BEVERAGES

HOUSE AGUA FRESCA *(Pom-Ginger -or- Charred Pineapple)* | 5.6

HOUSE LEMONADE *(Plain, Pom-Ginger -or- Charred Pineapple)* | 5.6

S. PELLEGRINO *(SPARKLING)* / ACQUA PANNA *(STILL)* 4.9

COMPLIMENTARY RUM TASTINGS

**Every Thursday Evening
 5:00 - 6:30pm**

Each month we have a feature Rum Partner with

- Cocktail Specials •
- Rum Features •
- Rum Flight Specials •



SCAN FOR MENU