

CRAFT-YOUR-OWN GUACAMOLE Single 9.6 | Trio 21.9 🔮 🕝 Start with our Traditional Fresh Guacamole. Served with our housemade blend of plantain, malanga and tortilla chips.

Add fresh vegetables, +3.9

TRY ONE OF OUR WINNING COMBOS

Pico de Gallo | Roasted Red Peppers | Mango Black Beans | Pickled Jalapeños | Pickled Red Onions Roasted Garlic | Candied Pumpkin Seeds | Crispy Capers

Premium Add-Ins: \$1

Classic Add-Ins: \$.50

Queso Fresco | Goat Cheese | Bacon | Chipotle Honey | Blue Cheese Pineapple Salsa | Roasted Poblanos & Caramelized Onions

OUESO

QUESO FUNDIDO Pico de gallo, roasted poblanos & caramelized onions, served with our housemade chip blend Add Chorizo (+2)

SALSA

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

STARTERS

ROPA VIEJA | 14.9 Braised beef, sweet plantains, pickled red onions, aji pepper sauce, scallions @

SMOKED CHICKEN FLAUTAS | 12.9 Filled with roasted poblanos, caramelized onions, Chihuahua cheese, roasted corn, topped with pico de gallo and creamy avocado verde

MOJO PORK TOSTONES | 13.9 Salvadorian slaw, pickled red onions, aji verde, pique hot sauce, cilantro G

CHICKEN TINGA TOSTONES | 13.9 Salvadorian slaw, pickled red onions, aji verde, huancaina sauce, cilantro G

CRISPY BRUSSELS SPROUTS | 12.6 Bacon, pickled red onions, spiced almonds, ginger, garlic confit 🧿

CHILE PINEAPPLE CALAMARI | 15.9 Pickled jalapeños, cilantro, pineapple dipping sauce

BRAZILIAN CHEESY BREAD | 10.9 Chipotle honey 💟 🕝

MUSHROOM EMPANADAS | 12.9 Queso fresco, pico de gallo, garlic pasilla aioli, Salvadorian slaw 🔇

CHICKEN EMPANADAS | 13.6 Chihuahua cheese, poblanos & caramelized onions, pico de gallo, aji verde

TUNA POKE TINY TACOS* | 14.9 Cucumber salad, pickled jalapeño aioli, cilantro, sesame seeds, soy-marinated jalapeños

GRILLED SHISHITO PEPPERS | 11.9

fresh lime, salt 💟 🖸

- SHRIMP CEVICHE | 12.9
- Hearts of palm, jicama, pickled red onions, pickled jalapeños, lemon 3 OCTOPUS CEVICHE | 12.9
- Jicama, pickled red onions, pickled jalapeños, lemon, Cholula sauce 🧿

SOUPS AND SALADS

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

Chopped grilled shrimp, Chihuahua cheese, lime crema drizzle G CHIPOTLE BLACK BEAN SOUP | 7.3



DINNER MENU

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

BRAISED BEEF ROPA VIEJA | 24.6

ARGENTINIAN MIXED GRILL* | 35.9

aji pepper aioli G

rice, chimichurri sauce G

Plantains, pickled red onions, rice & beans, scallions,

CHIMICHURRI STEAK CHURRASCO* | 34.9

Grilled skirt steak, lemon pepper mash, sofrito

Beef tenderloin tips, mojo-marinated chicken, chorizo,

grilled vegetables, rice, chimichurri, warm tortillas 🧿

USDA PRIME RIBEYE 14 OZ* | 42.9

House adobo marinade, lemon pepper mash,

adobo seasoned butter and choice of

sautéed garlic broccolini -or- garlic kale

SURF N TURF OPTION

ADD: SEARED SEA SCALLOPS | 12.9

with our rich huancaina sauce G

Wild Gulf shrimp, chorizo sausage, adobo cream

Shrimp, bay scallops, Green-lipped mussels, calamari, rice, sofrito vegetables, coconut &

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FEIJOADA STEW | 22.9 Pork, chorizo, black beans, sofrito vegetables, kale, white rice, Cuban bread 💿 🚯

RUM-GLAZED CUBAN PORK | 23.9 Black beans, coconut mango rice, pico de gallo G

LOMO SALTADO | 25.9 Stir-fried beef tenderloin tips, soy ginger marinade, rice, sofrito vegetables, french fries, huancaina sauce

SMOKED PULLED CHICKEN | 22.9 Sofrito rice, plantain hash, aji verde, cilantro G

CARIBBEAN GRILLED CHICKEN | 22.9 Pineapple salsa, cilantro rice, black beans G

PORTOBELLO MUSHROOM GRILL | 20.9 Marinated portobello, ancient grains, sautéed garlic kale, chimichurri, crispy hearts of palm 🐼

CRISPY WHOLE RED SNAPPER | 29.9

Wild-caught, pickled red onions, Salvadorian slaw, corn tortillas, garlic pasilla aioli, garlic chili oil

CHEF SELECTION* | MP Ask your server

TUNA POKE | 21.6

jalapeño aioli

SEARED SEA SCALLOPS | 26.9 Fingerling potatoes, roasted cauliflower, sofrito vegetables, chimichurri, huancaina sauce G

SEA

ENERGIZING GRAIN BOWLS

Seasoned kale available to substitute for our grain blend upon request.

PALADAR POWER BOWL | 18.9 Choice of chicken -or- shrim gallo, black beans, cilantro-ta Substitute: Salmon, Scallops

SWEET POTATO & BRUSSELS SPROUTS | 16.6 ins, roasted Brussels sprouts, radish, o, pickled red onions, candied pumpkin tro-tahini sauce 🛛 🖾

Add: Chicken 5.9 | Shrimp 7.9 mon* 8.6 | Steak* 8.9 | Scallops 9.9

Grain Blend: red guinoa. black barley, brown rice, red rice, kale

PALADAR TACOS

Two -or- three tacos. Served on corn/flour blend tortillas with vinaigrette slaw. Served with rice & beans. Gluten-Friendly: Corn Tortilla | Low-Carb: Bibb Lettuce

PORK CARNITAS | Two 14.9 Three 17.6 Adobo rub, pickled jalapeños, cilantro, pickled red onions, hot sauce 🚳

BLACKENED SALMON | Two 15.6 Three 18.6 Pineapple salsa, cilantro-adobo aioli 🚳

CHICKEN TINGA | Two 14.9 Three 17.6 Braised in a tomato & chipotle pepper sauce with Cotija cheese, onion, cilantro, lime crema 🚳

SEASONED GRILLED SHRIMP | Two 15.6 Three 18.6 Pineapple salsa, pickled jalapeños, cilantro, garlic pasilla aioli 💿

BRAISED BEEF | Two 15.9 Three 18.9 Queso fresco, pickled jalapeños, cilantro, aji pepper aioli 💿

CRISPY BRUSSELS SPROUTS | Two 14.6 Three 17.3 Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli 🛛 😡

SANDWICHES AND BURGERS

All sandwiches served with adobo fries.

LAMB BURGER* | 18.9

FALADAR FOWER BOWL 18.9	SWEETPO	
Choice of chicken -or- shrimp, ancient grains, pico de	Ancient grai	
gallo, black beans, cilantro-tahini sauce 🕺	queso fresco	
Substitute: Salmon, Scallops or Beef Tenderloin Tips (+3)	seeds, cilant	
TUNA POKE 21.6	Saln	
Wild-caught ahi tuna, ancient grains, cucumber,	Gain	
soy-marinated jalapeños, radish, pickled red onions,	i	

harissa broth, Cuban bread 🚳 🚷

ADOBO SHRIMP & GRITS | 24.9

sauce, sofrito vegetables, Cuban bread

BRAZILIAN SEAFOOD STEW | 26.9

Lime crema, scallions, cilantro 🛛 🖸

SEASONAL SOUP Ask your server

THE PALADAR CÉZAR | 8.9 Romaine, queso fresco, tomatoes, crispy capers, croutons, sugarcane Cézar dressing 🚳

ENSALADA MIXTA | 8.3 Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette 💟 G

CARIBBEAN MANGO CHICKEN | 17.9

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

SHRIMP FLOTE SALAD | 18.9 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 red onions, Brussels sprouts, crispy onions, blue cheese vinaigrette 🚳

HOUSE BEVERAGES

HOUSE AGUA FRESCA (Pom-Ginger, Mango, Seasonal) | 5.6 HOUSE LEMONADE (Plain, Pom-Ginger, Mango, Seasonal) | 5.6 S. PELLEGRINO (SPARKLING) / ACQUA PANNA (STILL) 4.9

Moio pork, ham, house pickles, Swiss cheese, spicy brown mustard, pressed Cuban bread

GRILLED PINEAPPLE CHICKEN | 16.9 Swiss cheese, bacon, pineapple salsa, lettuce, cilantro-adobo aioli, brioche bun

BACON BLUE CHEESE BURGER* | 17.9 All-natural ground beef, garlic pasilla aioli, bibb lettuce, brioche bun

Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onions, tomatillo salsa, cilantro-tahini sauce, brioche bun

THE PALADAR BURGER* | 16.9 All-natural ground beef, American cheese, avocado, crispy onions, lettuce , brioche bun

SIDES **o**g

SWEET PLANTAINS Lime crema 6.9	ADOBO FRIES 5.9
BLACK BEANS Pico, lime crema 5.3	YUCA FRIES Aji pepper aioli 6.9
CHAUFA PERUVIAN RICE 6.9	SOFRITO RICE 5.3
CRISPY BRUSSELS SPROUTS 6.9	COCONUT MANGO RICE 6.3
SAUTÉED GARLIC BROCCOLINI 6.9	GARLIC KALE 6.9
SWEET POTATO & PLANTAIN HASH aji verde sauce 6.9	LEMON PEPPER MASH 5.9

🕐 vegetarian 🔥 spicy 🕁 favorite 🗔 gluten-friendly available G gluten-friendly ^{[a] [a]} 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.

COMPLIMENTARY RUM TASTINGS

Every Thursday Evening 5:00 - 6:30pm

Fach month we have a feature Rum Partner with

- Cocktail Specials
- Rum Features
- Rum Flight Specials •

