CRAFT-YOUR-OWN GUACAMOLE Single 9.6 | Trio 21.9 V @

WINNING COMBOS

Start with our Traditional Fresh Guacamole, Served with our housemade blend of plantain, malanga and tortilla chips TRY ONE OF OUR

Add fresh vegetables, +3.9

Classic Add-Ins: \$.50

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

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

QUESO

QUESO FUNDIDO Pico de gallo, roasted poblanos & caramelized onions, served with

SALSA

our housemade chip blend Add Chorizo (+2)

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

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 @

CHICKEN TINGA TOSTONES | 13.9

Salvadorian slaw, pickled red onions, aji verde, huacaina sauce, cilantro @

CRISPY BRUSSELS SPROUTS | 12.6

Bacon, pickled red onions, spiced almonds, ginger, garlic confit @

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

BRAZILIAN CHEESY BREAD | 10.9

Chipotle honey V G

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 @

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

SOUP & SALAD COMBO | 12.9

Choice of Ensalada Mixta or The Paladar Cézar and choice of soup @

CREAMY CORN BISQUE | 7.9

Chopped grilled shrimp, Chihuahua cheese, lime crema drizzle 🧿

CHIPOTLE BLACK BEAN SOUP | 7.3 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 💟 🜀

◆ CARIBBEAN MANGO CHICKEN | 17.9

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

SHRIMP ELOTE 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 @











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 🚳

BLACKENED SALMON

Pineapple salsa, cilantro-adobo aioli 🚳

CHICKEN TINGA

Braised in a tomato & chipotle pepper sauce, with Cotija cheese, onion, cilantro, lime crema 🚳

SEASONED GRILLED SHRIMP

Pineapple salsa, pickled jalapeños, cilantro, 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 🛛 🐼

\$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*

All-natural ground beef, American cheese, avocado, crispy onions, lettuce, brioche bun

BACON BLUE CHEESE BURGER*

All-natural ground beef, garlic pasilla aioli, bibb lettuce, brioche bun

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 | Black Bean Soup | Adobo Fries | Black Beans | Coconut Mango Rice | Rice & Beans

ENERGIZING GRAIN BOWLS

Seasoned kale available to substitute for ancient grains upon request.

PALADAR POWER BOWL | 18.9

Choice of chicken -or- shrimp, ancient grains, pico de gallo, avocado, black beans, cilantro-tahini sauce 🚳 Substitute: Salmon, Scallops or Beef Tenderloin Tips (+3)

◆ TUNA POKE* | 21.6

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

SWEET POTATO & BRUSSELS SPROUTS | 16.6

Ancient grains, roasted Brussels sprouts, radish, queso fresco, pickled red onions, candied pumpkin seeds, cilantro-tahini sauce 🛛 🖾 Add: Chicken 5.9 | Shrimp 7.9

Salmon* 8.6 | Steak* 8.9 | Scallops 9.9

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

LUNCH ENTRÉES

FEIJOADA STEW | 18.9 Pork, chorizo, black beans, sofrito vegetables,

kale, white rice, Cuban bread 🚳 🚯

CARIBBEAN GRILLED CHICKEN | 18.9 Pineapple salsa, cilantro rice, black beans @

◆ RUM-GLAZED CUBAN PORK | 19.9 Black beans, coconut mango rice, pico de gallo @

PORTOBELLO MUSHROOM GRILL | 17.6 Marinated portobello, ancient grains, sautéed garlic kale, chimichurri, crispy hearts of palm 🛛 🐼

◆ SMOKED PULLED CHICKEN | 18.9 Sofrito rice, plantain hash, aji verde, cilantro **G**

ADOBO SHRIMP & GRITS | 19.9

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

SIDES 👧 🕫

SWEET PLANTAINS Lime crema 6.9

YUCA FRIES Aji pepper aioli 6.9 BLACK BEANS Pico, lime crema 5.3

COCONUT MANGO RICE 6.3 CRISPY BRUSSELS SPROUTS 6.9

ADOBO FRIES 5.9

SWEET POTATO & PLANTAIN HASH 6.9 GARLIC KALE 6.9

with aji verde sauce

HOUSE BEVERAGES

◆ HOUSE AGUA FRESCA (Pom-Ginger, Mango, Seasonal) | 5.6

HOUSE LEMONADE (Pom-Ginger, Mango, Seasonal) | 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 •



*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.