



## GUACAMOLE

♥ **AWARD WINNING GUACAMOLE** | 13.5  
Cotija cheese, chipotle honey, black beans, bacon, soy-marinated jalapeños, roasted garlic

**CRAFT-YOUR-OWN GUACAMOLE**    Single 10.75 | Trio 23  
Start with our Traditional Fresh Guacamole. Served with our housemade blend of plantain, malanga and tortilla chips. **V G**

**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**  
Cotija Cheese | Goat Cheese | Bacon | Chipotle Honey  
Blue Cheese | Pineapple Salsa  
Roasted Poblanos & Caramelized Onions

## QUESO

**QUESO FUNDIDO** | 12.5  
Pico de gallo, roasted poblanos & caramelized onions, served with our housemade chip blend. **Add chorizo (+2)** **V G**

## SALSA

**HOUSE-MADE SALSAS**    Single 6.5 | Trio 14.75  
Served with our housemade blend of plantain, malanga & tortilla chips **V G**

Grilled Pineapple | Pico de Gallo | Roasted Tomato | Charred Tomatillo

## STARTERS

- SMOKED CHICKEN FLAUTAS** | 13.75  
Filled with roasted poblanos, caramelized onions, Chihuahua cheese, roasted corn, topped with pico de gallo and aji verde sauce
- MOJO PORK TOSTONES** | 14.75  
Pickled red onions, aji verde, pique hot sauce, cilantro **G**
- CRISPY BRUSSELS SPROUTS** | 13.5  
Bacon, pickled red onions, spiced almonds, ginger, garlic confit **G**
- CHILE PINEAPPLE CALAMARI** | 16.75  
Pickled jalapeños, cilantro, pineapple dipping sauce
- ♥ **BRAZILIAN CHEESY BREAD** | 11.75  
Chipotle honey **V G**
- MUSHROOM EMPANADAS** | 13.75  
Mixed wild mushrooms, Cotija cheese, garlic pasilla aioli **V**
- ♥ **CHICKEN EMPANADAS** | 14.75  
Chopped chicken, corn, jack cheese, aji amarillo
- TUNA POKE TINY TACOS\*** | 15.75  
Cucumber salad, pickled jalapeño aioli, cilantro, sesame seeds, soy-marinated jalapeños
- BAJA SHRIMP LETTUCE WRAPS** | 15  
Crispy shrimp, pique hot sauce, pineapple salsa, cilantro
- ♥ **SHRIMP CÓCTEL** | 15.25  
Cuban style shrimp cocktail. Latino cóctel and avocado salsa **G**

## SOUPS AND SALADS

Add: Chicken 6.5 | Shrimp 8.5 | Salmon\* 9.5 | Steak Tips\* 10

- ♥ **CREAMY CORN BISQUE** | 8.5  
Chopped grilled shrimp, Chihuahua cheese, lime crema drizzle **G**
- CHIPOTLE BLACK BEAN SOUP** | 8  
Lime crema, scallions, cilantro **V G**
- THE PALADAR CÉZAR** | 9.75  
Romaine, Cotija cheese, tomatoes, crispy capers, croutons, sugarcane Cézar dressing **GA**
- ENSALADA MIXTA** | 9.5  
Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, Cotija cheese, sherry vinaigrette **V G**
- ♥ **CARIBBEAN MANGO CHICKEN** | 18.75  
Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, Key lime mustard vinaigrette **G**
- SHRIMP ELOTE SALAD** | 20.25  
Romaine, kale, roasted corn & red peppers, black beans, Cotija cheese, cilantro, creamy lemon dressing **G**
- ADOBO STEAK & BLUE CHEESE\*** | 21.25  
Mixed greens, grape tomatoes, cucumbers, pickled red onions, brussels sprouts, crispy onions, blue cheese vinaigrette **GA**

## HOUSE BEVERAGES

- HOUSE AGUA FRESCA** (pom-ginger, mango, seasonal) | 6
- HOUSE-MADE LEMONADE** (traditional, pom-ginger, mango, seasonal) | 5.75
- S. PELLEGRINO SPARKLING / ACQUA PANNA STILL** | 5.75
- SOFT DRINKS** (cola, diet cola, ginger ale, lemon-lime soda) | 5
- FRESH BREWED ICED TEA UNSWEETENED** (mango -or- black tea) | 5

**Check out our ZERO-PROOF CRAFT COCKTAILS on the back!**



## DINNER MENU

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

### LAND

- BRAISED BEEF ROPA VIEJA** | 25.75  
Plantains, pickled red onions, rice & beans, scallions, aji pepper aioli **G**
- ♥ **RUM-GLAZED CUBAN PORK** | 25.25  
Black beans, coconut mango rice, pico de gallo **G**
- LOMO SALTADO** | 27  
Stir-fried steak tips, soy ginger marinade, rice, tomato and onions, french fries, huancaína sauce
- CARIBBEAN GRILLED CHICKEN** | 24.25  
Pineapple salsa, cilantro rice, black beans **G**
- ♥ **PORTOBELLO MUSHROOM GRILL** | 22  
Marinated portobello, ancient grains, sautéed garlic kale, chimichurri, crispy hearts of palm **V GA**
- ♥ **SLOW SMOKED PULLED CHICKEN** | 24.25  
Sofrito rice, plantain hash, aji amarillo, cilantro **G**
- CHIMICHURRI STEAK CHURRASCO\*** | 36.75  
Grilled skirt steak, garlic mashed potatoes, sofrito vegetables, chimichurri sauce **G**
- ARGENTINIAN MIXED GRILL\*** | 38.75  
Flat iron steak, herb marinated chicken breast, Cortes chorizo, shrimp, zucchini and red onion, black beans and rice, chimichurri **G**
- ♥ **PREMIUM RIBEYE 14 OZ\*** | 45.75  
Boneless Angus beef, garlic mashed potatoes, chimichurri butter and choice of sautéed garlic broccolini -or- garlic kale  
**Add grilled shrimp skewer 8.5**

### SEA

- ♥ **PINEAPPLE RUM-GLAZED SHRIMP** | 26  
Rum-pineapple glazed shrimp skewers, chaufa Peruvian rice, green onions, sesame seeds, napa kimchi salad
- CRISPY WHOLE RED SNAPPER** | 34.5  
Wild-caught, pickled red onions, corn tortillas, garlic pasilla aioli, garlic chili oil, rice & beans
- BRAZILIAN SEAFOOD STEW** | 27.75  
Shrimp, bay scallops, mussels, calamari, rice, sofrito vegetables, coconut & harissa broth, Cuban bread **V GA**

## ENERGIZING GRAIN BOWLS

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

- ♥ **PALADAR POWER BOWL** | 19.5  
Choice of chicken -or- shrimp, ancient grains, pico de gallo, black beans, cilantro-tahini sauce **GA**
- Substitute : Salmon, Scallops or Steak Tips (+3)**
- TUNA POKE** | 22.75  
Wild-caught ahi tuna, ancient grains, cucumber, soy-marinated jalapeños, radish, pickled red onions, jalapeño aioli
- SWEET POTATO & BRUSSELS SPROUTS** | 17.25  
Ancient grains, roasted Brussels sprouts, radish, Cotija cheese, pickled red onions, candied pumpkin seeds, cilantro-tahini sauce **GA V**
- Add: Chicken 6.5 | Shrimp 8.5  
Salmon\* 9.5 | Steak Tips\* 10**
- Grain Blend: red quinoa, black barley,  
brown rice, red rice, kale*

## PALADAR TACOS

*Two -or- three tacos. Served on corn/flour blend tortillas with vinaigrette slaw. Served with choice of side.  
Gluten-Friendly: Corn Tortilla | Low-Carb: Bibb Lettuce*

- PORK CARNITAS** | Two 15.5 Three 18.5  
Adobo rub, pickled jalapeños, cilantro, pickled red onions, hot sauce **GA**
- ♥ **BLACKENED SALMON** | Two 16.5 Three 19.5  
Pineapple salsa, cilantro-adobo aioli **GA**
- CHICKEN TINGA** | Two 15.75 Three 18.75  
Braised in a tomato & chipotle pepper sauce with Cotija cheese, onion, cilantro, lime crema **GA**
- SEASONED GRILLED SHRIMP** | Two 16.5 Three 19.5  
Pineapple salsa, pickled jalapeños, cilantro, garlic pasilla aioli **GA**
- BRAISED BEEF** | Two 16.75 Three 19.75  
Cotija cheese, pickled jalapeños, cilantro, aji pepper aioli **GA**
- CRISPY BRUSSELS SPROUTS** | Two 15.25 Three 18.25  
Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli **GA V**

## SANDWICHES AND BURGERS

*All sandwiches served with choice of side*

- EL CUBANO** | 18.25  
Pork loin, ham, house pickles, Swiss cheese, yellow mustard, pressed Cuban bread
- GRILLED PINEAPPLE CHICKEN** | 18.25  
Swiss cheese, bacon, pineapple salsa, lettuce, cilantro-adobo aioli, brioche bun
- LAMB BURGER\*** | 19.75  
Pasture-raised lamb, bibb lettuce, pico de gallo, Cotija cheese, pickled red onions, tomatillo salsa, cilantro-tahini sauce, brioche bun. **Add bacon (+2)**
- ♥ **THE PALADAR BURGER\*** | 18.5  
All-natural ground beef, American cheese, avocado, crispy onions, lettuce, pickle frita sauce, brioche bun. **Add bacon (+2)**

## SIDES **V G**

- |   |                                      |                                    |
|---|--------------------------------------|------------------------------------|
| <b>SWEET PLANTAINS</b> Lime crema 7                       | <b>ADOBO FRIES</b> 6                 | <b>SAUTÉED GARLIC BROCCOLINI</b> 7 |
| <b>BLACK BEANS</b> Pico, lime crema 6                     | <b>YUCA FRIES</b> Aji pepper aioli 7 | <b>CRISPY BRUSSELS SPROUTS</b> 7   |
| <b>CHAUFA PERUVIAN RICE</b> 7                             | <b>COCONUT MANGO RICE</b> 6.75       | <b>GARLIC KALE</b> 7               |
| <b>SWEET POTATO &amp; PLANTAIN HASH</b> Aji verde sauce 7 | <b>SOFRITO RICE</b> 6                | <b>GARLIC MASHED POTATOES</b> 6    |

**V** vegetarian    **V** spicy    **♥** Paladar picks    **GA** gluten-friendly available

**G** gluten-friendly    <sup>[a]</sup> <sup>[a]</sup> 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.

**20% LARGE-PARTY GRATUITY ADDED FOR PARTIES OF 10 OR MORE**

### MENUS & MORE



## SANGRIAS

### TROPICAL MANGO WHITE

White wine, Bacardi Mango rum, orange juice, peach schnapps

GLASS 11 ••• LITER 37

### BRAZILIAN RED

Cabernet Sauvignon, Don Q Oak Barrel Spiced rum, blackberry brandy, fresh juices

GLASS 11 ••• LITER 37

## WINE

### SPARKLING & WHITE WINES

#### CAVA BRUT | 43

Segura Viudas, Spain

#### ROSÉ (MALBEC) | 12 • 46

Santa Julia, Mendoza, Argentina

#### PINOT GRIGIO | 12 • 45

Hayes Ranch, California

#### SAUVIGNON BLANC | 11 • 42

Doña Paula Los Cardos, Mendoza Argentina

#### SAUVIGNON BLANC | 13.75 • 53

Sea Pearl, Marlborough, New Zealand

#### CHARDONNAY | 12 • 46

Santa Julia Organica, Mendoza, Argentina

#### CHARDONNAY | 13.75 • 53

Wente, California

### RED WINES

#### PINOT NOIR | 14 • 52

Erath, Oregon

#### TEMPRANILLO | 14 • 52

Altos de Raiza, Rioja, Spain

#### MALBEC | 12 • 46

Santa Julia Reserva, Mendoza, Argentina

#### MALBEC | 14 • 52

Tapiz, Uco Valley, Mendoza, Argentina

#### RED BLEND | 12 • 46

Cline "Cashmere", California

#### CABERNET SAUVIGNON | 11.5 • 44

Doña Paula Los Cardos, Mendoza, Argentina

#### CABERNET SAUVIGNON | 14 • 54

Elemental, Washington

## BEER & SELTZER

### DRAFTS

#### MODELO ESPECIAL | 7.25

Mexico, Lager, 4.4%

#### LEVANTE CLOUDY & CUMBERSOME | 7.5

West Chester, PA, New England IPA, 5.9%

#### VICTORY ROTATING HANDLE | 7

Downingtown, PA

#### TRÖEGS ROTATING HANDLE | 7.5

Hershey, PA

### BOTTLES

#### COORS LIGHT | 6

Milwaukee, WI; Light Lager, 4.2%

#### MICHELOB ULTRA | 6.5

St Louis, MO, Light Lager, 4.2%

#### CORONA/CORONA LIGHT | 7

Mexico, Lager, 4.6%

#### VICTORIA | 6.5

Mexico, Vienna-Style Lager, 4.0%

#### MODELO NEGRA | 6.75

Mexico, Dunkel-Style Lager, 5.4%

#### PACIFICO | 6.75

Mexico, Lager, 4.4%

#### ALLAGASH WHITE | 7.75

Portland, ME, Belgian-Style Wheat, 5.2%

#### STELLA ARTOIS | 6.5

St Louis, MO, Pale Lager, 5.2%

#### ATHLETIC ATLETICA N/A | 6.5

Milford, CT

### CANS

#### STATESIDE VODKA SELTZER | 11

Philadelphia, Seasonal Selections, 4.5%

#### WYNDRIDGE FARMS CIDER (Gluten-Free) | 7

Dallastown PA, Off-Dry Cider, 5.5%

# HANDCRAFTED COCKTAILS

• Drink Good. Do Good. •

#### PATRÓN PASSION FRUIT MARGARITA | 14.5

Patrón Silver tequila, agave nectar, passion fruit puree, lime



For every Patrón Passion Fruit Margarita sold companywide, GuestCounts Hospitality (Paladar's parent company) and Patrón will together donate \$2 per cocktail, up to \$25,000 per year, in support of CORE's mission. CORE is a national nonprofit providing financial relief to the families of food and beverage employees navigating a crisis. [COREgives.org](https://www.COREgives.org)

## RUM & TIKI

### MOJITOS

#### TRADITIONAL | 11.5

Bacardi Superior White rum, fresh citrus juice, pure cane syrup, mint, soda

#### ♥ SUPERIOR | 13.5

Don Q Reserva 7 rum, fresh citrus juice, pure cane syrup, mint, soda

FLAVORS: POM-GINGER • MANGO  
PASSION FRUIT • SEASONAL (+50c)

#### PUSSEY'S PAINKILLER | 13.5

Pusser's Navy rum, Bacardi Mango rum, Smith & Cross rum, fresh fruit juices, coconut milk, nutmeg

#### DARK & STORMY | 12

Goslings Black Seal rum, ginger beer, lime

#### 8-YEAR RUM RUNNER | 14

Bacardi Reserva Ocho rum, Don Q Coco rum, blackberry brandy, banana liqueur, fresh fruit juices

#### MUDDLED STRAWBERRY CAIPIRINHA | 12.5

Sao Paulo Cachaça, lime, sugar, fresh strawberries, soda

#### PALADAR RUM PUNCH | 13.5

Don Q Oak Barrel Spiced rum, Don Q Coco rum, fresh fruit juices

#### ♥ DON Q XO OLD FASHIONED | 14

Don Q XO rum, brown sugar, orange, house-cured cherries, orange bitters

Add Cherry Wood Smoke (+3)

## BEYOND RUM

#### BOURBON BEEHIVE | 14

Russell's Reserve 10 Yr bourbon, burnt honey syrup, Aperol

#### JALAPEÑO PALOMA | 12

Gran Centenario Plata tequila, jalapeños, grapefruit juice, simple syrup, soda, salt rim

#### ♥ MUDDLED BLACKBERRY MEZCALITA | 13.5

Illegal Joven mezcal, Patrón Reposado tequila, agave nectar, fresh blackberries, Tajin chili rim

#### SEASONAL MULE | 12.5

Grey Goose vodka, ginger beer, housemade seasonal flavor

## MARGARITAS

#### TRADITIONAL | 11.5

Tequila blanco, triple sec, housemade margarita mix

#### ♥ SUPERIOR | 13

Gran Coramino Reposado tequila, Ferrand Dry Curaçao, housemade margarita mix

FLAVORS: POM-GINGER • MANGO  
PASSION FRUIT • JALAPEÑO  
SEASONAL (+50c)

#### SKINNY MARGARITA | 13

Gran Centenario Reposado tequila, agave nectar, fresh lime, fresh lemon, orange juice

## THE WORLD OF FLIGHTS

### RUM

#### SPANISH FLIGHT | 12.5

Bacardi Reserva Ocho rum, Diplomático Reserva Exclusiva rum, Kirk & Sweeney 12 Yr rum

#### ♥ AGED FLIGHT | 14

Ron Matusalem 10 Yr rum, Rhum Barbancourt Estate 15 Yr rum, El Dorado 15 Yr rum

#### PRESIDENTIAL FLIGHT | 25

Bacardi Reserva Limitada rum, Ron Zacapa XO rum, El Dorado Special Reserve 21 Yr rum

#### SPICED FLIGHT | 12

Chairman's Reserve Spiced rum, Maggie's Farm Spiced rum, Brinley Gold Shipwreck Spiced rum

### TEQUILA

#### BLANCO FLIGHT | 15

Patrón Silver tequila, Mi Campo Blanco tequila, Gran Centenario Plata tequila

#### REPOSADO FLIGHT | 16

Gran Coramino Reposado tequila, El Tequileno Reposado tequila, Patrón Reposado tequila

#### AÑEJO FLIGHT | 17

Casa Noble Anejo tequila, Patrón Extra Anejo tequila, Tres Generaciones Anejo tequila

#### ♥ CRISTALINO FLIGHT | 16

Patrón Cristalino tequila, Gran Coramino Cristalino tequila, Cuervo 1800 Cristalino tequila



## ZERO-PROOF CRAFT COCKTAILS

All the adult flavor with none of the alcohol

#### CLASSIC FAUXJITO | 12

Imposter rum, fresh citrus juice, pure cane syrup, mint, splash of soda

#### IMPOSTER RUM PUNCH | 12

Imposter rum, Imposter whiskey, simple syrup, orange juice, pineapple juice, lime, Coco López

#### MARGAFREETA | 12

Imposter tequila, agave nectar, lime

#### SINGAPORE SLINGLESS | 12

Imposter gin, Imposter whiskey, pineapple juice, lime, grenadine