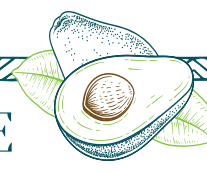




GUACAMOLE



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**

V vegetarian

M spicy

 Paladar picks

GA 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.

20% large-party gratuity added for parties of 10 or more.
All credit card transactions are subject to a 3% fee.
Cash, debit and prepaid cards are exempt



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

\$14 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-adobo aioli **GA**

CHICKEN TINGA
Braised in a tomato & chipotle pepper sauce with Cotija cheese, onion, cilantro, lime crema **GA**

SEASONED GRILLED SHRIMP
Pineapple salsa, pickled jalapeños, cilantro, garlic pasilla aioli **GA**

BRAISED BEEF
Cotija cheese, 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**

\$15 SANDWICHES

EL CUBANO
Pork loin, ham, house pickles, Swiss cheese, spicy yellow mustard, pressed Cuban bread

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

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

\$16 BURGERS

THE PALADAR BURGER*
*All-natural ground beef, American cheese, avocado, crispy onions, lettuce, pickle frita sauce, brioche bun. **Add bacon (+2)***

LAMB BURGER*
*Pasture-raised lamb, bibb lettuce, pico de gallo, Cotija cheese, pickled red onions, tomatillo salsa, cilantro-tahini sauce, brioche bun. **Add bacon (+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 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**

SWEET POTATO & BRUSSELS SPROUTS | 17.25
Ancient grains, roasted Brussels sprouts, radish, Cotija cheese, pickled red onions, candied pumpkin seeds, cilantro-tahini sauce **V 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

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

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

LUNCH ENTRÉES

RUM-GLAZED CUBAN PORK | 21.25
Black beans, coconut mango rice, pico de gallo **G**

SMOKED PULLED CHICKEN | 20.25
Sofrito rice, plantain hash, aji amarillo, cilantro **G**

CARIBBEAN GRILLED CHICKEN | 20.25
Pineapple salsa, cilantro rice, black beans **G**

PORTOBELLO MUSHROOM GRILL | 19.25
Marinated portobello, ancient grains, sautéed garlic kale, chimichurri, crispy hearts of palm **V GA**

SIDES **V G**

SWEET PLANTAINS *Lime crema* 7

BLACK BEANS *Pico, lime crema* 6

CRISPY BRUSSELS SPROUTS 7

SWEET POTATO & PLANTAIN HASH *Aji verde sauce* 7

ADOBO FRIES 6

YUCA FRIES *Aji pepper aioli* 7

COCONUT MANGO RICE 6.75

GARLIC KALE 7

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!

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

PATRÓN

TEQUILA

CORE

GIVES

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](#)

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 (+50¢)

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 Cachaca, 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 (+50¢)

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

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