

paladar

Comer, Beber, y Amar Bajo un Solo Techo...

PLATOS DE TEMPORADA

- Bacaladitos**- Crispy salt cod cakes served with wild arugula salad and ají dulce aioli 9.00
Platanos Rellenos-Plantain 'cups' filled with lamb picadillo, and topped with mint mojo 10.00
Tacos de Aleta- Marinated pork belly tacos with grilled pineapple & arbol chile salsa 10.00
Pulpo a La Parrilla- Grilled octopus, fingerling potatoes and sugar snap peas dressed with warm Jerez vinaigrette 11.00

Pescado Envuelto- Guajillo marinated fish steamed in banana leaf with sun choke picadillo 18.00
Pollo en Tamarindo- Tamarind glazed chicken with plantain- bacon puree and swiss chard 17.00

LOS CHICOS

ENSALADAS

Caesar- Greens with creamy anchovy dressing, avocado, spicy croutons and Manchego cheese 9.00

Arugula – With walnuts, Manchego cheese and lemon vinaigrette 9.00

CEVICHE

Tropical - Shrimp with lime, passion fruit, and ají amarillo

Con Coco – Scallops with coconut, serrano chile, and lime

Marinero – Fish, habanero chile, lemon, and citrus segments

En Tinta – Squid with orange and rocoto chiles
10.00 each or **Plato del Mar 35.00**

QUESADILLAS 9.00

Wild Mushroom with tomatillo-avocado salsa

Chorizo & Potato with roasted tomato-chipotle salsa

Sauteéd chicken & poblano 'rajas' with pico de gallo

Empanadas – Seasoned flour turnovers filled with chicken picadillo, served with smoked tomato salsa 9.00

Sopes – Corn tarts with black beans, avocado salsa, and cotija cheese 7.00

Costillas 'LES' – Pork spare ribs with guava bbq sauce, served with mango, jícama and cabbage slaw 9.00

Arepas- Venezuelan corn cakes topped with roasted duck, fig & ancho compote 8.00

Tacos de Carne Asada- Marinated hanger steak with roasted tomatillo salsa 8.00

Tacos de Pescado – Marinated swordfish with chipotle-lime glaze, avocado and mango salsa 9.00

Plantain Canoe – Sweet plantain filled with stewed bacalao 8.00

Calamari – Dusted in seasoned flour, served with mango-ají dipping sauce 8.00

Mussels – Steamed in tequila and chipotle chile broth 9.00

LOS GRANDES

Pescado al Mojo de Ajo- Pan seared market fish with lemon, garlic, capers and jalapeño chiles, served with sautéed seasonal vegetables 18.00

Salmon de Paladar – Seared salmon with spiced succotash'L.E.S'. and basil pesto 17.00

Camarones al Ajillo - Shrimp sautéed with guajillo chiles, roasted garlic, lemon and butter 18.00

Seafood Guisado - Mixed seafood in coconut chile broth 18.00

Stuffed Pork Chop - With sofrito, grilled & served with mashed boniato and grapefruit mojo 17.00

Carne Asada – Grilled sirloin steak with salsa verde, yucca con mojo and bitter greens salad 19.00

Pollo a La Parrilla – Lime & chipotle marinated chicken served with red chimichurri, fingerling potato & roasted poblano chile salad 16.00

Cubano Sandwich - Classically pressed, filled with roast pork, ham, Swiss cheese, mustard and pickles, served with fries and salad 13.00

Y MAS 6.00

Rice and Black Beans
French Fries with chipotle ketchup
Mashed Boniato
Yucca con Mojo

Sautéed Seasonal Greens
Mango, Jícama & Cabbage Slaw
Fried Sweet and Green Plantains
Sautéed Hominy