



Paladar Latin Kitchen & Rum Bar Menu

<https://menulist.menu>

11333 Woodglen Drive Suite 101 Rockville, MD 20852, United States
(+1)3018161100 - <http://www.paladarlatinkitchen.com/>



The restaurant from [Rockville](#) offers 335 different *dishes and drinks on [the menu](#)* at an average price of \$10.6.

What [Lenna Beatty](#) likes about Paladar Latin Kitchen & Rum Bar:

Pampano Is always excellent. Delicious and creative [Mexican seafood](#) in midtown Manhattan, One of my favorite dishes is the shrimp quesadilla--served open face with light salad, amazing sauce and perfectly cooked. It is the perfect choice for lunch. Homemade guacamole and chips, prepared however you desire is fantastic. I enjoy taking business partners here since they are always pleased with their meals. Consistenc... [read more](#). The premises on site are wheelchair accessible and can also be used with a wheelchair or physiological disabilities, Depending on the weather, you can also sit outside and have something. What [Manuel Boyle](#) doesn't like about

Paladar Latin Kitchen & Rum Bar:

we were in gaithersburg and were very impressed by eating and ambiente. it was regrettable that the ambiente that was so different and disappointing in rockville. it wasn't almost that high end feeling and although our waitress was good, it just felt very overpriced and laborious for the evening when everything was said and done. [read more](#). Paladar Latin Kitchen & Rum Bar from Rockville is the perfect place if you want to try fine **American menus like burgers or barbecue**, This **sports bar** is a popular hangout for customers who enjoy watching the latest games or races on the big screen while enjoying food and drinks. Fresh [seafood](#), meat, as well as corn and rice are also South American cooked here, [tasty vegetarian dishes](#) are also in the menu available.

Paladar Latin Kitchen & Rum Bar Menu



Non alcoholic drinks

WATER

Alcoholic Drinks

SANGRIA

10 most popular

CORNBREAD \$4.0

Mains

GRILLED SKIRT STEAK \$8.0

Main courses

SIDE SALAD

Vegetarian

CAULIFLOWER

Fish dishes

FISH TACOS

Breakfast

AMERICANO* \$11.0

Side Orders

CHEESE QUESADILLA \$5.3

Sauces

GUACAMOLE

Main Course

JERK CHICKEN SKEWERS \$9.0

Breaded Special Rolls

APPLES

Mexican dishes

TACO

Pizza Snacks

CHEESE BREAD

Water

SODA

Sangrías

SPICED \$15.0

Hot drinks

CAFÉ CON LECHE \$5.0

Sangría

TROPICAL MANGO WHITE

Breakfast Menu

BUTTERMILK PANCAKES \$10.3

Soups and Salads

CARIBBEAN MANGO CHICKEN \$14.0

Chef's Specials

SMOKED TOMATO, SPINACH
QUINOA SALAD \$11.0

Paladar Latin Kitchen & Rum Bar Menu



Soups & Salad

SPINACH GRILLED SOCKEYE SALMON \$16.0

Breakfast Sides

SLICED APPLES

Entree

CHEF'S SPECIALS

Featured Items

CRAFT-YOUR-OWN GUACAMOLE

Sparkling Wines

PROSECCO, RUFFINO, ITALY

Beginnings

MOJO PORK TOSTONES \$10.0

Libations

BOTTOMLESS MIMOSA \$15.0

House Cocktails

JALAPEÑO PALOMA \$9.0

The Negronis

AGED \$15.0

DRAFTS

JAILBREAK BREWERY, BREWMASTER'S SELECTION, LAUREL, MD

To Start

CUBAN BLACK BEAN SOUP \$6.0

Classic Cocktails

DARK STORMY \$8.3

Coffees & Teas

CAPPUCCINO, LATTE \$5.0

Breakfast Specialties

HUEVOS RANCHEROS* \$12.0

Starches

RICE PILAF

Breakfast Plates

HUEVOS RANCHEROS

Non Alcoholic

JARRITOS LATIN SODAS \$3.3

Otras Cosas

SWEET PLANTAINS

Soups & Side Salads

CHICKEN TORTILLA SOUP^ \$6.3

Hot Plates

ROASTED PORK AL PASTOR \$14.0

Extras*

PLANTAINS

Paladar Latin Kitchen & Rum Bar Menu



Lunch & Brunch Entrées

ADOBO SHRIMP GRITS \$19.0

Sparkling & White Wines

RIESLING, HEINZ EIFEL SHINE, MOSEL, GERMANY

Ribs, Steak & Chicken

CHIMICHURRI CHICKEN \$12.0

Handcrafted Classic Cocktails

PRESIDENTIAL \$33.0

Les plats

BRAISED BEEF \$16.0

Shaken

PLANTATION DAIQUIRI \$10.0

Staters

GRILLED CHORIZO SAUSAGE \$5.0

Soft Bar

GOSLING'S GINGER BEER \$4.0

Sugar, Smoke & Spice

CRUZAN BLACK STRAP, ST. CROIX

Specialty Non-Alcoholic

NON-ALCOHOLIC MOJITOS \$5.0

Condiments and Sauces

SAUCE

Sides, Drinks & More

PINTO BEANS

Hot Drinks & Espresso

CAFÉ MOCHA \$6.0

Seafood and Grill Tacos

FISH TACO

Spanish-Style

RON ABUELO 7 YR, PANAMA

Non Alcoholic \$4

HOUSEMADE LEMONADE \$4.0

P.J.'s Wings

TRADITIONAL \$8.0

Today's Soup

GAZPACHO SOUP \$6.0

Sándwiches, Sopas y Ensaladas (Sandwiches, Soups, and Salads)

EL CUBANO \$12.0

Paladar Latin Kitchen & Rum Bar Menu



Specialty & Combination Platters

SUPERIOR \$10.0

Rum & Tiki Drinks

PALADAR RUM PUNCH \$10.0

Breakfast Wraps, Sandwiches, Bowls, Quiche

MINI CUBAN SANDWICH \$6.0

Uncategorized

BLACK BEANS

Extras

FRIJOLES

SWEET POTATO

Chicken

POPCORN CHICKEN \$7.0

JERK CHICKEN

Lunch

QUESO FUNDIDO^ \$11.0

KEY WEST CHICKEN WRAP \$11.0

Starters

MANGO CHIMICHURRI CALAMARI \$12.3

YUCCA FRIES

Cocktails

CAIPIRINHA \$9.0

JAMAICAN MULE

\$11.0

Spirits

CAPTAIN MORGAN SPICED, PUERTO RICO

AMERICANO

Coffee & Tea

RISE UP FAIR TRADE COFFEE \$3.3

CAPITAL TEAS BRAND HOT TEA \$3.3

Sparkling

BRUT, SEGURA VIUDAS CAVA 187ML, SPAIN

BRUT, VEUVE CLICQUOT YELLOW LABEL, FRANCE

Rum Flights

PREMIUM AGED \$17.0

SUPER AGED \$20.0

Lunch Entrées

RUM GLAZED CUBAN PORK \$18.0

FEIJOADA STEW \$19.0

Draft

PACIFICO, MEXICO, LAGER, 4.5 \$6.0

DUCLAW BARE ASS BLONDE, BALTIMORE, MD, ALE, 5.1 \$7.0

Burger Board

CHORIZO GOAT CHEESE BURGER \$13.0

PALADAR BURGER* \$13.0

Paladar Latin Kitchen & Rum Bar Menu



Salads

ENSALADA MIXTA
SALAD
TACOS

Starters & Salads

FRIES
POTATOE CHIPS
SHRIMP

Soft drinks

FRESHLY SQUEEZED JUICE \$5.0
JUICE
LEMONADE \$3.0

Main

CITRUS MARINATED CHICKEN BREAST \$7.0
KID'S WILD CORVINA \$8.0
SOUP SIDE SALAD

Lunch Combos

TWO TACOS SIDE
TWO TACOS SALAD
EL CUBANO, SOUP OR SIDE SALAD

Coffee

ESPRESSO \$4.0
CUBAN COFFEE \$4.0
COFFEE

Soup & Salad

SPINACH GRILLED WILD SOCKEYE SALMON \$16.0
PALADAR'S LATIN COBB SALAD \$14.0
SPINACH GRILLED SOCKEYE SALMON* \$16.0

Red Wines

PINOT NOIR, KINGS RIDGE, WILLAMETTE VALLEY, OR
TEMPRANILLO, MARQUÉS DE CÁCERES, SPAIN
MERLOT, NATURA, RAPEL VALLEY, CHILE

Fresh Greens

CÉZAR SALAD
SPINACH HEARTS OF PALM
KALE ROASTED SWEET POTATO \$12.3

Dark Rum

BLACKWELL JAMAICAN RUM, JAMAICA
MYERS ORIGINAL DARK, JAMAICA
PUSSER'S BRITISH NAVY RUM, BARBADOS

Non-Rum Cocktails

BULLEIT LION'S TAIL \$9.3
CUCUMBER BASIL GIN SMASH \$9.0
CILANTRO-COCONUT TEQUILA COOLER \$10.0

Sandwiches

KALE SAUTÉED MUSHROOM WRA \$10.0
QUINOA BURGER \$11.0

Paladar Latin Kitchen & Rum Bar Menu



CHIPOTLE HONEY VEGETABLE
QUESADILLA \$10.0
FRITA

Ceviche

WILD CORVINA AVOCADO
CEVICHE* \$11.0
TOMATO-LIME SHRIMP CEVICHE \$11.0
MIXED SEAFOOD CEVICHE* \$14.0
TOMATO-LIME SHRIMP CEVICHE* \$11.0

Bottles

DOGFISH HEAD 60 MINUTE IPA,
MILTON, DE, IPA, 6 \$7.0
BLUE MOON, U.S., WHITE ALE, 5.4 \$6.3
STELLA ARTOIS, BELGIUM, PALE
LAGER, 5.2 \$6.3
RED STRIPE, JAMAICA, LAGER, 4.7 \$6.0

Paladar Rum Cocktails

WATERMELON BASIL MOJITO \$8.0
EL DORADO 5YR SIDECAR \$9.0
PALADAR LIBRE \$9.0
CHAIRMAN'S RESERVE OLD
FASHIONED \$10.0

Restaurant Category

MEXICAN
COCKTAIL
CUBAN
GLUTEN FREE

Sides (Vegetarian)

SAUTÉED ZUCCHINI OR GREEN BEANS

HAITIAN BROWN RICE
CUBAN SOFRITO RICE
SALVADORIAN SLAW
ADOBO SEASONED FRIES

Latin Comfort Food

BRAISED BEEF ROPA VIEJA \$12.0
LAMB ALBONDIGAS STEW \$19.0
COCONUT CURRY VEGETABLE
STEW \$16.0
SLOW ROASTED MOJO PORK \$18.0
SLOW SMOKED PULLED CHICKEN \$17.0

Drinks

BRAZILIAN RED SANGRIA
HOUSEMADE LEMONADES \$4.0
TROPICAL MANGO SANGRIA
PALADAR BLOODY MARY \$8.0
NON ALCOHOLIC MOJITO \$5.0
DRINKS

White Rum

BACARDI LIGHT, PUERTO RICO
EL DORADO 3 YR, GUYANA
FLOR DE CAÑA EXTRA DRY 4 YR,
NICARAGUA
RON ATLANTICO PLATINO, DOMINICAN
MOUNT GAY RESERVE SILVER,
BARBADOS
CHAIRMAN'S RSV SILVER, ST. LUCIA

After Dinner Rums

DIPLOMATICO RSV EXCLUSIVA,
VENEZUELA \$9.3

Paladar Latin Kitchen & Rum Bar Menu



ATLANTICO PRIVATE CASK 25 YR, DOMINICAN REPUBLIC	\$10.0
RON ATLANTICO PRIVATE CASK, DOM. REP	\$10.0
ZAYA GRAN RESERVE 12 YR, TRINIDAD	\$10.0
RON ZACAPA CENTENARIO GRAND RESERVE 23 YR GUATEMALA	\$12.0
EL DORADO 21 YR SPECIAL RSV, GUYANA	\$22.0

Appetizers

PORTOBELLO MUSHROOM EMPANADAS	\$10.0
QUESO FUNDIDO	\$11.0
SLOW ROASTED CHICKEN EMPANADAS	\$10.3
CHORIZO CHEESE PUPUSA	\$10.0
TINY TUNA TACOS	\$12.0
BRAISED BEEF ROPA VIEJA^	\$12.0
MOJO PORK TOSTONES^	\$10.0

These types of dishes are being served

FISH

SOUP

APPETIZER

SALAD

QUESADILLAS

BREAD

PANINI

Tacos

SOFT SHELL CRAB TACOS	\$25.0
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PALADAR'S BLACKENED FISH	\$15.0
RIO STYLE CHICKEN	\$14.0
SPICY CAULIFLOWER TACOS	\$14.0
SLOW BRAISED DUCK	\$16.0
PALADAR'S BLACKENED FISH*	\$15.0
RIO STYLE CHICKEN^	\$14.0
SPICY CAULIFLOWER TACOS^	\$14.0

Dessert



ICE CREAM SUNDAE	\$3.0
SWEET POTATO DONUTS	\$8.0
RON ABUELO COCONUT CAKE	\$8.0
CHURROS	\$8.3
MEXICAN CHOCOLATE NATILLA	\$7.0
BUTTERSCOTCH RUM BREAD PUDDING	\$8.0
COCONUT CARAMEL FLAN	\$7.0
MOORENKO'S SORBET ICE CREAM	\$6.0

Rum

MOUNT GAY ECLIPSE, BARBADOS

GOSLING'S BLACK SEAL, BERMUDA

BRUGAL ANEJO, DOMINICAN REPUBLIC

MOUNT GAY BLACK BARREL,
BARBADOS

PAMPERO ANIVERSARIO, VENEZUELA

EL DORADO 12 YR, GUYANA

CLEMENT VSOP, MARTINIQUE

RON ZACAPA XO, GUATEMALA

Paladar Latin Kitchen & Rum Bar Menu



White

TORRONTÉS, TERRAZAS RESERVA,
MENDOZA, ARG

PINOT GRIGIO, LAGARIA, ITALY

VINHO VERDE, VACA DAS CORDAS,
PORTUGAL

SAUVIGNON BLANC, DOÑA PAULA,
MENDOZA, ARG

SAUVIGNON BLANC, MANU, NEW
ZEALAND

CHARDONNAY, SANTA JULIA, MENDOZA,
ARG

CHARDONNAY, SANTA BARBARA
WINERY, CALI

CHARDONNAY, CASTORO CELLARS,
PASO ROBLES

Gold Rum

DON Q GOLD, PUERTO RICO

APPLETON SIGNATURE BLEND,
JAMAICA

CRUZAN AGED DARK 2 YR, ST. CROIX

EL DORADO 5 YR, GUYANA

FLOR DE CAÑA 4 YR, NICARAGUA

RON BARCELO IMPERIAL, DOMINICAN
REPUBLIC

PLANTATION GRAND RSV 5 YR,
BARBADOS

ANGOSTURA 1919, TRINIDAD AND
TOBOGO

Entrees

CHIPOTLE HONEY CHICKEN
CORNBREAD* \$13.3

MAPLE PULLED PORK FRIED
EGGS* \$13.3

SCRAMBLED EGG CHORIZO SOFT
TACOS \$13.0

CHORIZO CHEESE PUPUSA FRIED
EGGS* \$14.0

21-DAY AGED SKIRT STEAK FRIED
EGGS* \$22.0

CRISPY DUCK CONFIT FRIED EGG
HASH* \$15.0

EGG WHITE AVOCADO WRAP \$10.3

KID'S SCRAMBLED EGGS BACON \$5.0

HOUSEMADE BUTTERMILK
PANCAKES \$5.0

Grill & Seafood

CHIMICHURRI GRILLED LAMB
CHOPS \$26.0

BANANA LEAF ROASTED COD \$20.0

WILD CORVINA VERACRUZ \$23.0

21-DAY DRY AGED SKIRT STEAK
CHURRASCO* \$22.0

CHIPOTLE HONEY BERKSHIRE
PORK CHOP* \$25.0

MOJO MARINATED SOCKEYE
SALMON \$22.0

GRILLED MOJO CHICKEN \$17.0

CHIMICHURRI PORTOBELLO
GRILL \$16.0

ARGENTINIAN MIXED GRILL* \$24.0

MOJO MARINATED SOCKEYE
SALMON* \$22.0

Flavored & Spiced

BACARDI ASSORTED FLAVORS, PUERTO
RICO

CRUZAN 9 SPICED, ST. CROIX

PAPGAYO ORGANIC SPICED, PARAGUAY

SCREECH HONEY RUN, CANADA

BRINLEY COCONUT RUM CREAM, ST.
KITTS

Paladar Latin Kitchen & Rum Bar Menu

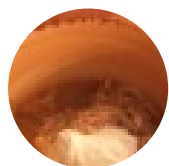


KRAKEN BLACK SPICED, PUERTO RICO
SAILOR JERRY'S SPICED NAVY RUM, V.I
CHAIRMAN'S RESERVE SPICED, ST. LUCIA
CAPTAIN MORGAN PRIVATE STOCK, PUERTO RICO
COSAIR SPICED, NASHVILLE, TN

Red

PINOT NOIR, VERAMONTE RSV, CHILE
CARMENÈRE, NATURA, COLCHAGUA VALLEY, CHILE
MALBEC/SYRAH, TILIA, MENDOZA, ARG
MALBEC, TINTO NEGRO, UCO VALLEY MENDOZA, ARG
MALBEC, SANTA JULIA RESERVA, MENDOZA, ARG
MALBEC, DOÑA PAULA ESTATE, MENDOZA, ARG
MALBEC, TERRAZAS RESERVA, MENDOZA, ARG
ZINFANDEL, BRAZIN OLD VINE, LODI
CABERNET, DOÑA PAULA, MENDOZA, ARG
CABERNET, 1975, NAPA
CABERNET, HONIG VINEYARD, NAPA
CABERNET, PRIMUS, COLCHAGUA VALLEY, CHILE

Side dishes



COCONUT MANGO RICE
SAUTÉED GARLIC KALE
ROASTED CORN GRITS

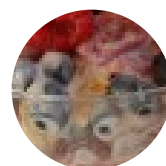
CHICKEN TORTILLA SOUP \$6.3
COBB SMOKED BACON \$5.0
TWO EGGS, ANY STYLE* \$3.3

WARM CORNBREAD BUTTER \$4.0
SWEET POTATO PLANTAIN HASH \$4.0
FRESH FRUIT CEVICHE \$3.0
FRIES
ADOBO SEASONED FRIES^
SWEET PLANTAINS^
YUCCA FRIES^

Bottle

CARIB, TRINIDAD, LAGER, 5.2 \$6.3
CERVEZA CUSQUEÑA, PERU, PILSNER, 5 \$6.0
MILLER LITE, U.S., PILSNER, 4.2 \$5.3
CERVEZA SUPREMA, EL SALVADOR, LAGER, 4.5 \$6.0
XINGU, BRAZIL, BLACK LAGER, 4.6 \$7.0
CORONA, MEXICO, LAGER, 4.6 \$6.0
CORONA LIGHT, MEXICO, LAGER, 4.6 \$6.0
AMSTEL LIGHT, HOLLAND, LAGER, 3.5 \$6.3
ANGRY ORCHARD, U.S., HARD CIDER, 5 \$6.3
BUCKLER, HOLLAND, LAGER, 0.5 \$6.0
DOS EQUIS AMBER, MEXICO, VIENNA LAGER, 4.6 \$6.0
HEAVY SEAS SEASONAL, BALTIMORE, MD \$7.0
EVOLUTION LUCKY 7, SALISBURY, MD, PORTER, 5.8 \$7.0

Dishes are prepared with



WHITE RICE
FRESH FRUIT \$3.0
MILK
SEAFOOD

Paladar Latin Kitchen & Rum Bar Menu



TRAVEL

BEANS

SHRIMPS

PORK MEAT

POTATOES

CHEESE

DUCK

WATERMELON

COCONUT

CHICKEN

KALE

Aged Rum

RHUM BARBANCOURT RSV SPEC. 8 YR,
HAITI

RON ATLANTICO RSV 10 YR, DOMINICAN

OLD MONK SUPREME, INDIA

SCARLET IBIS, TRINIDAD

BACARDI 8, PUERTO RICO

CHAIRMAN'S RSV, ST. LUCIA

COPACABANA 1940, PANAMA

SMITH CROSS (HIGH PROOF), JAMAICA

DIPLOMATICO RSV EXCLUSIVA 12 YR,
VENEZUELA

CRUZAN SINGLE BARREL, ST. CROIX

STONEWALL CASK AGED,
PENNSYLVANIA, USA

RON ABUELO 12 YR, PANAMA

PYRAT XO RESERVE 15 YR, WEST
INDIES

RON ATLANTICO PRVT CASK 25 YR,
DOMINICAN

ZAYA GRAN RESERVA 12 YR, TRINIDAD

FLOR DE CAÑA CENTENARIO 12 YR,
NICARAGUA

PAPA'S PILAR DARK, LATIN AMERICA

SANTA TERESA ANTIGUO 1796,
VENEZUELA

EL DORADO 15 YR, GUYANA

RON ZACAPA CENTENARIO RSV 23 YR,
GUAT.

FLOR DE CAÑA CENTENARIO GOLD 18
YR

DOS MADERAS 5+3, SPAIN

MOUNT GAY EXTRA OLD, BARBADOS

BRUGAL 1888, DOMINICAN REPUBLIC

DOS MADERAS 5+5, SPAIN

APPLETON ESTATE 21 YR, JAMAICA

EL DORADO SPECIAL RESERVE 21 YR,
GUYANA

ST. NICHOLAS ABBEY 10 YR, BARBADOS

PYRAT CASK 1623, WEST INDIES

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Rockville, MD 20852, United
States

Opening Hours:
Monday 11:00-23:00
Tuesday 11:00-23:00
Wednesday 11:00-23:00
Thursday 11:00-23:00
Friday 11:00-23:00
Saturday 11:00-23:00
Sunday 11:00-23:00

Made with menulist.menu

