

DRINKS

PALADAR.IE





ALL COCKTAILS €15
N/A COCKTAILS €9

ALLERGENS

N - Contains Nuts | PO - Contains Pistachio | W - Contains Wheat | CR - Contains Crustaceans | CM - Contains milk |
E - Contains Eggs | F - Contains Fish | G - Contains Gluten | ML - Contains Molluscs | PN - Contains Pine Nuts |
P - Contains Peanuts | SS - Contains Sesame | SB - Contains Soybeans | M - Contains Mustard | GF - Gluten Free |
V - Vegetarian | PC - Contains Pecans | CC - Contains Celery | Ve - Vegan | SP - Sulphites | A - Alcohol

CLASSICS

MOJITO

Bacardi Carta Blanca Rum,
Mint, Lime, Caster Sugar,
Poachers Soda Water

RABO DE GALO

Yaguara Cachaça, Cynar Amaro,
Carpano Antica Formula Vermouth,
Grapefruit Bitters

PALOMA

Don Julio Blanco Tequila, Grapefruit,
Lime, Poachers Grapefruit Soda

NAKED & FAMOUS

Vida Mezcal, Still Garden Bui 43,
Aperol, Lime

MARGARITA

Olmeca Altos Blanco Tequila,
Cointreau, Lime, Agave Nectar,
Sea Salt

JUNGLE BIRD

Two Shore x Paladar Edition Rum,
Campari, Pineapple, Lime, Demerara
Sugar, Tiki Bitters

CAIPIRINHA

Fuba Cachaça,
Lime,
Caster Sugar

EL DIABLO

Illegal Mezcal, El Jimador Blanco
Tequila, Habanero, Crème de Cassis,
Lime, Poachers Ginger Beer

PISCO SOUR ^(B)

Control Pisco, Lemon Juice, Simple
Syrup, Peychaud Bitters

MOSQUITO ^(SP)

Barsol Pisco, Manzanilla Sherry, Mint,
Lime, Peychaud Bitters

QUICK MENU

THE BEGINNING



MIDNIGHT BLOOM

(SP)

Control Pisco, Lillet Blanc,
Bergamot, Jasmine

P8



AS ABOVE, SO BELOW

(CARBONATED)

Vida Mezcal, St Germain,
Asparagus, Lime

P9

PRE COLUMBIAN



POZOL FLIP

(CM, E)

Centenario Añejo Tequila, Pangur Poitín,
Pozol, Egg, Achill Island Smoked Sea Salt

P11



NAZCA LINES

N/A (SP)

Tamarind, Rice & Bean Orgeat,
Pineapple, Lime, Brown Sugar

P12



VALLE SAGRADO

(SP)

Barsol Pisco, G  n  py, Purple Sweet
Potato, Lime, Sakura Blossom Vinegar

P13



DESERT SPOON

Los Magos Sotol, Jameson Black Barrel
Whiskey, Yuzu, Prickly Pear,
Vanilla Tepache

P14

UPRISING



LUMINA

(CM)

Saint James Agricole Rhum, Neisson
Agricole Rhum, Fermented Apricot
Brandy, Clarified Yoghurt, Lime

P16



MESTRE BIMBA

Fuba Cachaça, Appleton Estate Rum,
Smoked Plantain,
Dendê Oil, Sugar Cane

P17

PRESENT



CHOLO FINO

CARBONATED / N/A (C)

Chicha Morada,
Pineapple Skin,
Lime

P19



EL CARRITO

(C, CM, N, P, W)

WD O'Connell Colombian Rum,
Caol Ila 12y Scotch,
Spare Pastry, Butter

P20



NOISE TAKER

(CM, SP)

Diplomatico Planas Rum, Dingle Vodka,
Lustau Blanco, Mango, Lime, Tajín,
Nata Cheese

P21



NOSSA

CARBONATED (SP)

Fuba Cachaça,
Rebel Distillery Pomelo Vodka,
Cocchi Rosa, Prosecco, Strawberry

P22

THE FUTURE



SOTOLERO

(SP)

Los Magos Sotol, Lime
Distillate, Rosé Wine,
Verjus

P24



MATE MARTINI

(SP)

Boatyard Vodka, Boatyard Double Gin,
Mate Distillate, Tio Pepe Fino Sherry,
Coconut Oil

P25

Latin America is often defined by its 33 countries.
At Paladar, we think it's bigger than that.

Let us take you on a chronological journey through
time and territory, from ancient civilisations and
dramatic landscapes to the people, cultures and
ideas that shape the region today.

Different histories and influences. Different
perspectives. Together, they tell a rich story.



THE BEGINNING

TIMELESS

MIDNIGHT BLOOM



Control Pisco,
Lillet Blanc,
Bergamot,
Jasmine,



Floral /
Dry

(SP)

In the vast expanse of Patagonia, where icy winds shape granite peaks beneath a deep violet sky, Midnight Bloom finds its inspiration. Capturing the essence of the Chilean jasmine, a flower that blooms only at dusk it reflects the remarkable harmony that can emerge from even the coldest, most unforgiving conditions.

AS ABOVE, SO BELOW

CARBONATED

Vida Mezcal,
St Germain, Asparagus,
Lime



Smokey/
Tropical



As Above, So Below draws from a traditional mezcal myth — a bolt of lightning strikes the heart of an agave plant, the energy from above roasting what grows below, revealing flavours hidden within. No human hand initiates the process.

One rises from below,
the other descends from above.
Nature alone creates the encounter.

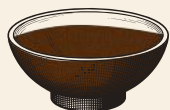


PRE-COLUMBIAN

~10,000 BC - 1533 AD

POZOL FLIP

Centenario Añejo
Tequila, Pangur Poitín,
Pozol, Egg,
Achill Island Smoked
Sea Salt



Creamy/
Toasted

(CM, E)



Over 4,000 years ago, Pozol, a fermented cacao and maize beverage was rolled into balls, stored, and simply rehydrated when needed.

It was essential for warriors and hunters travelling through the jungle for days. But for the Maya, it was more than a drink, it was sacred.

NAZCA LINES

N/A



Tamarind,
Rice & Bean Orgeat,
Pineapple, Lime,
Brown Sugar



Tiki /
Savory

(SP)

From the vast desert of Nazca, came a civilization that thrived in duality. Masters of unseen art, they carved designs that stretched for miles, visible only from above, but they were also meticulous ceramic artisans, crafting miniature vessels from desert clay.

For this cocktail, we collaborated with Cork artist Sodez, who designed ceramic cups inspired by both Nazca ceramics and the lines themselves.

VALLE SAGRADO



Barsol Pisco, Génepy,
Purple Sweet Potato,
Lime,
Sakura Blossom Vinegar



Earthy /
Fruity

(SP)

Few civilizations worked with the land as brilliantly as the Inca. Carving terraces into the mountainsides of the Sacred Valley, the Inca transformed impossible terrain into fertile landscapes.

Each step became its own microclimate, nourished by carefully channelled waters from the Urubamba River. It was engineering, agriculture and nature in perfect balance.

DESERT SPOON



Los Magos Sotol,
Jameson Black Barrel
Whiskey, Yuzu, Prickly
Pear, Vanilla Tepache



Grassy /
Funky

For centuries, the Rarámuri people developed a deep relationship with the plants that surrounded them. Dasylirion — the desert spoon plant — became one of the most versatile in their daily lives. Its heart was roasted, fermented, and consumed long before the spirit we know as sotol existed. Its leaves were woven into ropes, baskets, and tools.



UPRISING

1791 – 1932

LUMINA

Saint James Agricole
Rhum, Neisson Agricole
Rhum, Fermented
Apricot Brandy, Clarified
Yoghurt, Lime



Snappy /
Fresh

(CM)



In 1870, Martinique, a pregnant twenty-one-year-old named Lumina Sophie led an uprising — insurgent women called the pétroleuses, burning plantations, demanding freedom for an unjustly convicted Black sailor.

Slavery had been abolished, yet Black Martinicans remained French with fewer rights. Lumina Sophie fought for what France had promulgated a hundred years before — liberty, equality, fraternity.

MESTRE BIMBA



Fuba Cachaça,
Appleton Estate Rum,
Smoked Plantain,
Dendê Oil, Sugar Cane



Silky /
Mellow

From the sixteenth century onwards, the Portuguese brought millions of enslaved Africans to Brazil for the sugar plantations. Torn from their homes and stripped of their freedom, capoeira emerged from it, resistance hidden inside dance and music — a celebration that was also a weapon.

In 1932, Mestre Bimba opened the first official capoeira school in Bahia. What had been criminalized became celebrated — a symbol of resilience nobody could ignore.



PRESENT

1970s – PRESENT



CHOLO FINO

CARBONATED / N/A

Chicha Morada,
Pineapple Skin, Lime

In Peru, purple corn has been sacred since long before the Inca Empire.

In the 1970s, Lima gave birth to chicha music, a blend of Andean huayno, Colombian cumbia, and psychedelic rock.

Monky, a self-taught artist, began making concert posters inspired by the fluorescent colours of traditional Andean dance costumes. Those posters became chicha art, a visual movement as powerful as the music itself.



Spiced /
Bubbles

(G)

EL CARRITO

WD O'Connell
Colombian Rum,
Caol Ila 12y Scotch,
Spare Pastry, Butter



Peat /
Toast

(G, CM, N, P, W)



In Colombia, street vendors are the heartbeat of city life — found on almost every corner, in every city, selling everything from their carts.

Obleas are the centre of the story. Crispy wafers made fresh on a small cart right in front of you. The vendor's hands move with practiced rhythm.

NOISE TAKER

Diplomatico Planas Rum,
Dingle Vodka,
Lustau Blanco, Mango,
Lime, Tajín, Nata Cheese



Salty /
lush

(CM, SP)



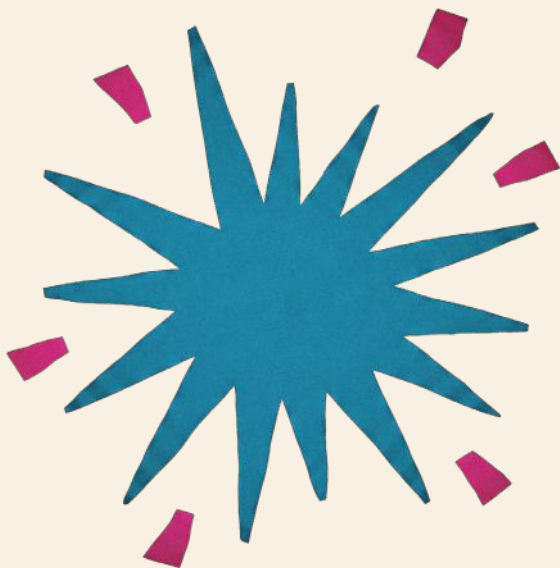
In 2016, Venezuela's food shortages emptied supermarket shelves across the country. But mango trees grow wild and abundant, and they kept bearing fruit.

Workers, families, and street vendors turned to mangoes — climbing trees, knocking down fruit, selling it on every corner. Even unripe and green, sliced and dusted with salt and adobo, sold for next to nothing because there was nothing else to sell.

Venezuelans gave them a name, “los guitaridos”, the noise takers because they silence the rumble of hunger.

NOSSA!

CARBONATED



Fuba Cachaça, Rebel
Distillery Pomelo Vodka,
Cocchi Rosa, Prosecco,
Strawberry

In Brazil, every generation finds its own language. Its own slang, its own music, its own way of being loud and alive.

NOSSA! is one of those words. Brazilian slang for that moment when something hits you — wow, incredible, unbelievable. It's the word you shout at a party when the music drops.



Bubbly /
Bright

(SP)



FUTURISTIC

2000 - ∞

SOTOLERO



Los Magos Sotol, Lime
Distillate, Rosé Wine,
Verjus

Latin American cuisine has always been one of the world's great food traditions. Not because of luxury ingredients, but because of depth of flavour. Centuries of knowledge, passed through hands and kitchens.



Fragrant /
Mineral

(SP)

Over the last two decades, a new generation of chefs across the continent took that foundation and elevated it. The movement now has a name — Nueva Cocina Latinoamericana.

MATE MARTINI

Boatyard Vodka,
Boatyard Double Gin,
Mate Distillate,
Tio Pepe Fino Sherry,
Coconut Oil



Boozy /
Unique

(SP)



Mate was first consumed by the Guaraní people of South America. According to legend, the gods gifted it to them as a symbol of friendship and connection.

One person, the cebador, prepares and serves — filling the gourd, drinking first to check the quality, then passing it around the circle. The same gourd, the same straw, hand to hand.

WINES

WHITES

SANAMA SAUVIGNON BLANC
CHILE  €9.50 -  €37

PACHEO PEREDA PINOT GRIGIO
ARGENTINA  €9.75 -  €38

AZEVEDO VINHO VERDE
PORTUGAL  €10.75 -  €43

FAMILIA DEICES, ALBARIÑO
URUGUAY  €13.00 -  €49

REDS

LAS LIEBRES BONARDA
ARGENTINA  €10.50 -  €41

LOS ALTOS MALBEC
ARGENTINA  €11 -  €43

CLOS DES FORS CABERNET
SAUVIGNON, CHILE  €11.5 -  €45

NUEVO MUNDO CARMENÈRE
CHILE  €10.50 -  €41

WINES BY THE BOTTLE

SOSSEGO, VINHO ROSÉ
PORTUGAL  €43

PEDRO PARRA VINISTA PAÍS
CHILE  €49

ANIMALIA, ORANGE WINE
CHILE  €49

PISANO TANNAT
URUGUAY  €54

BUBBLES

CANTINA DE GAMBELLARA,
SPUMANTE, ITALY  €12.00 -  €47

ODD BIRD NON-ALCOHOLIC,
SPUMANTE, ITALY  €7.50 -  €29

KAIKEN, MÉTODO BRUT NV,
ARGENTINA  €58

BEER / CIDER / SNACKS

BOTTLES

MODELO MEXICAN LAGER
- €6.90

45 DIAS MEXICAN LAGER
- €7.10

HEINEKEN LAGER
- €6.20

JOHNNY FALL DOWN DRY CIDER
- €8.75

STONEWELL NON-ALCOHOLIC CIDER
- €5.90

STONEWELL MEDIUM DRY CIDER
- €8.75

BROOKLYN BREWERY SPECIAL
EFFECTS HOPPY N/AOHOIC
- €6.20

DRAUGHT

BEAMISH - €5.40/€2.80

MORETTI - €7.40/€3.80

STAG BÂN - €6.90/€3.80

SNACKS

TOASTED MIXED NUTS.
€6.50 | (N,P,VE,SB)
Mixed nuts toasted and seasoned
with garlic oil and tajjin

NUESTRA GUACAMOLE
€12.50 | (CM,V)
Guacamole, sour cream, pico de Gallo
and tortillas

MARINATED OLIVES
€6.00 | (SP,V)
Mixed olives, garlic, lemon, herbs,
lemon, chillies

