



King of Prussia Restaurant Week

\$30 per person

STARTER

WILD CORVINA & AVOCADO CEVICHE Tomatoes, onion, tomatillos, peanut-plantain crumble, citrus marinade.

JERK CHICKEN SKEWERS Salvadorian slaw, plantains, mango jerk sauce.

MOJO PORK TOSTONES Crispy plantains, corn salsa, aji verde.

PERUVIAN MUSSELS White wine, aji pepper butter, garlic, corn salsa, grilled Cuban bread.

PALADAR EMPANADAS Choice of portobello mushroom or slow-roasted chicken.

MAIN COURSE

RUM GLAZED CUBAN PORK Black beans, coconut mango rice, pico de gallo.

MOJO-MARINATED SOCKEYE SALMON Yucca spaetzle, zucchini, roasted carrot puree, olive pasilla sauce.

FEIJOADA STEW Pork, chorizo sausage, black beans, jalapeños, kale, sofrito vegetables, rice, grilled Cuban bread.

BRAISED CARIBBEAN SHORT RIB Roasted corn grits, garlic kale, crispy onions, Caribbean jus.

ADOBO WILD-CAUGHT SHRIMP & GRITS Chorizo sausage, adobo cream sauce, sofrito vegetables, grilled Cuban bread.

COCONUT CURRY VEGETABLE STEW Sweet potatoes, zucchini, bell peppers, onions, brown rice, pinto beans.

DESSERT

PALADAR CHURROS Cinnamon sugar donuts, chocolate & marshmallow sauces

BUTTERSCOTCH RUM BREAD PUDDING
Spiced almonds, butterscotch rum syrup, vanilla ice cream