

# Mojito

## TAPAS

RESTAURANT

## Lunch Menu

### ENSALADAS (Salads)

**House Salad** (Mediterranean Salad) - Spring mix, Marcona almonds, pine nuts, shaved fig bread, Manchego cheese, cherry tomatoes, olives, raisins, cucumbers, red onions with a Muscatel vinaigrette. 8

**Ensalada de Palmito** (Heart of Palm Salad) - Spring mix, hearts of palm, tomatoes, roasted peppers, red onions, topped with crumbled feta cheese and avocados. Served with olive oil and balsamic vinegar table side 8

**Ensalada Pera Peral** (Pears Peral Cheese Salad) - Spring mix, sliced pears, dried cranberries, tossed in pear vinaigrette, topped with La Peral blue cheese. 8

**Ensalada César** (Caesar Salad) - Romaine hearts, homemade Caesar dressing, Manchego cheese and topped with cassava croutons. 7

Add chicken, shrimp or calamari for \$4.00

### SOPAS (Soups)

**Asopado** (Rice Soup) - A paella style soup with Valencia rice, shrimp, Spanish chorizo, chicken and saffron. Cup - 4 Bowl - 7

**Black beans** - Available in a cup or a bowl.

Cup - 3 Bowl - 5

### TAPAS FRIAS (Cold Tapas)

**Guacamole** - Avocados, tomatoes, cilantro, roasted peppers, red onions and lime juice. Served with plantain chips. 7

**Trio de Hummus** (Hummus Trio) - Black bean hummus, chickpea hummus and roasted pepper hummus served with olives, almonds, pine nuts, tomatoes, onions, sumac, olive oil and parsley. Served with pita bread. 8

**Piquillo Peppers** - Spanish roasted sweet red peppers stuffed with goat cheese. Topped with crushed Marcona almonds and smoked honey. 7

### TAPAS CALIENTES (Hot Tapas)

**Boniato Frito** (Sweet Potato Fries) - Sweet potato fries served with smoked honey. 4

**Queso Fundido** - Melted Spanish Tetilla cheese, topped with crispy Spanish chorizo and Serrano ham. Served with bread. 8

**Gratinado de Setas** (Mushrooms Au Gratin) - Au gratin of Crimini, Portobello and Shiitake mushrooms, truffle oil, potatoes, roasted garlic, capriole goat cheese, Tetilla cheese. Served with bread. 8

**Empanadas** (Ground beef or Chicken) - Lightly breaded, flaky pastries stuffed and seasoned. Served with chipotle sour cream. 7

**Calamares** (Fried Calamari) - Rings, tentacles, olives and roasted peppers dusted in seasoned flour and fried until crispy. Served with aioli and sweet chili sauce. 8

**Mejillones al Sofrito** (Mussels) - Blue mussels sautéed with olive oil, tomatoes, garlic, red onions, peppers, finished with wine and cilantro. Served with bread. 9

**Croquetas de Mariscos** (Seafood Croquettes) - Shrimp, crawfish, crabmeat, white fish croquettes. Served with avocado lime aioli. 8

**Gambas al ajillo** (Garlic Shrimp) - Plump shrimp sautéed with garlic, olive oil and finished with lime juice. Served with aioli, fresh salsa and bread 9

**Croquetas de Jamón y Pollo** - Serrano ham and chicken croquettes served with piquillo peppers sauce. Topped with Serrano ham snow. 7

**Pinchos de Pollo** (Chicken Brochettes) - Grilled chicken skewers seasoned with Spanish spices. Served with roasted pepper hummus. 8

# Mojito

## TAPAS

### RESTAURANT

### SANDWICHES

All sandwiches are served with your choice of a side:

Sweet Potato Fries

French Fries

Cup of black bean soup

Small House Salad

- Sándwich Cubano** (Cuban Sandwich) - Roasted pork, ham, Swiss cheese, pickles and mustard, served on hot pressed Cuban bread. 10
- Frita Cubana** (Cuban Burger) - A mix of Black Angus beef, Spanish chorizo and Cuban spices. Served in a gourmet bun with lettuce, tomatoes and onions. Topped with crispy Serrano ham, Swiss cheese and potato strings. 10
- Sándwich de Lomito** - Grilled beef tenderloin, grilled onions, provolone cheese and potato strings. Served in a gourmet bun with lettuce and tomatoes. 10
- Sándwich de Pollo** (Chicken Sandwich) - Grilled chicken, apple wood smoked bacon, Swiss cheese, lettuce, tomatoes and honey mustard. 10
- Sándwich de Milanese** (Milanesa Chicken Sandwich) - Lightly breaded chicken breast fried. Topped with Serrano ham and provolone cheese on a gourmet bun over sofrito sauce, lettuce and red onions. 10
- Havana Club Sandwich** - Grilled chicken, ham, bacon, Swiss cheese, lettuce, tomatoes, and honey mustard on hot pressed Cuban bread. 10
- Sándwich de Huevo** (Egg Sandwich) - Fried egg topped with Manchego cheese, fig marmalade, crispy Spanish chorizo, avocados and baby frisee. Served on a gourmet bun. 8
- Sándwich de Tortilla** (Omelet Sandwich) - Organic eggs, roasted pepper, onion and Swiss cheese omelet topped with lettuce, tomatoes and spicy aioli. Served on a gourmet bun. A must try!!! 9
- Sándwich de Pescado** (Fish Sandwich) - White fish, spicy aioli, chopped tomatoes, lettuce, red onions, avocados. Served on a gourmet bun. 10
- Frita de Mariscos** (Seafood Burger) - Crabmeat, shrimp, crawfish, and white fish seasoned with Cuban spices, bell peppers, onions and garlic. Served on a gourmet bun with lettuce, sliced tomato, red onions and topped with lime avocado aioli. 10
- Sándwich de Vegetales** (Vegetarian Sandwich) - Grilled eggplant, piquillo peppers, zucchini, squash, mushrooms, onions, tomatoes, Swiss cheese and roasted pepper cream cheese. Served on hot pressed Cuban bread. 9


### TACOS

- Tacos de Lomito** (Steak Tacos) - Grilled beef tenderloin strips. 9
- Tacos de Carnita** (Pork Tacos) - Small chunks of tender marinated pork. 9
- Tacos de Pescado** (Fish Tacos) - Breaded white fish strips lightly fried. 9
- Pan seared option available, ask your server for details.
- Tacos de Pollo** (Chicken Tacos) - Shredded chicken, cooked in a red wine tomato Creole sauce. 9

Your choice served over corn tortilla, topped with our house made guacamole, fresh salsa, sour cream, peppadew peppers, onions and cilantro. Served with tomatillo or chimichurri sauce.

### LUNCH SPECIALS

- Pescado a la Parrilla** - Grilled white fish with cilantro, parsley, garlic and olive oil rub. Served with white rice, black beans and sweet plantains. 12
- Steak Chimichurri** - A juicy Skirt steak served with sweet plantains, rice and black beans, green chimichurri sauce on the side for dipping. 13
- Lunch Chicken Ropa Vieja** - Shredded chicken seasoned with bell peppers and onions, cooked in red wine tomato Creole sauce, served with white rice, black beans and sweet plantains. 10
- Pollo a la Milanese** - A boneless chicken breast breaded lightly fried topped with Serrano ham and melted provolone cheese. Served with white rice, black beans and sweet plantains. 11
- Albóndigas** (Meatballs) - Spanish style meatballs. Seasoned ground Angus beef, pork and Spanish chorizo. Served in a wine and tomato sauce. Topped with Manchego cheese snow. Served with white rice, black beans and sweet plantains. 11
- Lechon Asado** - The famous Cuban pork marinated in citrus juices, garlic and Cuban spices slow roasted for hours. Served with white rice, black beans and sweet plantains. 10
- Masas de Puerco** - Morsels of marinated fresh pork, fried until crisp on the outside and tender in the inside. Served with white rice, black beans and sweet plantains. 10
- Chipotle Vaca Frita** - Our famous shredded beef, grilled until crispy with bell peppers, onions, garlic, chipotle and lime juice. Served with rice, black beans and sweet plantains. 11
- Pinchos Vegetarios** - Vegetable skewers, grilled and brushed with mojo criollo sauce. Served with rice, black beans and sweet plantains. 9

 Denotes vegetarian item

NOTICE: \*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.