



Mojito Tapas Restaurant

Vámonos de Tapas! Let's go Tapas!

Mojito is a place for guests to celebrate one of life's greatest pleasures: gathering around a table with close friends and family to enjoy great food, wine and each other's company.

We are a social restaurant serving "little dishes" (tapas) made with the best ingredients and flavors that Spain and Latin America have to offer. Please enjoy them like the Spaniards do, with a glass of wine, Sangria or Mojito, and a relaxed attitude. We encourage you to try several plates and share them with your party. Bring your family, your friends, and don't forget to bring your appetite. Buen provecho!

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

Caprese Salad – Tomatoes, fresh mozzarella, and basil topped with olive oil, balsamic vinegar and sea salt. 8

Ensalada de Palmito (Hearts of Palm Salad) – Spring mix, hearts of palm, tomatoes, roasted pepper, 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 Cesar (Caesar Salad) – Romaine hearts, homemade Caesar dressing, Manchego cheese and topped with cassava croutons. 7

Add chicken, shrimp or calamari for 5

SOPAS (Soups)

Asopado (Rice Soup) – Paella style soup with Valencia rice, shrimp, Spanish chorizo, chicken and saffron.

Cup - 5 Bowl - 8

Black beans – Available in a cup or a bowl.

Cup - 4 Bowl - 6

QUESOS (Sliced Cheeses)

Served at room temperature.

La Peral – This rare cheese is creamy melt in your mouth quality. It resembles Italian gorgonzola and has strong olive flavor and pungent aroma. Milder than most blue cheese. Served w/ fig marmalade. 8

Ibérico – The smooth texture melts in your tongue with a nutty full bodied flavor and finishes with a fruity after taste. Served w/ port berries. 8

Manchego – The taste is creamy and full bodied and provides a hint of nut and caramel with a light after taste. Served w/ smoked honey. 8

Chef's selection of three cheeses. 16

18% Gratuity for parties of 8 or more will be added to the check. No Split Checks.

We appreciate your cooperation and understanding.

EMBUTIDOS (Cured Meat)

18 Month Reserve Serrano Ham – This ham is world renowned for its meaty, woodsy aroma and a delicate rich flavor. 9

Chorizo Los Palacios – Seasoned with spice smoked paprika from western Spain, it is not flaming hot, but rather spicy. 7

Fuet – A long slender all pork sausage frequently found in Catalonia. Fuet is a dry cured like salami. 7

Chef's Selection of three meats. 16

COCAS (Catalan Flat Bread)

Italian – Grilled chicken breast, basil, tomatoes, fresh mozzarella, pesto sauce, finished with garlic infused extra virgin oil. 10

Vegetariano – Goat cheese, sofrito sauce, tapenade, roasted pepper, herb salad. 9

Short Ribs – Braised short ribs, La Peral blue cheese, caramelized onions and herb salad. 10

Mushrooms – Sun dried tomato Pesto, Crimini and Shiitake, mushrooms, Tetilla cheese, tapenade Topped with Manchego Cheese snow. 9

QUESO (Melted Cheese)

Queso Fundido (Melted Cheese) – Melted Spanish Tetilla cheese, topped with crispy chorizo and Serrano ham. Served with Blue Dog bread. 9

Queso Dip – Our Cuban take on this popular appetizer, Cheese sauce topped with Spanish chorizo, pico de gallo, guacamole. Served with tortilla chips. 8

TAPAS FRIAS (Cold Tapas)

Guacamole – Avocados, tomatoes, cilantro, roasted peppers, red onions and lime juice. Served with plantain chips. 8

Trio de Hummus – 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. 9

Tuna de Asia (Asian Tuna) – Sushi grade tuna incrustated with black and white sesame seeds pan seared and served with baby greens, a soy ginger glaze, wasabi, pickled ginger and oranges. 10

Ceviche de Camarones (Shrimp Ceviche) – Shrimp marinated in citrus juices with cilantro, tomatoes, red onions, jalapeños. Topped with an avocado sauce and plantain chips. 9

Piquillo Peppers – Spanish roasted sweet red peppers stuffed with goat cheese. Topped with crushed Marcona almonds and smoked honey. 8

Aceitunas Marinadas (Marinated Olives) Marinated mixed Spanish olives. 7

TAPAS CALIENTES (Hot Tapas)

Beef, Lamb, Pork, Chicken (not spicy)

Solomillo al Cabrales – Grilled beef tenderloin topped with Cabrales blue cheese, Spanish port reduction sauce served over roasted mashed potatoes. 12

Tenderloin Skewers – Grilled fillet Mignon skewers served over mashed potatoes, topped with red chimichurri sauce. 11

Tabla de Chimichurri – Grilled skirt steak served with mashed potatoes, green chimichurri sauce and shredded potato chips. 10

Chuleta de Cordero (Lamb Chops) – Grilled lamb chops served over our piquillo pepper hummus. 9

Rioja Short Ribs – Rioja wine braised short ribs, served over mashed potatoes with a port wine reduction. 15

Datiles Rellenos (Stuffed Dates) – Roasted stuffed dates with Capriole goat cheese wrapped in apple wood bacon topped with smoked honey and piquillo sauce. 9

Albóndigas (Meatballs) – Spanish style meatballs. Seasoned ground Angus beef, pork and Spanish chorizo. Served in a wine tomato sauce. Topped with Manchego cheese snow. 9

Empanadas – Ground beef, chicken or veggie. Lightly breaded, flaky pastries stuffed and seasoned. Served with chipotle sour cream. 8

Croquetas de Jamón y Pollo (Ham and Chicken Croquettes) – Serrano ham and chicken croquettes served with piquillo peppers sauce. Topped with Serrano ham snow. 7

Pincho de Pollo (Chicken Skewers) – Grilled chicken skewers seasoned w/ Spanish spices, served with piquillo pepper hummus and Alberquina olive oil. 9

Ropa Vieja de Pollo – Shredded chicken seasoned with bell peppers and onions, cooked in a red wine tomato Creole sauce, served over steamed white rice, black beans and sweet plantains. 10

Chicken Marsala – Grilled chicken breast seasoned w/Spanish spices topped with a savory sauce of mushrooms, garlic, marsala wine and Manchego cheese snow. Served over mashed potatoes. 10

TACOS

Fish Tacos - Breaded white fish lightly fried. 9

Steak Tacos - Grilled beef tenderloin strips. 9

Pork Tacos - Small chunks of tender pork. 9

Chicken Tacos - Shredded chicken. 9

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

SEAFOOD

Shrimp, Scallop, Mussels, Calamari, White Fish

Gambas al Ajillo (Garlic Shrimp) – Plump shrimp sautéed with garlic, olive oil and finished with lime juice. Served with garlic aioli, fresh salsa and bread. 11

Zarzuela de Mariscos – Traditional Spanish aromatic seafood stew cooked in Spanish clay casserole with combination of shrimp, white fish, calamari, mussels, clams and scallops in a tomato sauce. Served with Blue Dog bread. (Good for Two) 18

Mejillones al Sofrito (Mussels) – Blue Mussels sautéed with olive oil, tomatoes, garlic, onions, finished with wine and cilantro. Served with Blue Dog bread. 10

Calamares a la Romana (Fried Calamari) – Rings, tentacles, olives and roasted peppers dusted in a seasoned flour and fried until crispy. Served with garlic aioli and sweet chili sauce. 9

Pescadillo Frito (Fried fish) – Breaded fried white fish strips served with garlic aioli. 8

Croquetas de Mariscos (Seafood Croquettes) Shrimp, crawfish, crabmeat, white fish croquettes. Served with avocado aioli. 9

VEGETARIAN

Boniato Frito (Sweet Potato Fries) – Sweet potato fries. Served with our popular homemade smoked honey. 5

Patatas Bravas (Spicy Potatoes) – Fried Potatoes with spicy tomato sauce topped with aioli and Manchego cheese. 7

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 Blue Dog bread. 10

Pincho de Vegetales (Vegetable Skewers) – Skewer with zucchini, squash, red onions, bell peppers topped with saffron garlic butter and balsamic vinegar reduction. 8

Notice: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Chef – Pedro Hernández

Catering Available

Please ask manager for details.

Thanks for choosing us!

PAELLAS

Please allow 60 min for cooking time.

Sorry no individual portions.

Paella for 3 people - \$38

Available after 6pm

Paella Valenciana – Spanish Valencia Rice, cooked with chicken, Spanish chorizo, white fish, shrimp, mussels, calamari, scallops, clams, bell peppers, onions, tomatoes, green peas, saffron, olives and wine.

Paella de Mariscos (Seafood) – Spanish Valencia Rice cooked with shrimp, scallops, clams, mussels, white fish, bell peppers, onions, green peas, saffron, olives and wine.

Paella de Pollo y Setas (Chicken and Mushrooms) – Spanish Valencia Rice cooked with chicken, chorizo, Crimini and Portobello mushrooms, saffron, green peas, bell peppers, onions, tomatoes and olives.

BOCADILLOS (Sandwiches)

Sandwiches are served with your choice of a side:

Sweet Potato Fries

French Fries

Cup of Black Bean Soup

Small House Salad

De Pescado (Fish Sandwich) – white fish, spicy aioli, chopped tomatoes, lettuce, red onions and avocados. Served on a gourmet bun. 14

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, slice tomato, red onions and topped with lime avocado aioli. 14

Sandwich Cubano (Cuban Sandwich) – Roasted pork, ham, Swiss cheese, pickles and mustard, served on a hot pressed Cuban bread. 12

Frita Cubana (Cuban Burger) – A mix of Black Angus beef, Spanish chorizo and Cuban spices. Served on a gourmet bun with lettuce, tomatoes and onions. Topped with crispy Serrano ham, Swiss cheese and potato strings. 14

De Lomito (Tenderloin Sandwich) – Grilled beef tenderloin, grilled onions, Swiss cheese and potato strings. Served on a gourmet bun with lettuce and tomatoes. 14

Sandwich de Pollo (Chicken Sandwich) – Grilled chicken, apple wood bacon, Swiss cheese, baby arugula, tomato, honey aioli. 12

Havana Club – Grilled chicken, ham, bacon, Swiss cheese, lettuce, tomatoes, and honey mustard on hot pressed Cuban bread. 12

Sandwich 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. 12

Sandwich de Vegetales (Vegetarian Sandwich) – Grilled eggplant, piquillo peppers, zucchini, squash, mushrooms, onions, tomatoes, provolone cheese and roasted pepper cream cheese. Served on a hot pressed Cuban bread. 11

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