



Platos Principales / Entrees

Vegetariano / Vegeterian

- Enchilada** - sofrito sauce, cheddar jack cheese,\$15.00
queso fresco, mushrooms, lettuce, roasted red peppers, sour cream, pico de gallo, sliced avocado, seasonal rice
Add: Pulled Pork or Chicken...\$3.00 | Skirt Steak or Shrimp...\$6.00
- Veggie Paella**.....Tapas: \$10.50 ...Large: \$18.00
grilled tofu, roasted garlic, cherry tomatoes, mushrooms, roasted red peppers, cipollini onions, saffron rice, green peas, pico de gallo, fresh limes

Carne / Meat

- Churrasco Chimichurri** - all natural skirt steak, seasonal rice,\$24.00
queso grilled corn, chimichurri sauce
- Pollo a la Parilla** - fire grilled half chicken, seasonal rice, \$18.00
queso grilled corn, chimichurri sauce
- Sizzling Fajita Platter** - shredded chicken, shrimp, steak,\$19.95
onions & peppers, cheddar jack cheese, guacamole, pico de gallo, sour cream, corn or flour tortillas, seasonal rice
- Peruvian Lomo Saltado** - sauteed skirt steak with onions & \$18.00
peppers served on a bed of shoestring french fries and sides of white rice and maduros topped with cilantro crema
- Ropa Vieja**.....Tapas: \$9.00 Large: \$17.95
traditional cuban-style shredded stewed beef served with a side of black beans and white rice, maduros, plantain garnish and sofrito sauce
- Mojito Rice Bowl** - layers of chicken, picadillo, roasted pork,\$19.25
steak, rice & beans, topped with cheddar jack cheese, pico de gallo, guacamole and sour cream in a tortilla shell
- Mojito Mixto Platter** - grilled chorizo links, grilled lamb lollipops, ...\$28.00
roasted pork, pulled chicken, roasted potatoes, yuca fries, chimichurri sauce

Mariscos / Fresh Seafood

- Paella de Marisco**.....Tapas: \$16.00 Large: \$24.95
mussels, clams, featured fish, shrimp, chorizo, saffron rice, green peas, roasted garlic, cilantro, pico de gallo, fresh limes
- Tierra y Mar** - all natural skirt steak, grilled jumbo shrimp, \$26.95
creamy lobster potatoes, petite salad, chimichurri sauce
- Sizzling Cast Iron (fish of the day)** MKT
chimichurri, creamy potatoes, arugula salad
- Tallarines del Mar** \$19.25
linguini pasta with shrimp in a flavorful tomato based sauce

Sandwiches

- El Sándwich Cubano**\$12.50
ham, pulled pork, dill pickles, swiss cheese, honey mustard
- Mojito Burger** - swiss cheese, ham, lettuce, \$13.95
guacamole, chipotle aioli – **Add bacon \$1.00**
- Vaca Frita**.....Sliders: \$9.50 Sandwich: \$12.50
crispy shredded beef, caramelized onions, potato sticks, chimichurri sauce
- Cabo Chicken Club** - chicken breast, guacamole, \$12.50
cheddar cheese, bacon, chipotle aioli, lettuce
- Blackened Mahi** - chipotle aioli, guacamole, lettuce, tomato..... \$14.00

Ensaladas / Salads

- Lettuce Wraps** - bibb lettuce, corn salsa, cherry tomatoes, \$11.00
sliced avocado, roasted peppers, grilled mushrooms, manchego cheese, chile-lime vinaigrette
- The Mojito Salad** - romaine, toasted coconut, pinto beans, \$9.00
plantain chips, sliced avocado, red onions, cucumbers, cherry tomatoes, chimichurri feta vinaigrette dressing
- Garden of Eden salad** - Iceberg and romaine lettuce, baby spinach, ..\$12.50
corn salsa, onions, grilled mushrooms, cucumbers, red peppers, plantain chips, olive oil & balsamic glaze

Add: Chicken Breast \$4.00 | Skirt Steak \$6.00 | (3) Jumbo Shrimp \$6.00 | Fish \$7.50

Tacos y Quesadillas

Tacos

- Choice of (2) hard or soft corn or flour tortilla; shredded lettuce, cheddar jack cheese, pico de gallo, cilantro crema
- Guajillo Chicken**\$7.50
- Marinated Steak**\$10.00
- Pulled Pork** \$8.00
- Marinated Shrimp** \$9.50
- Blackened Mahi**\$9.75
- Picadillo** (seasonal ground beef) . \$9.75

Abuela's Hand Pressed Quesadillas

- Jack cheddar cheese, pico de gallo, cilantro crema, guacamole
- Guajillo Chicken**..... \$9.00
- Marinated Steak**\$11.00
- Pulled Pork** \$9.00
- Marinated Shrimp**\$11.00
- Wild Mushroom**\$11.00
- Manchego Cheese** \$8.00

Acompañantes / Sides

- Seasonal Rice** - chef's daily selection of seasonal rice.....\$4.50
- Black Beans Rice** - black beans stewed with long grain rice\$4.50
- Mojito Rice** - pinto beans, pork, white rice, maduros, cilantro crema..... \$6.50
- Tostones con Mojo or Maduros** \$4.00
- Fried Yuca with Cilantro Crema**\$3.00
- Sauteed Seasonal Vegetables**.....\$4.25
- Roasted Elote** - grilled corn on the cob, cilantro crema, grated queso\$5.00
- Mojito Limon Potatoes** - slow roasted with manchego cheese\$5.00

Tapas / Bites

Vegetariano / Vegeterian

- Salsa Fresca** - housemade pico de gallo served with\$6.50
tortilla chips and plantain strips
- Salsa Picante** - housemade spicy fire roasted salsa served\$7.00
with tortilla chips and plantain strips
- Nachos** - pico de gallo, queso fresco, cheddar jack cheese, \$8.00
guacamole, black beans, pickled jalapeños, sour cream
Add: Pulled Pork or Chicken...\$3.00 | Skirt Steak Chili...\$3.75 | Shrimp...\$4.00
- Grilled Vegetable Skillet**- grilled jumbo asparagus,\$8.50
cipollini onions, roasted red peppers, mushrooms, sauteed spinach, roasted garlic, chimichurri dipping sauce, grilled crostini
- Guacamole** - made with ripe hass avocados and served \$7.50
with tortilla chips and plantain strips

Carne / Meat

- The Mojito Sampler** \$19.00
(3) ham & cheese croquettes, (2) empanadas of your choice, (4) mojito wings, (3) bacon wrapped maduros, masitas de puerco, crispy plantain strips, assorted dipping sauces
- Bacon Wrapped Maduros**.....\$8.00
(5) ripe plantains wrapped in bacon and served with cipotle aioli
- Mojito Wings**.....\$9.00
choice of mojo garlic, buffalo or sweet habanero glaze served with carrot and celery sticks with avocado blue cheese dipping sauce
- Arepas Rellenas** - traditional housemade Colombian maize.....\$9.00
flatbread filled with your choice of shredded sofrito chicken or ropa vieja, cilantro crema
- Empanada Trio** - sample platter of our handmade empanadas; \$11.00
roasted chicken & cheese, ham & cheese and picadillo (seasoned ground beef), assorted dipping sauces Individual empanadas available for \$5.00
- Ham & Cheese Croquettes**\$8.00
(5) ham & machego cheese croquettes, spicy mustard sauce
- Chimichanga** - steak, chipotle aioli, tomato, black beans, \$10.00
sour cream, cheddar jack cheese, lightly fried tortilla, queso dipping sauce
- Masitas de Puerco** - braised and lightly fried pork,\$8.50
caramelized onions, fresh limes, hot sauce
- Arroz Imperial Skillet** - layers of saffron rice, shredded chicken, \$7.95
cheddar jack cheese and sofrito sauce topped with roasted red peppers, pico de gallo and cilantro crema
- Picadillo Skillet** - seasoned ground beef, white rice and\$8.50
maduros topped with a fried egg
- Skirt Steak 2 Ways** - skirt steak, chilli, crostini, fritos,\$12.50
queso fresco, pico de gallo
- Truffle Papas a la Mojito** - shoestring french fries tossed with crispy ...\$9.00
ham crumbles, bacon, truffle oil, shredded manchego cheese and cilantro

Mariscos / Fresh Seafood

- Calamares Fritos / al Ajillo**..... \$9.50
choice of fried calamari or sauteed with garlic sauce
- Lobster Guacamole**\$12.00
guacamole, lobster served with tortilla chips and plantain strips
- Camarones Fritos / al Ajillo**..... \$9.50
choice of fried shrimp or sauteed with garlic sauce
- Chilled or Grilled Shrimp** Per Piece \$2.50
served with cocktail sauce, honey mustard and lemon slices
- Ceviche Mixto** - shrimp, calamari, fish, lime juice, cilantro,.....\$13.00
coconut milk, jalapeño, guacamole, pico de gallo, red onions; served with plantain strips, pineapple
- Steamed Mussels** \$9.50
pico de gallo, fresh chiles, coconut milk, grilled crostini

Sopas / Soups

- Pinto Bean Soup**\$6.00
potato, braised pork, cipollini onions, peppers, garlic, cilantro
- Skirt Steak Chili** - cheddar jack cheese, green onions, corn chips\$8.00
- Sofrito Chicken & Rice** - shredded chicken, sofrito broth, olives, \$7.00
capers, peppers, cilantro, limes

We pride ourselves on using All Natural Chicken, Pork & Beef Products.

GLUTEN FREE

SPICY

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.