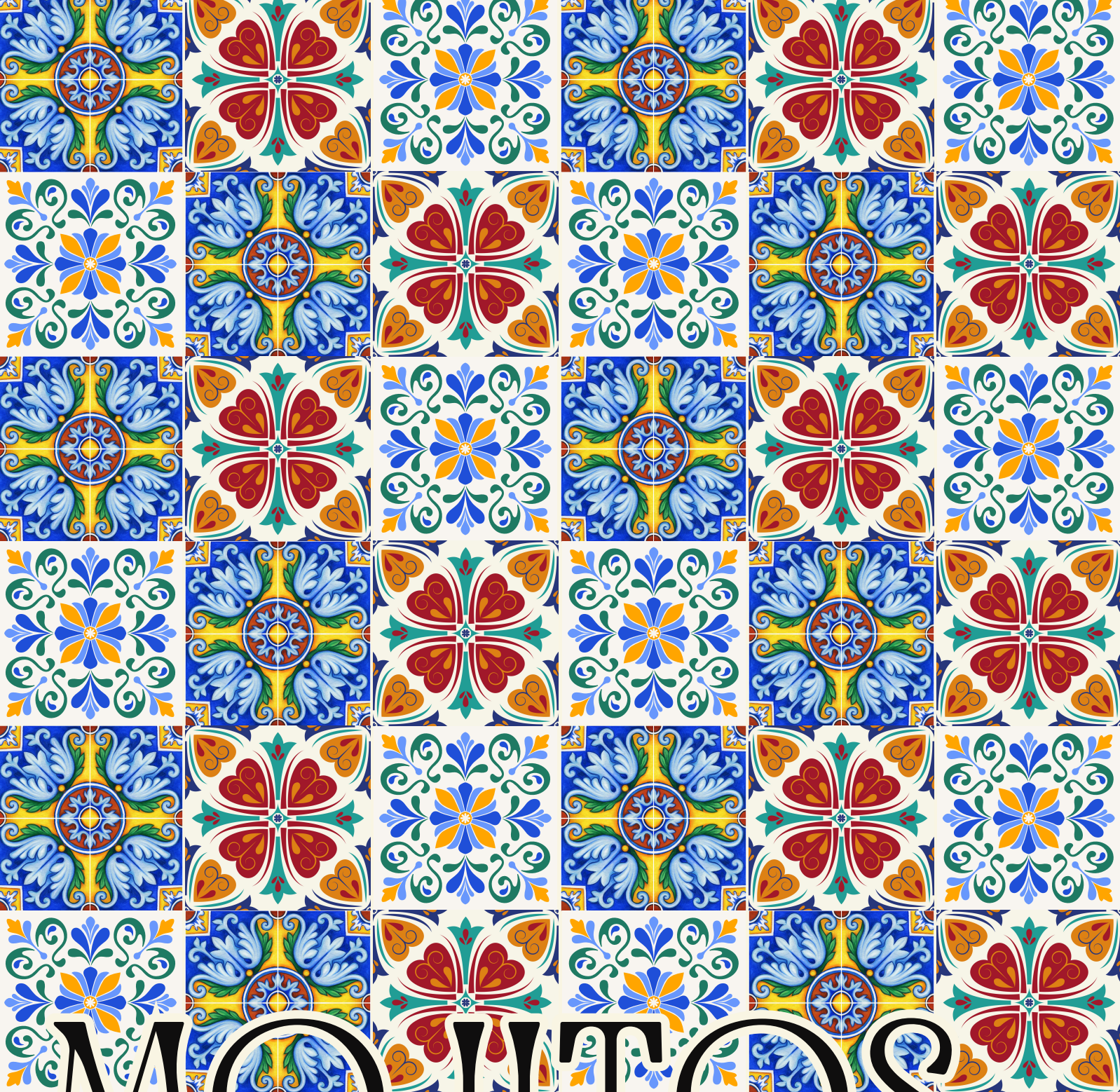




MOJITOS

FOOD MENU

available from 18:00 till 23:00

TAPAS

Jalapeno Poppers (V,D,G) Breaded jalapeños stuffed with cream cheese, served with salsa roja	€8.50	Papas a la Huancaína (G, PB) Spicy potato wedges, chipotle aioli, aji amarillo	€7.50
Croquetas Pork (G, E,D) Pork croquettes, chimichurri, Spicy YumYum	€7.00	Crispy Calamari (D,G,M,E,Mu) Black Olive aioli, lime	€10.25
Croquetas Funghi (V,G,E,D) Mushroom & truffle croquettes, truffle aioli	€7.25	Smoked Glazed Wings Aji panca glaze, lime	€7.50
Avocado Fries (G,PB) Breaded Avocado Fries, Chipotle Aioli	€9.50	Beef Meatballs in Salsa Roja (G,E) Aji amarillo aioli	€8.50
Chorizo Bites Crispy Chorizo Bites, Chimichurri, Lime	€9.50	Marinated Olives (Su) Citrus-Marinated Mixed Olives, Orange Zest, Herbs	€8.75
Guacamole & Tortilla Chips (G) Fresh guacamole, tortilla chips, salsa roja, Pico de gallo, Piquille Peppers, Jalapenos	€12.50		

Platters *Perfect for 2-4 guests.*

	2 guests	3 to 4 guests
Mojito Fiesta Platter (G,D) Jalapeno Poppers, Pork Croquetas, Smoked Glazed Wings, Avocado Fries , Tortilla Chips Sauces: Salsa Roja, Chipotle Aioli, Chimichurri	€18	€24
Latin Bar Board (M,Su) Pork Croquetas, Chorizo Bites, Crispy Calamari, Smoked Wings, Marinated Olives Served with chimichurri, black olive aioli and salsa roja.	€21	€32
Mojitos Tapas Selection A chef-selected sharing board of four Mojitos favourites with three house sauces.	€21	€32

available from 18:00 till 23:00

Platos Fuertes *All served with Salsa Creola, Charred corn, Papas a la Huancaína*

Char-Grilled Angus Ribeye €36

Prime Angus ribeye, flame grilled to your preference.

Pollo a la Brasa €26

Citrus, garlic and ají panca marinated chicken breast, char grilled.

Blackened Atlantic Salmon €27

Cajun-spiced salmon steak, seared and finished with lime.

Mojo Pork Belly €25

Slow-cooked pork belly, citrus-garlic mojo glaze, crispy crackling.

Quinoa-Stuffed Bell Pepper (V) €22

Roasted Stuffed bell pepper filled with zesty quinoa, romesco sauce, Oaxaca cheese and Latin rice.

DESSERTS

Churros con Chocolate €8.50
(GF,V,D)

House-made churros, Valrhona 40% milk chocolate

Arroz con Leche (D,V) €7.50

Mexican rice pudding, Madagascar vanilla, citrus zest, mango

Gelati & Sorbets €7.50

Gelati: Madagascar Vanilla Bean, Rich Dark Chocolate, Salted Caramel (D,E)
Sorbets: Fresh Mango, Tropical Coconut, (PB)

G Gluten | C Crustaceans | E Eggs | F Fish | P Peanuts | S Soy | D Dairy | N Nuts | Ce Celery | Mu Mustard | Se Sesame | Su Sulphites | L Lupin | M Molluscs
(V) Vegetarian | (GFO) Gluten-Free Option Available |(PB) Plant Based