

Mojo Restaurant Week \$46 Prix Fixe Menu

Appetizers

Guac & Chips |

Avocado, red onions, tomato, cilantro, habanero, with tortilla chips | **v, gf**

Mojo Wings |

Four breaded wings, mango-Valentina glaze, scallions, blue cheese dressing

Chipotle Fried Chicken Sliders |

2 Buttermilk fried chicken cutlet, queso frito, mango slaw, chipotle aioli, on mini french brioche

Mango Vegan Ceviche | v, gf

Avocado, mango, asparagus, cherry tomatoes, red onions and quinoa served on top of aji amarillo-lime sauce | **v, gf**

Entrees

Chicken Mojo |

Seared organic chicken breast, beurre blanc-cream sauce with rice, maduros
(choice of seasonal veggies or black beans)

Ropa Vieja | add egg 2

Braised beef, tomatoes, bell peppers, onions, green olives, rice, black beans, maduros and avocado

Atlantic Salmon |

Atlantic salmon with yellow rice pilaf and Caribbean spaghetti served with chipotle guava cream sauce garnished with shoestring plantain chips and arugula

Churrasco | add shrimp 7

Grilled Angus skirt steak, rice, black beans, maduros, served with chimichurri

Camarones al Ajillo |

Pan seared shrimp in a garlic cream sauce served with yellow rice pilaf and sauteed vegetables garnished with shoestring plantain chips and micro Chervil

Chicken Chimichurri |

Chimichurri marinated chicken breast served with white rice, black beans and maduros topped with chimichurri

Chicken Latino Fried Rice |

(vegetarian option available)

Diced chicken thighs tossed in “chaufa” rice, scallions, diced omelet, soy sauce, sesame oil, chopped maduros, topped with sesame seeds

Dessert

Churros |

Golden and crisp fried dough dusted cinnamon sugar, served with hazelnut chocolate sauce

Maracuya Cheesecake |

No bake maracuya cheesecake topped with maracuya marmalade, served with whipped cream and mint

Cuatro Leches |

Three milk-sponge cake, topped with crunchy milk and berries

DRINKS

Red or White Sangria \$9

Passion Mula \$14

Mojo Punch \$16