

Mojito Tapas Restaurant

2231 Holiday Manor Ctr 40222-6463 · +15024250949 · Updated: Jan 14, 2026

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ENSALADAS (SALADS) 6

House Salad (mediterranean Salad)

\$8.00

spring mix, marcona almonds, pine nuts, shaved fig bread, manchego cheese, cherry tomatoes, olives, raisins, cucumbers, red onions with a muscatel vinaigrette.

Heirloom Caprese Salad

\$8.00

heirloom tomatoes, fresh mozzarella, and basil topped with olive oil, balsamic vinegar and sea salt.

Ensalada De Palmito (hearts Of Palm Salad)

\$7.00

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.

Ensalada Pera Peral (pears Peral Cheese Salad)

\$7.00

spring mix, sliced pears, dried cranberries, tossed in pear vinaigrette, topped with la peral blue cheese.

Ensalada Cesar (caesar Salad)

\$7.00

romaine hearts, homemade caesar dressing, manchego cheese and topped with cassava croutons.

Ensalada De Verduras (vegetable Salad)

AVAILABLE OPTIONS

spring mix, oranges, caramelized walnuts, manchego cheese, tomato vinaigrette.

\$7.00

Add Chicken, Shrimp Or Calamari:

\$3.50

SOPAS (SOUPS) 2

Asopado (rice Soup)

\$7.00

paella style soup with valencia rice, shrimp, spanish chorizo, chicken and saffron.

Sopa Del Dia (soup Of The Day)

AVAILABLE OPTIONS

available in a cup or a bowl. ask your server for our daily option.

Cup: \$4.00

Bowl: \$6.00

QUESOS (SLICED CHEESES) 4

La Peral

\$7.00

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.

Ibérico

\$6.00

the smooth texture melts in your tongue with a nutty full bodied flavor and finishes with a fruity after taste. served w/ port berries.

Garrotxa

\$6.00

the pure goat milk and aging process produces its aroma of fresh hazelnuts and walnuts, scent of mimosa and fresh grass. served with garlic cajeta sauce.

Manchego

\$6.00

the taste is creamy and full bodied and provides a hint of nut and caramel with a light after taste. served w/ smoked honey.

PAELLAS 3

Paella Valenciana

AVAILABLE OPTIONS

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.

For 2: \$34.00

For 4: \$68.00

Paella De Mariscos (seafood)

AVAILABLE OPTIONS

spanish valencia rice cooked with shrimp, scallops, clams, mussels, white fish, bell peppers, onions, green peas, saffron, olives and wine.

For 2: \$34.00

For 4: \$68.00

Paella De Pollo Y Setas (chicken And Mushrooms)

AVAILABLE OPTIONS

spanish valencia rice cooked with chicken, chorizo, crimini and portobello mushrooms, saffron, green peas, bell peppers, onions, tomatoes and olives.

For 2: \$34.00

For 4: \$68.00

BOCADILLOS (SANDWICHES) 7

De Pescado (fish Sandwich)

\$11.00

grilled white fish, spicy aioli, chopped tomatoes, lettuce, red onions and avocados. served on a gourmet bun.

Frita De Mariscos (seafood Burger)

\$11.00

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.

Sandwich Cubano (cuban Sandwich)

\$10.00

roasted pork, ham, swiss cheese, pickles and mustard, served on a hot pressed cuban bread.

Frita Cubana (cuban Burger)

\$11.00

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.

Sandwich De Pollo (chicken Sandwich)

\$10.00

grilled chicken, apple wood bacon, manchego cheese, baby arugula, tomato confit, honey aioli.

Sandwich De Milanesa (milanesa Chicken Sandwich)

\$10.00

lightly breaded chicken breast fried. topped with serrano ham and provolone cheese on a gourmet bun over sofrito sauce, lettuce and red onions.

Sandwich De Vegetales (vegetarian Sandwich)

\$8.00

grilled eggplant, piquillo peppers, zucchini, squash, mushrooms, provolone cheese and roasted pepper cream cheese. served on a hot pressed cuban bread.

EMBUTIDOS (CURED MEAT) 3

18 Month Reserve Serrano Ham

AVAILABLE OPTIONS

this ham is world renowned for its meaty, woody aroma and a delicate rich flavor.

\$7.00

Add Watermelon For: \$1.00

Chorizo Los Palacios

\$5.00

seasoned with spice smoked paprika from western spain, it is not flaming hot, but rather spicy.

Fuet

\$5.00

a long slender all pork sausage frequently found in catalonia, fuet is a dry cured like salami.

COCAS (CATALAN FLAT BREAD) 4

Pato Confitado (duck Confit)

\$8.00

catalan flat bread style pizza with duck confit, goat cheese, fig marmalade and herb salad.

Vegetariano

\$7.00

goat cheese, sofrito sauce, tapenade, roasted pepper, herb salad.

Short Ribs

\$8.00

braised short ribs, la peral blue cheese, caramelized onions and herb salad.

Chorizo Y Fuet

\$7.00

tetilla cheese, fuet, chorizo los palacios, and caramelized fennel topped with sliced red onions.

TAPAS FRIAS (COLD TAPAS) 6

Guacamole

\$7.50

avocados, tomatoes, cilantro, roasted peppers, red onions and lime juice. served with plantain chips.

Trio De Hummus

\$7.00

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.

Tuna De Asia (asian Tuna)

\$8.00

sushi grade tuna incrusted with black and white sesame seeds pan seared and served with baby greens, a soy ginger glaze, wasabi, pickled ginger and oranges.

Ceviche De Camarones (shrimp Ceviche)

\$7.00

shrimp marinated in citrus juices with cilantro, tomatoes, red onions, jalapeños. topped with an avocado sauce and plantain chips.

Piquillo Peppers

\$6.00

spanish roasted sweet red peppers stuffed with goat cheese. topped with crushed marcona almonds and smoked honey.

Aceitunas Marinadas (marinated Olives)

\$5.00

marinated mixed spanish olives.

TAPAS CALIENTES (HOT TAPAS) 11

Solomillo Al Cabrales

\$9.00

grilled beef tenderloin topped with cabrales blue cheese, spanish port reduction sauce served over roasted mashed potatoes.

Tabla De Chimichurri	\$7.00
grilled skirt steak served with green chimichurri sauce and shredded potato chips.	
Chuleta De Cordero (lamb Chops)	\$8.00
grilled lamb chops served over our piquillo pepper hummus.	
Rioja Short Ribs	\$12.00
rioja wine braised short ribs, served over mashed potatoes.	
Dátiles Rellenos (stuffed Dates)	\$8.00
roasted stuffed dates with capriole goat cheese wrapped in apple wood bacon topped with smoked honey and piquillo sauce.	
Albóndigas (meatballs)	\$6.00
spanish style meatballs. seasoned ground angus beef, pork and spanish chorizo. served in a wine tomato sauce. topped with manchego cheese snow.	
Empanadas De Picadillo	\$6.00
lightly fried flaky pastry shells stuffed with seasoned ground angus beef. served with roasted pepper sour cream.	
Croquetas De Jamón Y Pollo (ham And Chicken Croquettes)	\$6.00
serrano ham and chicken croquettes served with piquillo peppers sauce. topped with serrano ham snow.	
Pincho De Pollo (chicken Skewers)	\$6.00
grilled chicken skewers seasoned w/spanish spices, served with piquillo pepper hummus and alberquina olive oil.	
Ropa Vieja De Pollo	\$7.00
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.	
Raviolo	\$5.00
house made stuffed ravioli with ricotta, capriole goat cheese, chorizo, serrano ham and marcona almonds. topped with tomato confit and manchego cheese.	

SEAFOOD 6

Gambas Al Ajillo (garlic Shrimp)	\$8.00
plump shrimp sautéed with garlic, olive oil and finished with lime juice. served with garlic aioli, fresh salsa and bread.	
Mejillones Al Sofrito (mussels)	\$7.00
blue mussels sautéed with olive oil, tomatoes, garlic, onions, finished with wine and cilantro. served with blue dog bread.	
Calamares A La Romana (fried Calamari)	\$7.00
rings, tentacles, olives and roasted peppers dusted in a seasoned flour and fried until crispy. served with garlic aioli and sweet chili sauce.	
Scallops Ramesco (seared Scallops)	\$8.00
pan seared scallops served on top of spanish ramesco sauce and alberquita olive oil.	
Pescadillo Frito (fried Fish)	\$6.00
breaded fried white fish strips served with garlic aioli.	
Croquetas De Mariscos (seafood Croquettes)	\$7.00
shrimp, crawfish, crabmeat, white fish croquettes. served with avocado aioli.	

VEGETARIAN 6

Boniato Frito (sweet Potato Fries) \$4.00

sweet potato fries. served with our popular homemade smoked honey.

Patatas Bravas (spicy Potatoes) \$5.00

fried potatoes with spicy tomato sauce topped with aioli and manchego cheese.

Tortilla Española (spanish Omelet) \$6.00

organic egg omelet with onions, potatoes, garlic aioli and piquillo pepper sauce.

Gratinado De Setas (mushrooms Au Gratin) \$7.00

au gratin of crimini, portobello and shiitake mushrooms, truffle oil, potatoes, roasted garlic, capriole goat cheese, tetilla cheese. served with blue dog bread.

Pincho De Vegetales (vegetable Skewers) \$6.00

skewer with eggplant, zucchini, squash, mushrooms, red onions, bell peppers topped with saffron garlic butter.

Espinacas A La Catalana (sautéed Spinach) \$6.00

toasted pine nuts, raisins, apples and spanish sherry vinegar.

TACOS 3

Tacos De Pescado (fish Tacos) \$7.00

breaded white fish lightly fried.

Tacos De Lomito (steak Tacos) \$7.00

grilled beef tenderloin strips.

Tacos De Carnitas (pork Tacos) \$7.00

small chunks of tender marinated pork.

HELADO 4

Vanilla Bean \$2.00

Cajeta- Goat's Milk Dulce De Leche \$2.00

Milk Chocolate \$2.00

Coconut \$2.00

DESSERTS 4

Trio De Chocolate \$8.00

chocolate custard, milk chocolate ice cream, chocolate mousse, topped with banana brûlée and seasonal berries.

Flan De Queso De Cabra \$7.00

goat cheese flan with cajeta ice cream and almond brittle.

Pudin De Banana \$7.00

banana bread pudding served over dark spanish chocolate sauce topped with house made vanilla bean ice cream.

Churros Con Chocolate

\$6.00

house made cuban style doughnuts served with chocolate for dipping.