



## PINCHOS (TOAST)

- THE ITALIAN** 5.5  
Fresh Tomato, Basil, Onion, Ricotta.
- THE AUSSIE** 5.5  
Roasted Beetroot, Goat's Cheese, Mint, Garlic & Olive Oil.
- THE TURK** 5.5  
Diced Eggplant, Garlic, Olive Oil, Yoghurt.
- THE JAPANESE** 5.5  
Tuna, Wasabi Mayonnaise, Dijon, Capers, & Spanish Onion.
- THE ENGLISHMAN** 5.5  
Baked Pumpkin, Sunflower Seeds, Olive Oil Crumbled, Goats Cheese.
- PAN BREAD** 1.5  
Extra Bread Roll.

## SIDES

- SALSA CON MOJOS** 3  
Mojo's Own In-house Tomato Sauce.
- MAMA CHILLI** 3  
Mama's Secret Chilli Sauce.
- GUACOMOLE** 3  
Mashed Avocado, Lemon Juice, Spanish Onion, Coriander, Chilli.
- CORN CHIPS & GUACOMOLE** 10
- SALSA DE TOMATE** 3  
Fresh Tomato, Garlic, Chilli, Parsley, Lemon Juice, Olive Oil.
- ALIOLI** 3  
Garlic Mayonnaise.

## ENSLADAS

- ESPAÑOLA** 10  
Diced Tomato, Green Olives, Spanish Onions, Rucola & Cress.
- YOGAR** 10  
Apple, Walnuts, Watercress, Rucola, Yoghurt.
- REMOLACHA** 10  
Roasted Beetroot, Roasted Sunflower Seeds, Watercress, Mint, Goats Cheese & Balsamic.
- POLENTA** 11  
Baked Polenta, Paper-thin Fennel, Rucola, Fresh Parmesan & Lemon.

## TAPAS

- QUESO FRITO** 12  
Quenelles of Ricotta and Parmesan Cheeses fried till crispy on the outside but soft on the inside. Served with a Tomato & Basil Salsa.
- SETAS RELLENAS** 12  
Mushroom Caps stuffed with mushroom duxelle, ground pork, parmesan cheese and grilled til golden.
- BURRITO** 11  
Mexican style slow cooked beans and spices, capsicum, rice, onions, garlic, cheese and rucola wrapped in corn bread.
- EMPANADA DE CARNE** 11  
Pastry Parcels stuffed with meat. Fried Crispy and served with a side of our very own tomato sauce.
- CALAMARES FRITOS** 13  
Baby Squid tossed in flour and spices. Fried til crispy. Served with a side of our special dipping sauce.
- JERK CHICKEN & RICE** 14  
Taken from an 'old skool' Caribbean recipe, but with the mojo twist.
- CHULETAS DE CORDERO** 16  
Chargrilled Marinated Lamb Cutlets served with a side of onion rings & Salsa De Tomato.
- LOMO** 14  
Chargrilled Top Sirloin sliced to share. Served with a side of caramelized onion & salsa con Mojos.
- CHORIZO A LA PLANCHA** 10  
Chargrilled Spanish Sausage served with lemon.
- ALBONDIGAS AL AJILLO** 12  
Slow Roasted Garlic Meatballs cooked in tomato puree.
- POLLO DE FILIPINAS** 11  
Slow cooked tender chicken wings cooked in a special blend of garlic, bay, malt vinegar (not GF) and soy.
- CREMA CHAMPINONES** 10  
Creamy Garlic Whole Mushrooms.
- CHAMPINONES AL AJILLO** 10  
Sliced mushrooms, Garlic, White wine, Olive Oil & Parsley.
- GAMBAS PICANTES** 14  
Extra large local tiger prawns cooked in a chilli tomato reduction.
- GAMBAS AL AJILLO** 14  
Extra large local tiger prawns cooked in garlic, white wine, lemon and butter.
- ACEINTUNAS ADOBADAS** 5  
Marinated Olives done the Mojo's way.
- BERENJENA CON QUESO** 10  
Sliced Eggplant and Manchego Cheese sandwich.
- ALCACHOFAS A LA PLANCHA** 9  
Chargrilled Marinated Artichokes served with lemon.
- PINCHOS DE POLLO** 12  
Marinated chicken thigh pieces. Sliced, Skewered and Char Grilled. Served with a side of Honey Mustard.
- BOLAS DE COUS COUS** 10  
Cous Cous mixed with roasted vegetables, parmesan & spices. Crumbed and served with yoghurt & cucumber salsa.
- TORTILLA ESPAÑOLA** 9  
Old Skool - Potato and Onion Omelette. Served with a side of aioli.
- PIMIENTOS ASADOS** 7  
Roasted Capsicum, Garlic, Shallots & Olive Oil.
- MANCHEGO** 8  
Straight from Espana. Served with a fruity Olive Oil.
- QUESO A LA PLANCHA** 11  
Fried Slices of Halumi Cheese served with lemon. 'Squeeze it on and eat it fast!'
- CROQUETAS DE ATUN** 12  
Tuna croquettes fried til crispy and served with a side of aioli.
- PESCADITO FRITO** 9  
Fresh Whitebait tossed in flour, fried til crispy and served with lemon.
- PULPITOS A LA GALLEGA** 13  
Chargrilled marinated baby octopus topped with a chilli, balsamic & tomato reduction.
- ATUN CORTEZUDO** 14  
Sliced tuna steak with a sumac pinenut crust served with crispy onions and a sliced lemon.
- SARDINAS A LA PLANCHA** 13  
Chargrilled whole sardines stuffed with thyme & fennel. crust served with crispy onions and a sliced lemon.

## PATATAS

- PATATAS CREMA** 10  
Baked Potatoes, Garlic, Cream, Parmesan.
- PATATAS BRAVAS** 10  
Potatoes baked in a Tomato, Chilli Puree.
- PATATAS AL HORNO** 9  
As is, with Rosemary & Olive Oil.

## SWEET THINGS

- PASTEL DE CHOCOLATE** 9.5  
Flourless Chocolate & Hazelnut Cake.
- MOUSSE DE CHOCOLATE** 8.5  
Classic & Rich.
- EL DIABLO BLANCO** 9.5  
White Chocolate Cheesecake.
- STRAWBERRY FONDUE** 9.5  
Fresh strawberries dipped with creamy chocolate.
- STICKY DATE PUDDING** 9.5  
With butter-scotch and vanilla ice-cream.
- EMPANADAS CON NEGRO** 9.5  
Chocolate filled. Served with cream & strawberry compote.

## BEBIDAS

- CAFE** 4.5  
All the usual suspects.
- COLA-CAO** 4.5  
Powdered cocoa with milk.
- TEA** 4.5  
Choose from our selection.
- SOFT DRINKS** 4.5  
Choose from our selection.
- RED BULL** 7
- SAN PELLEGRINO 750 ML/500 ML** 9/6
- JUICE** 5.5  
Orange, Pineapple, Mango, Apple, Cranberry.
- CORONA (Mexico)** 8
- AMBER RED** 8
- AMBER GREEN** 8
- HEINEKEN (Holland)** 8
- PERONI (Italy)** 8
- HAHN SUPER DRY (Australia)** 8
- COOPERS PALE ALE (Australia)** 8
- 5 SEEDS APPLE CIDER (345ml)** 8
- CASCADE PREMIUM LAGER (Australia)** 7
- CASCADE PREMIUM LAGER LIGHT** 6

## CERVEZAS

## SANGRIA

**MOJOS OWN BONDI BEACH, AUSTRALIA**  
A traditional style alcoholic fruit punch native to Espana. Made to an authentic recipe handed down by grandma herself.

- 1L** 22
- HALF** 12
- GLASS** 6

## SPARKLING

- HENKEL TROKEN / PICCOLO** 40/12  
GERMANY  
Fresh fruity wine with good citrus zesty character and enough acidity to leave a pleasant finish.
- BEELGARA NV BRUT CUVEE / PICCOLO** 40/12  
NEW SOUTH WALES, AUSTRALIA  
Fresh and lively as the summer breeze that caresses the ripening vines. Beelgara's Sparkling range captures all the fruit sweetness and celebration of summer.

## COCKTAILS

- MOJITO** 14  
Mint, Muddled lime, Havana Rum & Soda. Shaken into tall.
- MARGARITA** 14  
Tequila Blu, Triple Sec & Lemon Juice. Shaken & Strained into a salt rimmed margarita.
- EL POLVO** 14  
Gin, Orange, Passionfruit, Licor 43. Shaken then poured...
- STRAWBERRY CAIPIRINHA** 14  
Muddled Strawberries, Sugar & Cachaca Sagatiba. Shaken into an Old Fashioned.
- SALMA** 13  
Tequila Blu, lime Juice and a dash of lime cordial. Shaken and strained in a martini.
- KIWI CAIPIRIOSKA** 14  
Muddled Kiwi, Dash Lime, Sugar, Vodka O. Shaken into an Old Fashioned.
- CUCUMBER MARTINI** 14  
Vodka O, Cucumber Syrup, Muddled Lime & Mint. Shaken & Strained into a Martini.
- BAYOU** 13  
Grand Marnier, Southern, Lemon, Mint, Ginger Ale. Built into an Old Fashioned.
- PARADISO** 14  
Vodka O, Chambord, Lime, Passionfruit. Blended into a Martini.
- JEFE** 13  
Captain Morgan Rum, Kahlua & Bitters. Just like a slap in the face!
- EXPRESSO MARTINI** 16  
Bailey, Kahlua, vodka and espresso shot.
- TROPICAL SEX** 14  
Soho lychee, Bacardi blended with ice served with fresh lychee.
- SURFERS PUNCH** 14  
Bacardi, soho lychee, tequila with passion fruit and fresh kiwi blended.
- HERMANO** 14  
Cucumber, mint, Gin, Apple, sugar & Lemon Juice. Shaken and poured into a tumbler.

## VINO TINTO

- JED. MALBEC** 44/9.5  
MENDOZA, ARGENTINA  
Bright ruby red with flavours of cherry, violets and subtle spice. Medium bodied with incredibly fine tanins. A traditional style true to this internationally acclaimed region.
- WHITE CLIFF. PINOT NOIR** 41/9  
NEW ZEALAND  
Subtle flavours of strawberry and cherry with a delicately textured palate.
- BEELGARA. SHIRAZ** 40/8.5  
CLARE VALLEY, AUSTRALIA  
Deep mulberry red colour. Ripe, intense aromas of berry fruit balanced with spicy characters of clove, cinnamon and a subtle touch of vanilla. Long and silky on the palate.
- SIGLO. TEMPRANILLO, GARANACHA, MAZUELO** 42/9.5  
RIOJA, ESPANA  
Lightly aromatic with sweet red berry fruit and a hint of vanilla from the oak barrel aging. A hugely popular easy drinking rioja.
- LOS MOLINOS. TEMPRANILLO** 37/8  
SOUTH OF CASTILLA-LA MANCHA, SPAIN  
Intense red ruby colour, with noticeable fresh aromas of red fruits. In mouth, surprise by its sweet tannic sensation. This wine is light and delicate with a good balance, and medium finish.
- MOJO SHIRAZ** 40/9  
BAROSSA VALLEY, AUSTRALIA  
Rich and ripe, this versatile one wine would not be out of place at the dinner table.
- VINO BLANCO**
- TWO THUMBS. SAUVIGNON BLANC** 40/9  
SOUTH EASTERN AUSTRALIA  
Pale green in colour. Lifted passionfruit and gooseberry aromas. A soft stylish palate structure displaying tropical flavours, with excellent fruit weight and length.
- BEELGARA ESTATE. PINOT GRIGIO** 40/9  
CLARE VALLEY, AUSTRALIA  
Delicate aromas of spice and floral notes intermingled with mineral tones. Sweet fruits add texture and richness, rounding out a lovely balanced wine.
- LOS MOLINOS. VERDEJO** 37/8  
SOUTH OF CASTILLA-LA MANCHA, SPAIN  
Pale in colour, fresh fruits aromas and freshly cut herbs on the nose. The palate is clean and well balanced, with moderate acidity and great harmony.
- FIVE FRIENDS ROSÉ** 32/7.5  
NEW SOUTH WALES, AUSTRALIA  
A pale pink blush Rosé with fresh and fragrant aroma including raspberry, strawberry and cherry fruits.