



MOJOS TAPAS BAR

32 CAMPBELL PARADE BONDI BEACH NSW 2026
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PINCHOS (TOAST)



V **THE ITALIAN** **8.5**

Fresh Tomato, Basil,
Onion, Ricotta.



V **THE TURK** **8.5**

Diced Eggplant, Garlic,
Olive Oil, Yoghurt.



V **THE ENGLISHMAN** **8.5**

Baked Pumpkin, Sunflower Seeds,
Olive Oil Crumbled, Goats Cheese.



THE JAPANESE **8.5**

Tuna, Wasabi Mayonnaise, Dijon,
Capers, & Spanish Onion.



V **THE AUSSIE** **8.5**

Roasted Beetroot, Goat's Cheese,
Mint, Garlic & Olive Oil.

V **PAN BREAD** **1.0**

Extra Bread Roll.



SIDES



V **SALSA CON**
GF **MOJOS** **4**
Mojo's Own In-house
Tomato Sauce.

V **MAMA CHILLI** **4**
GF Mama's Secret Chili
Sauce.

V **GUACOMOLE** **8**
GF Mashed Avocado,
Lemon Juice, Spanish
Onion, Coriander, Chili.



V **SALSA DE** **4**
GF **TOMATE**
Fresh Tomato, Garlic,
Chili, Parsley, Lemon
Juice, Olive Oil.

V **ALIOLI** **4**
Garlic Mayonnaise.



V **CORN CHIPS &** **13**
GUACOMOLE



ENSLADAS



V **ESPANOLA** **14**
GF Diced Tomato, Green Olives,
Spanish Onions Rugula & Cress.



V **YOGAR** **14**
GF Apple, Walnuts, Watercress,
Rugula, Yoghurt.



V **REMOLACHA** **14**
GF Roasted Beetroot, Roasted
Sunflower Seeds, Watercress,
Mint, Goats Cheese & Balsamic.



V **POLENTA** **15**
GF Baked Polenta, Paper-thin
Fennel, Rugula, Fresh Parmesan
& Lemon.



TAPAS



V QUESO FRITO **15**

Quenelles of Ricotta and Parmesan Cheeses fried till crispy on the outside but soft on the inside. Served with a Tomato & Basil Salsa.

V CHAMPINONES AL AJILLO **13**

GF Sliced mushrooms, Garlic, White wine, Olive Oil & Parsley.

13



V BOLAS DE COUS COUS **13**

Cous Cous mixed with roasted vegetables, parmesan & spices. Crumbed and served with yoghurt & cucumber salsa.



V TORTILLA ESPANOLA **13**

GF Old Skool' - Potato and Onion Omellete. Served with a side of aioli.



V PIMIENTOS ASADOS **10**

GF Roasted Capsicum, Garlic, Shallots & Olive Oil.



TAPAS



SETAS RELLENAS 17

Mushroom Caps stuffed with mushroom duxelle, ground pork, parmesan cheese and grilled til golden.

GF PINCHOS DE POLLO 16

Marinated chicken thigh pieces. Sliced, Skewered and Char Grilled. Served with a side of Honey Mustard.



CHORIZO A LA PLANCHA 14

Chargrilled Spanish Sausage served with lemon.



ALBONDIGAS AL AJILLO 14

Slow Roasted Garlic Meatballs cooked in tomato puree.



POLLO DE FILIPINAS 14

Slow cooked tender chicken wings cooked in a special blend of garlic, bay, malt vinegar (not GF) and soy.



TAPAS



V BURRITO

15

Mexican style slow cooked beans and spices, capsicum, rice, onions, garlic, cheese and rugula wrapped in corn bread.

V CREMA CHAMPINONES

GF Creamy Garlic Whole Mushrooms.

15



V BERENJENA CON QUESO

Sliced Eggplant and Manchego Cheese sandwich.

14



V ALCACHOFAS A LA PLANCHA

GF Chargrilled Marinated Artichokes served with lemon.

12



V QUESO A LA PLANCHA

GF Fried Slices of Halumi Cheese served with lemon. 'Squeeze it on and eat it fast!'

14



TAPAS



CHULETAS DE CORDERO

Chargrilled Marinated Lamb Cutlets served with a side of onion rings & Salsa De Tomate.

22



V ACEINTUNAS

GF ADOBADAS

9

Marinated Olives done the Mojo's way.

GF JERK CHICKEN & RICE

18

Taken from an 'old skool' Carribean recipe, but with the mojo twist.



V MANCHEGO

12

GF Straight from Espana. Served with a fruity Olive Oil.

GF LOMO

21

Chargrilled Top Sirloin sliced to share. Served with a side of caramelized onion & salsa con Mojos.



TAPAS



GF GAMBAS PICANTES

Extra large local tiger prawns cooked in a chilli tomato reduction.

18



GF GAMBAS AL AJILLO

Extra large local tiger prawns cooked in garlic, white wine, lemon and butter.

18

CALAMARES FRITOS

Baby Squid tossed in flour and spices. Fried til crispy. Served with a side of our special dipping sauce.

18



EMPANADA DE CARNE

16

Pastry Parcels stuffed with meat. Fried Crispy and served with a side of our very own tomato sauce.



TAPAS



CROQUETAS DE ATUN 16

Tuna croquettes fried til crispy and served with a side of aioli.



PESCADITO FRITO 14

Fresh Whitebait tossed in flour, fried til crispy and served with lemon.



GF PULPITOS A LA GALLEGA 17

Chargrilled marinated baby octopus topped with a chilli, balsamic & tomato reduction.



GF ATUN CORTEZUDO 20

Sliced tuna steak with a sumac pinenut crust served with crispy onions and a sliced lemon.



PATATAS



V PATATAS CREMA

13

GF Baked Potatoes, Garlic, Cream, Parmesan.



V PATATAS BRAVAS

13

GF Potatoes baked in a Tomato, Chili Puree.



V PATATAS AL HORNO

12

GF As is, with Rosemary & Olive Oil.



SWEET THINGS

GF PASTEL DE CHOCOLATE **14**
Flourless Chocolate & Hazelnut Cake.

GF MOUSSE DE CHOCOLATE **12**
Classic & Rich.

EL DIABLO BLANCO **14**
White Chocolate Cheesecake.

STRAWBERRY FONDUE **14**
Fresh strawberries dipped with
creamy chocolate.

STICKY DATE PUDDING **16**
With butter-scotch and vanilla ice-cream.

EMPANADAS CON NEGRO **14**
Chocolate filled. Served with cream &
strawberry compote.



BEBIDAS

CAFE

All the usual suspects.

5.5

COLA-CAO

Powdered cocoa with milk.

5.5

TEA

Choose from our selection.

5.5

SOFT DRINKS

Choose from our selection.

5.5

RED BULL

7

SAN PELLEGRINO 500 ML

8

JUICE

Orange, Pineapple, Mango, Apple, Cranberry.

6.5

