

Seattle Restaurant Week

Dinner Menu at Mojito

PRIMEROS

Camarones Carmen Miranda- Shrimp sauteed with pineapple, mango, and bell peppers. GF DF

Tres Amigos- A portion of each of our fried yucca, tostones, and maduros. GF

Ceviche Mojito- Raw cod fish marinated in lime juice a tossed with red onion, cucumber, and hominy. Served with fresh corn chips and avocado. GF

Ensalada de Casa- Mixed greens topped with tomato, onion, avocado, and our house-made mango dressing. GF

SEGUNDOS

Parilla Mojito- Our own citrus marinated sirloin steak. Served with rice, black beans, fried yucca, tostones, and guasacaca. DF

Mama Maria's Mole- Chicken thighs simmered in our house-made mole. Served with red rice and maduros.

Pescado en Guiso- Rockfish fillet simmered in our guiso sauce made with tomato, green olives, capers, and white wine. Served with rice, ensalada de casa, and maduros. GF

Lecon Asado- Marinated pork shoulder with sautéed onions. Served with rice, beans, tostones, and yucca. GF FD

Pinchos Vegetarianos- zucchini, onion, tomato, pineapple, bell peppers with a sweet pepper and cilantro glaze. Served with rice, beans, tostones, and Yucca. V GF

POSTRES

Tres Leches Cake

Tarte de Manzana

Ice cream GF

\$50

Per Person, does not include tax or gratuity

www.mojitoseattle.com

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