

hand crafted
MOCKTAILS ~ \$13

QUEEN OF THE DAMNED
lemon shrub, hibiscus
soda water

PEAR-FECT STORM
pear, lemon, ginger beer

NOJITO
Pineapple & Mint Shrub, Lime,
Soda

EL PRIMO
Pink Peppercorn Agave, Lemon,
Grapefruit Sparkling Soda

FANCY TONIC
Tonic Water, BGB Rose Bitters
dragon fruit & blood orange

COCKTAILS ~ 16

SEASONAL WHITE SANGRIA
Please ask your server

THE MIJO SPRITZ
vodka, aperol, lemon,
grapefruit, seltzer,
pink peppercorn

THE VODKA ROYALE
meyer lemon vodka,
blanco vermouth, lemon,
honey, sparkling wine

SAVANNAH NIGHTS
mezcal, hibiscus, chartreuse,
citrus, BGB orange bitters,
ginger beer

SKINNY MARINNY
reposado tequila, house made
spanish curacao, lime,
sriracha salt

PINK GINTONICA
pink gin, tonic, blood orange,
BGB rose bitters,
dragon fruit, lime

THE MIJO MOJITO
rum, lime, mint,
seltzer

LA PRIMA
oaxacan gin, cappelletti,
lemon, agave,
pink peppercorn,
grapefruit soda

PINEAPPLE EXPRESS
rum, pineapple, mint, lime,
seltzer

HOUSE NEGRONI
spanish gin,
bonanto aperitivo,
la copa rojo vermouth, orange
twist

BLACK OLD FASHIONED
bourbon, averna,
cinnamon & maple shrub,
BGB orange bitters



COCKTAILS & WOOD GRILL
CALI • ESPAÑA

STARTERS

THE EGGPLANT CHIPS ~ 16
chili honey, smoked maldon salt

WOOD GRILLED BROCCOLINI ~ 18
citrus vinaigrette, chili flakes
marcona almonds

**SMOKED SCALLOP TARTARE ~ 23
piparra peppers, preserved lemon, pine nuts,
taro chips, little gem lettuce

GAMBAS AL PIL 3 pc. ~ 23
grilled head-on prawns, garlic, paprika, cayenne,
garden herbs, lemon, grilled bread

WOOD GRILLED OCTOPUS ~ 20
broccoli romanesco, roasted potatoes,
red mojo sauce, watercress

THE MIJO SLIDERS 2 pc. ~ 19
house wagyu blend, pickled onions,
mahon cheese, romesco, piparra peppers

SHORT RIB STUFFED PIQUILLO PEPPERS 3 pc. ~ 25
black garlic jus, rice, manchego cheese,
bread crumbs

SEASONAL FLATBREAD OF THE DAY ~ 21
chef's rotating flatbread on our
house made pizza dough - ask your server

SALADS

GRILLED PEACH & TOMATO SALAD~ 22
cucumber, chorizo crumble, burrata,
sprouts, sherry gastrique, tarragon oil

**THE GRILLED SPANISH CAESAR ~ 19
grilled little gem lettuce, spanish white anchovies,
radish, manchego cheese, grilled croutons
ADD: Chicken \$12, Steak \$19, Prawns \$16

CHEF'S MARKET SALAD ~ 18
arugula, seasonal fruit, feta, shaved fennel,
toasted almonds, sherry vinaigrette
ADD: Chicken \$12, Steak \$19, Prawns \$16

CLASSIC BAR TAPAS FOR THE TABLE

PAPAS BRAVAS ~ 16
crispy spanish potatoes, aioli, romesco sauce

HOUSE MADE FLATBREAD & TRIO OF DIPS ~ 16
hummus, baba ghanoush, green mojo sauce

BLISTERED SHISHITO PEPPERS ~ 13
espelette, smoked maldon salt, fennel pollen

ENTREES

ROASTED SPAGHETTI SQUASH 'PASTA' v & gf ~ 27.5
broccoli romanesco, cherry tomatoes,
roasted peppers, mojo picon, crispy shallots

THE MIJO PAELLA ~ 46
clams, mussels, prawns, scallops, chicken, chorizo,
peas, saffron, tomato ~ Add Lobster + MKT \$

PAN SEARED NORTHERN SALMON ~ 38
spiced quinoa, broccolini, salsa verde,
nardello peppers

SPICE RUBBED ROTISSERIE CHICKEN ~ 34
wood fired half chicken, crispy potatoes,
roasted peppers & onions, caramelized onion jus

TOMAHAWK PORK CHOP ~ 37
braised chickpeas, chorizo, kale
apple & fennel salad, sherry gastrique

**WOOD GRILLED RACK OF LAMB ~ 49
cous cous, medjool dates, confit cherry tomatoes
summer squash, smoked chimichurri

GRILLED HANGER STEAK MEDALLIONS~ 32
corn succotash, mojo picon, crispy shallots

WOOD GRILLED FILET MIGNON ~ 52
purple potato puree, grilled baby carrots
fig demi glace, crispy kale

¡ SALUD !

CORTE MADERA, CALIFORNIA

*Served raw or undercooked or contain raw or undercooked ingredients.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.