



Flavor of Fort Lauderdale: Mojo – Food, Spirits, Vibe!

Mojo has many meanings, including food, spiritual and sexual connotations.

- A mojo in South America is a condiment comprised of minced garlic and herbs, while in Cuba, “Mojo de ajo” is a sauce made from sour oranges and garlic.
- Spiritually, the Africans brought mojo to the Caribbean in the form of a “mojo hand” or “mojo bag.” The color of the bag, coupled with the material it was made of and the herbs and spices it contained, allowed the possessor to conjure any want and wish he desired.
- In song, jazz singer Muddy Waters, got his mojo to work, while Jim Morrison of the Doors got his mojo to rise!

It has been said that women lure men with their mojo, but in this case, owners and long-time domestic partners, Anthony De Maio and Domenick Falcione have used their mojo to create Fort Lauderdale’s newest restaurant hotspot! Both are bringing Mojo from New Jersey to sunny Fort Lauderdale for a taste sensation you’ll not soon forget.

Bold, bright, comfortable, casual, elegant and chic all describe the atmosphere of this new space. Amazingly rich and vibrant colors, peacock accents and friendly service will greet you from the moment you walk in the door. Custom artwork by chef, owner and artist Domenick adorn the walls and add to the restaurant’s fun and funky mystique. Soothing music, classic jazz and wild DJs only add to the ambiance. The Mojo experience is for your eyes, ears, taste buds and soul!

The food is equivalent to the meaning with a fusion of flavors. Taking seasonal ingredients, the chefs have created an eclectic menu that is a blend of Italian, South American, Island and Asian cuisines. A menu favorite is the ceviche, and the spicy jumbo lump crab is a must have. It’s served with sambal aioli, baby greens, crispy wontons and twelve-year-old balsamic. The medley of flavors is magical. Other great selections include clams possilipo sautéed in a white wine tomato broth and the baked escargot prepared with artichoke hearts, feta, grape tomatoes, garlic butter

and white wine. You’re sure to enjoy any selection but may want to order several and revel in the different texture and flavor combinations.

There’s nothing ordinary about the salad options which include a caramelized goat cheese tossed with violet mustard, oranges, sake, plums, almonds, artisan blend and guava citronette. The Mojo Caesar is creamy with just a slight tang. The romaine is complemented with Parmesan croutons. The arugula rocket is tossed with red onion, tomato, red wine vinaigrette, extra virgin olive oil and fleur de sel. Jazz up any salad by adding chicken, marinated skirt steak, shrimp, crab or organic Irish salmon.

Entrees change with the seasons, but you may be privy to a free range Mili that is a panko and Parmesan encrusted airline chicken, pan-seared with arugula, grape tomatoes and chimichurri. A favorite is the Mojo rubbed filet, but it’s unlike any other you’ve had in the past. The eight-ounce center-cut is cooked to order and served with gorgonzola mashed potatoes, caramelized onions and sautéed spinach. The zuppa di pesce combines crab, shrimp, clams, mussels, scallops, fish of the day, toast points and aioli for a flavorful sensation! There’s a variety of pastas to choose from, in addition to stir-fries, with your choice of tofu, chicken, skirt steak, organic salmon, shrimp or crab. The menu will always feature new and flavorful items for you to choose from, along with delicious house specialties you can rely on.

You can relax after your meal with a sumptuous after-dinner drink or join the fun at the bar for a fantastic martini or mixed drink. This restaurant is open Monday to Saturday and closed Sunday. Enjoy happy hour M-F from 4 pm to 7 pm with an extended happy hour on Mondays and Thursdays featuring mojitos, martinis and 16 oz. Margaritas, from \$3 to \$6 off, and premium cocktails. Dinner is served from 5 pm and reservations are accepted. A bar-bites menu is also offered at the bar. Mojo is open for business and is located at 4140 North Federal Highway. Call them at 954-568-4443 or visit them on the web at MojoFL.com.