

### *Chesapeake Bay*

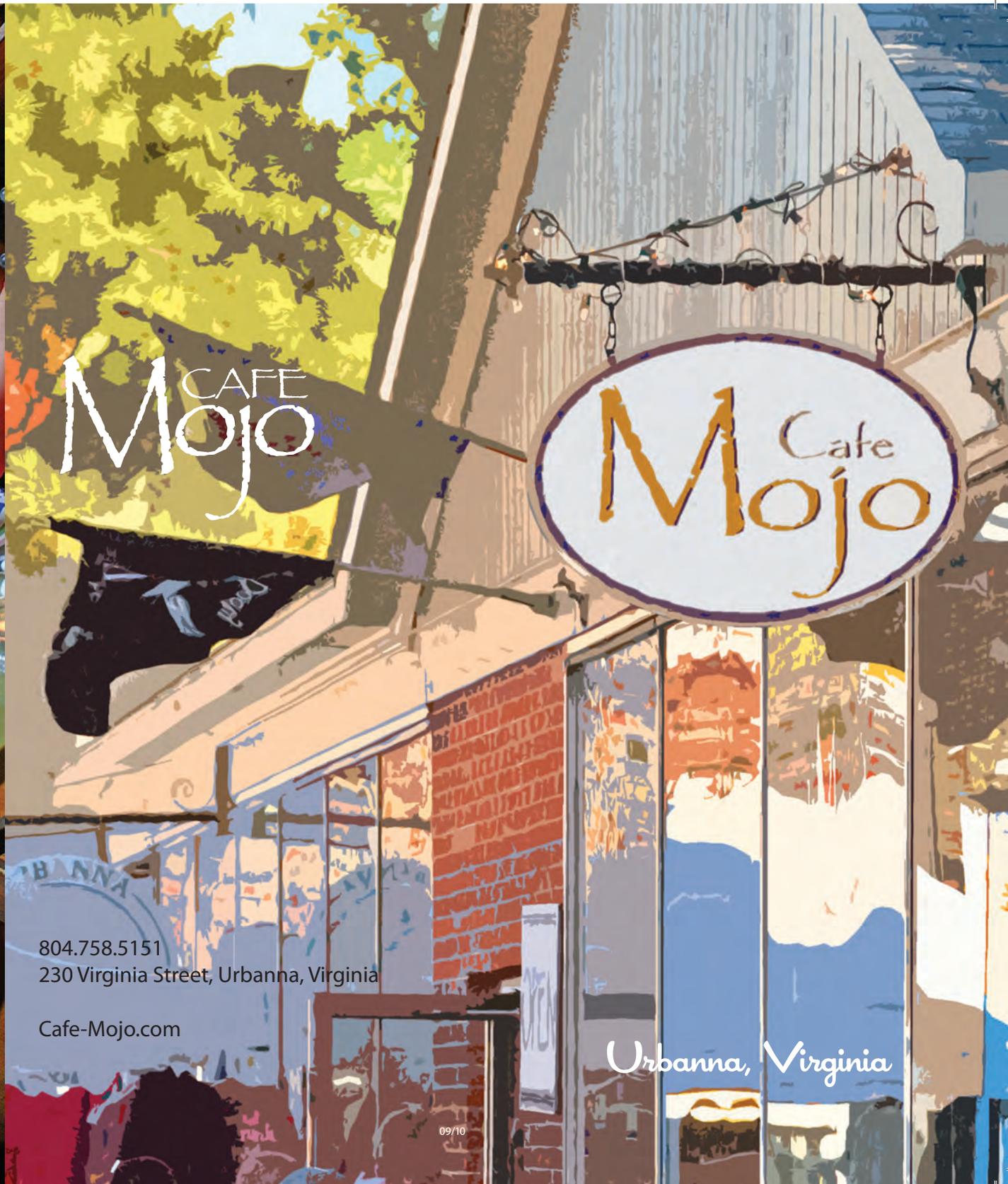
"...They are fiercely focused on their forte: all that's seasonally fresh—local and organic whenever possible—and deliciously classy. They definitely have their mojo working."

### *Virginia Living*

"Cafe Mojo infuses Urbanna with fresh energy and sophisticated flavor. The dinner only menu interprets local ingredients using European and Mexican tastes and techniques."

### *Chesapeake Life Magazine*

"Come nightfall, the small town might roll up it's sidewalks, but Cafe Mojo keeps jammin'. Eclectic live music and dazzling gourmet cuisine is served..."



804.758.5151  
230 Virginia Street, Urbanna, Virginia

Cafe-Mojo.com

*Urbanna, Virginia*

# MOJO CAFE

## Garden Fresh

Most restaurants say it even when it comes from a distributor. When in season we buy our produce local, direct from the source, like Dayspring Farm. The same goes for our Rockfish, crab and other local seafood. We don't want to say fresh is our secret ingredient but...

**Joe Helne** has been the chef of Café Mojo since March of 2009 after serving as sous chef for three years. Joe got his culinary start baking bread for the Boathouse Bakery in Urbanna and was with Café Mojo as a grill cook when they opened in July 2003. Inspired to learn more he left later that year to attend the professional culinary program at L'academie de Cuisine in Gathersburg, Maryland. Joe did his "externship" at D.C.'s landmark Spanish restaurant La Taberna del Alabardero under Chef Santi Zabaleta. He then worked at D.C.'s Blacksalt, Chef Jeff Black's upscale seafood restaurant. Pining for the good life on the water he returned to Café Mojo and the rest is recent history. Joe's culinary goal is to use local produce and seafood as often as possible, enhance their natural flavors and for you to enjoy.

Thursday thru Saturday  
Serving 4pm to 10pm Reservations only for parties of 6 or more  
Drinks & Socializing 4pm until we make you leave

