

## MOVIDA CLASSICS

<b>Pan con Tomate</b> <i>grated tomato, garlic aioli, Breadsmith ciabatta (vg)(df)</i>	6.30
<b>Pimiento Cheese</b> <i>Spanish goat cheese spread - w/ Breadsmith ciabatta (vg)</i>	7.20
<b>Manchego</b> <i>12-month aged - D.O. La Mancha - sheep's milk - w/ Seville tortas &amp; peach jam (vg)</i>	8.30
<b>Drunken Goat</b> <i>D.O. Murcia - goat's milk - w/Seville tortas "olive oil crackers" &amp; red seedless grapes (vg)</i>	8.70
<b>Jamón</b> <i>18-month aged - D.O. Castilla y León - Serrano</i>	8.60
<b>Empanadillas (2 pcs)</b> <i>carrot, caramelized onion, roasted tomato, cumin, Spanish paprika, lemon aioli (vg)</i>	7.30
<b>Jamón Croquetas (2 pcs)</b> <i>serrano ham, bechamel, lemon aioli, chive</i>	6.30
<b>Roasted Red Pepper Cheese</b> <i>hand-crafted in WI - cow's milk cheese - w/ Seville tortas "olive oil crackers" (vg)</i>	8.70

## TAPAS

<b>Zhou's Wings (6 pcs)</b> <i>chicken wings baked, fried and tossed in Movida's house made sweet &amp; sour sauce a tribute to Zhou Yu Long, our go-to restaurant for Chinese food in the Metro of Madrid</i>	10.80
<b>Patatas Bravas</b> <i>crispy potato, brava sauce, lemon aioli, green onion, chive (vg)(df) (chorizo loaded +5.00)</i>	10.50
<b>Cauliflower Tosta</b> <i>cauliflower, parmesan, roasted garlic, lemon, chili flakes, dijon mustard (vg)</i>	10.20
<b>Crab Tosta*</b> <i>crab, sour cream, lemon, cheddar, parmesan, panko, ciabatta, chive</i>	11.30
<b>Mushroom Tosta</b> <i>sautéed mushroom, shallot, black garlic mascarpone, ciabatta (vg)</i>	9.20
<b>Barbacoa Tacos*</b> <i>Moroccan-spiced beef, red cabbage, goat cheese, lime crema, radish</i>	11.60
<b>Grilled Zucchini</b> <i>sofrito, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt (vg)</i>	9.30
<b>Steak Tosta*</b> <i>red piquillo pepper, grilled tenderloin, ciabatta, relish aioli (df)</i>	13.30
<b>Garlic Shrimp*</b> <i>tomato, peperoncini, white wine, lemon, butter, green onion, grilled ciabatta</i>	13.60
<b>Brocolini</b> <i>shallot, chilli flake, lime, red pepper dill crema (vg)(gf)</i>	9.30
<b>Lomo Tosta*</b> <i>grilled pork loin, peach marmalade, creamy brie, ciabatta, chive</i>	10.50
<b>Tortilla*</b> <i>confit potato, caramelized onion, egg, malt vinegar aioli (vg)(df) (brava sauce +1.00, grilled bread +2.00)</i>	9.30

## BOWLS

a late night favorite on the streets of Madrid

<b>Street Noodles*</b> <i>Thai chili sauce, shrimp, broccoli, green bean, green onion, egg, fried garlic (df)</i>	16.90
<b>Curry Noodles</b> <i>green curry, fried tofu, vegetables, red cabbage, pea shoot (vg)(df)</i>	16.90

## TABLE

not too big but big enough to share

<b>Paella Burrito</b> <i>chicken, chorizo, olives, Spanish rice, queso, pico de gallo, avocado lime crema, sliced to share</i>	14.40
<b>Movida's Signature Chop*</b> <i>thinly pounded pork cutlet, dredged in flour, pan-fried with a Spanish white wine lemon butter sauce...our signature accompaniment to paella. *available Friday, Saturday, and Sunday in limited quantities</i>	14.70

## PAELLA

traditional serves 2-4 and can take 40 minutes

<b>Chef's Paella*</b> <i>chicken, Basque chorizo, shrimp, squid, tomato, green bean, sofrito, paprika lemon aioli (df)(gf)</i>	49.40
<b>Braised Beef Paella*</b> <i>braised beef, mushroom, red piquillo pepper, green bean, paprika aioli (gf)(df)</i>	49.40
<i>plated paella serves 1-2 and can take up to 20 minutes</i>	
<b>Garden Paella</b> <i>broccoli, carrot, red onion, tomato, green bean, sofrito, red cabbage, lemon aioli (vg)(df)(gf)</i>	20.80
<b>MOVIDA Paella*</b> <i>chicken, Basque chorizo, Spanish olive, sofrito, paprika lemon aioli (gf) (df)</i>	21.60
<b>Hotel Madrid Plated Paella*</b> <i>shrimp, squid, tomato, green bean, sofrito, red pepper and dill crema (gf)</i>	22.90
<b>Braised Beef Paella*</b> <i>braised beef, mushroom, red piquillo pepper, green bean, paprika aioli (gf)(df)</i>	22.90

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
(vg) vegetarian - (df) dairy free - (gf) gluten free - please alert your server to any allergies or dietary restrictions

# MOVIDA

At Hotel Madrid

La Movida Madrileña marked a before and after in Spain. Once an underground movement in Madrid, La Movida quickly became a counter cultural revolution that changed an entire county. It made the unacceptable acceptable. La Movida changed the way Spaniards would eat, drink, live, and treat each other. With this movement as our mission...

WELCOME TO MOVIDA

## COCKTAILS

<b>MOVIDA Old Fashioned</b> Korbel brandy, chai-infused sherry, 7-UP, cherry	12
<b>Hotel Madrid Gin &amp; Tonic</b> Ford's gin, house tonic, earl grey, lime, cucumber	12
<b>Margarita</b> El Jimador blanco tequila, Passoa passionfruit liqueur, dry curaçao, lime	12
<b>Mojito</b> Captain Morgan spiced rum, lime, mint, carbonated, on draft	12
<b>Mai Tai</b> Korbel brandy, orange curaçao, orgeat, lime juice (contains almonds)	12
<b>Classic Old Fashioned</b> Bulleit bourbon, Damm Estrella honey syrup, Bittercube Corazon & Blackstrap bitters	13
<b>Manhattan</b> Woodford Reserve rye, ATXA blanco vermouth, elderflower, genepy, Bittercube root beer bitters	14
<b>Espresso Martini</b> Ketel One vodka, Galliano Ristretto, Stone Creek Coffee Cold Brew	14

## NON-ALCOHOLIC COCKTAILS

<b>AmericaN/A</b> Giffard sirop aperitif, club soda, orange	6
<b>Jasmine Lemonade</b> lemonade, jasmine green tea	6

## WINE BY THE GLASS

Espumoso | Sparkling

<b>Cune</b> Cava Brut NV - Xarel-lo, Macabeo, Parellada - Cava - Spain	11
--	----

Blanco | White

<b>Artomaña</b> "Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain	12
<b>Garciarévalo</b> "Casamaro" 2019 - Verdejo - Rueda - Spain	11
<b>La Comarcal</b> "Delmoro" Blanco 2020 - Chardonnay, Merseguera - Valencia - Spain	13

Rosado | Rose

<b>Olivares</b> "Rosado" 2021 - Tempranillo, Garnacha, Viura - Rioja - Spain	11
<b>Itxas Harri</b> "Roxa" 2021 - Garnacha - Navarra - Spain	11
<b>Ostatu</b> "Rosado" 2021 - Garnacha - Jumilla - Spain	12
<b>Ameztoi</b> "Rubentis" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain	12

Tinto | Red

<b>Bodegas Quo</b> 2018 - Garnacha - Campo de Borja - Spain	11
<b>Luberri</b> "Seis" 2019 - Tempranillo - Rioja - Spain	12
<b>Venta la Vega</b> "Adaras Aldea" 2019 - Garnacha Tintorera, Syrah - Almansa - Spain	11
<b>Olivares</b> "Altos de la Hoya" 2019 - Monastrell - Jumilla - Spain	11

## SANGRIA

Served by the glass or carafe

<b>Red Sangria</b> cabernet, Korbel brandy, peach, orange, cinnamon	10   40
<b>White Sangria</b> chardonnay, strawberry, lemon	10   40
<b>Seasonal Sangria</b> chardonnay, El Jimador tequila, thai basil, pear, pineapple, lime	10   40
<b>Sangria Flight</b> one each of Red, White and Seasonal	20

## BEER

<b>Estrella Damm</b> Barcelona, Spain	7
<b>Spotted Cow</b> New Glarus, WI	6
<b>Third Space Happy Place</b> Milwaukee, WI	6
<b>Buy a Round for the Kitchen</b>	12

An 18% Service Charge will be included on your final bill. This allows us to compensate our staff with a more predictable income. Any additional gratuity is appreciated but optional and will go entirely to those who directly served you tonight.