



Unlimited Tapas | 49/person

All the MOVIDA Classics, Tapas, & Tostas you can enjoy for the table, a must for any celebration!

75 minute limit - requires participation of whole table

MOVIDA CLASSICS

- Our staff favorites & signature tapas

Pan con Tomate <i>grated tomato, garlic parsley aioli, toasted bread</i> (vg)(df)	9.10
Pimento Cheese <i>Spanish goat cheese spread, served with toasted bread</i> (vg)	9.40
Manchego <i>12-month aged - D.O. La Mancha - sheep's milk - Seville tortas "olive oil crackers" & Calabrian chili orange jam</i> (vg)	9.90
Drunken Goat <i>D.O. Murcia - goat's milk - Seville tortas "olive oil crackers" & red seedless grapes</i> (vg)	10.60
Jamón <i>18-month aged - D.O. Castilla y León - Serrano</i>	10.50
Empanadillas (2 pcs) <i>carrot, caramelized onion, roasted tomato, cumin, Spanish paprika, garlic lemon aioli</i> (vg)	8.60
Mushroom Croquetas (2 pcs) <i>cremini mushroom, bechamel, white truffle aioli, chive</i>	8.10

TAPAS

- Seasonal creations and Spanish staples

Spanish Meatballs <i>house made beef meatballs, chef's red sauce, parmesan, ricotta, served with toasted bread</i>	14.80
Patatas Bravas <i>crispy potato, brava sauce, garlic lemon aioli, (vg)(df) (chorizo loaded +4.00)</i>	13.10
Little Green Salad <i>arugula, whipped ricotta, cherry tomato, strawberry, radish, balsamic vinaigrette</i> (vg)	11.20
Barbacoa Tacos* <i>Moroccan-spiced beef, red cabbage, goat cheese, avocado lime crema, radish</i>	14.20
Grilled Zucchini <i>chef's red sauce, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt</i> (vg)	11.20
Garlic Shrimp* <i>tomato, pepperoncini, white wine, lemon, butter, served with crunch bread</i>	14.60
Broccolini <i>shallot, chili flake, lime, red pepper dill crema</i> (vg)	11.60

TOSTAS

- Short for "tostada" or toast, these dishes are served on lightly toasted bread

Mushroom Tosta <i>sautéed mushroom, shallot, black garlic mascarpone</i> (vg)	11.10
Crab Tosta* <i>crab, sour cream, lemon, cheddar, parmesan, panko, chive</i>	13.40
Cauliflower Tosta <i>cauliflower, parmesan, roasted garlic, lemon, chili flakes, dijon mustard</i> (vg)	12.40
Hot Honey Tosta <i>ricotta, chili flakes, hot honey drizzle</i> (vg)	11.30
Lomo Tosta* <i>grilled pork loin, bourbon peach jam, creamy brie, chive</i>	13.10

BOWLS

- Late night favorites on the streets of Madrid

Street Noodles* <i>house Thai chili sauce, shrimp, vegetables, egg, green onion</i>	14.90
Curry Noodles <i>green curry, fried tofu, vegetables, red cabbage</i>	13.80

*bowls contain milk, shellfish, coconut, peanut, and tree nuts

TABLE

- Not too big but big enough to share

XL Paella Burrito <i>chicken, Basque chorizo, Spanish olive, Spanish rice, queso, sliced to share</i>	17.80
Serrano Sliders* <i>beef brisket, garlic parsley aioli, pan con tomate, muenster, fried jamon Serrano, potato roll</i>	13.20

PAELLA

- traditionally cooked, traditionally presented, serves 2-4 & can take up to 40 minutes -

Chef's Paella* <i>chicken, Basque chorizo, shrimp, squid, tomato, green bean, paprika aioli</i> (df)(gf)	49.40
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- traditionally cooked, portioned, then plated, serves 1-2 & can take up to 20 minutes -

Garden Paella <i>broccoli, carrot, red onion, green bean, tomato, garlic lemon aioli</i> (vg)(df)(gf)	27.10
MOVIDA Paella* <i>chicken, Basque chorizo, Spanish olive, tomato, paprika aioli</i> (gf)(df)	27.90
Hotel Madrid Paella* <i>shrimp, squid, tomato, green bean, red pepper & dill crema</i> (gf)	27.40

DESSERT

- The only way to end your Spanish meal

Movida's Churros con Chocolate <i>¡olé, olé, olé! share...or don't</i>	11
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*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



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 country. 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

Grano Dorado A toasted Spanish rice Manhattan	15
<i>Jack Daniel's Bonded Rye, toasted calasparra rice infused Lustau Vermut Rojo, Zucca Rabarbaro, Bittercube Cherry Bark Vanilla bitters</i>	
El Pornstar Mezcal Union Joven, El Jimador Silver, Fruitful Passionfruit liqueur, cava, Bittercube Blackstrap bitters, lime	14
MOVIDA Old Fashioned Korbel brandy, chai-infused sherry, 7-UP, cherry	12
Hotel Madrid Gin & Tonic Ford's gin, lemongrass honey tonic syrup	12
Classic Old Fashioned Bulleit bourbon, Mahou honey syrup, Bittercube Root Beer bitters	13
Piquillo Pepper Margarita Herradura tequila, roasted piquillo pepper, lime	14
Espresso Martini Ketel One vodka, Mr. Black coffee liqueur, Stone Creek Coffee Cold Brew	14

ALCOHOL FREE

- Cocktails -

NA Cosmopolitan SANS Junipre NA Spirit, cranberry, lime	9
Jasmine Lemonade lemonade, jasmine green tea	6

- Wine & Beer -

Codorníu Zero Sparkling Alcohol Free Wine 0.5% - Spain	11 44
Old Milwaukee Non-Alcoholic 0.5% Milwaukee, WI	6

SPANISH WINE BY THE GLASS

- Espumoso | Sparkling -

Segura Viudas Cava Brut NV - Macabeo, Parellada, Xarel-lo – Penédes – Spain	11 44
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- Blanco | White -

Artomaña "Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain	12 48
Virgen Del Galir "Val Do Galir" 2023 Godello - Valdeorras - Spain	13 52
Garciarévalo "Casamaro" 2021 - Verdejo - Rueda - Spain	11 44

- Tinto | Red -

Bodegas Borsao "Esteem" 2022- Red Blend - Campo De Borja - Spain	12 48
Familia Torres "Altos Ibéricos" 2019 - Tempranillo - Rioja - Spain	12 48
Familia Torres "Gran Coronas" 2019 - Cabernet Sauvignon - Penédes - Spain	14 56

SANGRIA - Celebrating 10 Years of Our House-Made Sangria on Tap

- Served by the glass or carafe

Red Sangria red wine, Korbel brandy, peach, orange, cinnamon	12 45
White Sangria white wine, strawberry, lemon	12 45
Tequila Sangria white wine, Don Julio blanco tequila, elderflower, orange soda, grapefruit, lime	14 50
Sangria Flight one glass of Red, White and Tequila	24

BEER

Mahou Madrid, Spain 6	Spotted Cow New Glarus, WI 6
Estrella Damm Barcelona, Spain 7	Third Space Happy Place Milwaukee, WI 6
Daura Damm (gf) Barcelona, Spain 7	Buy a Round for the Kitchen 12

To support fair wages across our team, a 20% service charge is included on your bill. This charge helps compensate those who make your experience possible, from the dining room to the kitchen. Tips are never expected but always appreciated and goes directly to those who served you.