



**Weekend PINK Brunch**  
 Every Saturday & Sunday from 10am to 2pm  
**Classic Pink Breakfast | 25/person**  
 Includes choice of starter, main, & dessert

**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 -

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

**TAPAS**

- Seasonal creations and Spanish staples -

<b>Albondigas con Salsa de Tomate</b>	<i>house made beef meatballs, chef's red sauce, parmesan, ricotta, served with toasted bread</i>	14.80
<b>Patatas Bravas</b>	<i>crispy potato, brava sauce, garlic lemon aioli, (vg)(df) (chorizo loaded +4.00)</i>	13.10
<b>Little Green Salad</b>	<i>arugula, whipped ricotta, cherry tomato, strawberry, radish, balsamic vinaigrette (vg)</i>	11.20
<b>Barbacoa Tacos*</b>	<i>Moroccan-spiced beef, red cabbage, goat cheese, avocado lime crema, radish</i>	14.20
<b>Grilled Zucchini</b>	<i>chef's red sauce, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt (vg)</i>	11.20
<b>Garlic Shrimp*</b>	<i>tomato, pepperoncini, white wine, lemon, butter, served with crunch bread</i>	14.60
<b>Broccolini</b>	<i>shallot, chili flake, lime, red pepper dill crema (vg)</i>	11.60
<b>Champiñones al Ajillo</b>	<i>cremini mushroom, garlic, extra virgin olive oil, chili flakes, lemon, served with toasted bread (vg)</i>	12.10
<b>Street Noodles*</b>	<i>house Thai chili sauce, shrimp, vegetables, egg, green onion (*bowls contain milk, shellfish, coconut, peanut, and tree nuts)</i>	14.90

**TOSTAS**

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

<b>Crab Tosta*</b>	<i>crab, arbol &amp; piquin pepper spice blend, sour cream, lemon, cheddar, parmesan, panko, chive</i>	13.40
<b>Cauliflower Tosta</b>	<i>cauliflower, parmesan, roasted garlic, lemon, chili flakes, dijon mustard (vg)</i>	12.40
<b>Hot Honey Tosta</b>	<i>ricotta, chili flakes, hot honey drizzle (vg)</i>	11.30
<b>Lomo Tosta*</b>	<i>grilled pork loin, bourbon peach jam, creamy brie, chive</i>	13.10
<b>Serrano Sliders*</b>	<i>beef brisket, garlic parsley aioli, pan con tomate, muenster, fried jamón serrano, potato roll</i>	13.20

**PAELLA**

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

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

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

**DESSERT**

- The only way to end your Spanish meal -

<b>Movida's Churros con Chocolate</b>	<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**

## SANGRIA

- Served by the glass or bottle -

<b>Red Sangria</b> <i>red wine, peach, raspberry, lime, vanilla, cinnamon</i>	12   45
<b>White Sangria</b> <i>white wine, orange, fig, vanilla</i>	12   45
<b>Rosé Sangria</b> <i>rosé wine, strawberry, kiwi</i>	12   45
<b>Sangria Flight</b> <i>one glass of Red, White and Rosé</i>	24

## ALCOHOL FREE

<b>Jasmine Lemonade</b> <i>lemonade, jasmine green tea</i>	6
<b>NA Cosmopolitan</b> <i>Ritual Zero Proof gin alternative, cranberry, lime</i>	9
<b>Lapos NA Negroni</b> <i>0.0%</i>	10
<b>Codorníu Zero</b> <i>Sparkling Alcohol Free Wine 0.5% - Spain</i>	11   44
<b>Old Milwaukee Non-Alcoholic</b> <i>0.5% Milwaukee, WI</i>	6
<b>Louie Louie</b> <i>Hibiscus Cherry THC Seltzer 5mg THC, 5mg CBD</i>	10

## WINE

<b>Freixenet</b> <i>Cava Brut NV - Macabeo, Xarel·lo, Parellada – Catalunya – Spain</i>	11   44
<b>Garciarévalo</b> <i>“Casamaro” 2021 - Verdejo - Rueda - Spain</i>	11   44
<b>Artomaña</b> <i>“Xarmant” 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain</i>	12   48
<b>Baron De Ley</b> <i>2022 - Garnacha - Rioja - Spain</i>	11   44
<b>Familia Torres</b> <i>“Altos Ibéricos” 2019 - Tempranillo - Rioja - Spain</i>	12   48
<b>Familia Torres</b> <i>“Gran Coronas” 2019 - Cabernet Sauvignon - Penédes - Spain</i>	14   56
<b>Emilio Moro</b> <i>“Emilio Moro” 2022 - Tempranillo - Ribera del Duero - Spain</i>	71

## COCKTAILS

<b>Espresso Martini</b> <i>Ketel One vodka, Mr. Black Coffee liqueur, Stone Creek Coffee Cold Brew</i>	15
<b>Grand Dorado</b> <i>A toasted Spanish rice Manhattan</i>	15
<i>Jack Daniel’s Bonded Rye, toasted calasparra rice infused Lustau Vermut Rojo, Zucca Rabarbaro, Bittercube Cherry Bark Vanilla bitters</i>	
<b>Granada Old Fashioned</b> <i>A Spanish take on an Oaxaca Old Fashioned</i>	15
<i>Don Julio Reposado tequila, Spanish olive oil infused Mezcal Union Joven, mango agave syrup, Bittercube Jamaican #1 &amp; Jamaican #2 bitters</i>	
<b>Papa’s in Havana</b> <i>An Old Cuban...it’s like a mojito with bubbles</i>	14
<i>Diplomatico Planas rum, mint &amp; green cardamon syrup, lime, cava, Bittercube Cherry Bark Vanilla &amp; Trinity bitters</i>	
<b>MOVIDA Old Fashioned</b> <i>Korbel brandy, chai-infused sherry, 7-UP, cherry</i>	13
<b>Hotel Madrid Gin &amp; Tonic</b> <i>Ford’s gin, lemongrass honey tonic syrup</i>	13
<b>Classic Old Fashioned</b> <i>Bulleit bourbon, Mahou honey syrup, Bittercube Root Beer bitters</i>	13
<b>Piquillo Pepper Margarita</b> <i>Herradura tequila, roasted piquillo pepper, lime</i>	14

## BEER

<b>Mahou</b> <i>Madrid, Spain</i> 6	<b>Spotted Cow</b> <i>New Glarus, WI</i> 6
<b>Daura Damm</b> <i>(gf) Barcelona, Spain</i> 7	<b>Third Space Happy Place</b> <i>Milwaukee, WI</i> 6
	<b>Buy a Round for the Kitchen</b> 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.