

MOVIDA CLASSICS

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

TAPAS

Spanish Meatballs <i>house made beef meatballs, sofrito, ricotta, w/ Movida's crunch bread</i>	12.40
Patatas Bravas <i>crispy potato, brava sauce, garlic lemon aioli, green onion, chive (vg)(df) (chorizo loaded +5.00)</i>	10.95
Cauliflower Tosta <i>cauliflower, parmesan, roasted garlic, lemon, chili flakes, dijon mustard, Movida's crunch bread (vg)</i>	10.20
Hot Honey Tosta <i>ricotta, chili flakes, hot honey drizzle, Movida's crunch bread (vg)</i>	8.40
Crab Tosta* <i>crab, sour cream, lemon, cheddar, parmesan, panko, chive, Movida's crunch bread</i>	11.30
Mushroom Tosta <i>sautéed mushroom, shallot, black garlic mascarpone, Movida's crunch bread (vg)</i>	9.20
Barbacoa Tacos* <i>Moroccan-spiced beef, red cabbage, goat cheese, lime crema, radish</i>	11.60
Grilled Zucchini <i>sofrito, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt (vg)</i>	9.30
Steak Tosta* <i>red piquillo pepper, grilled tenderloin, relish aioli, Movida's crunch bread (df)</i>	13.30
Garlic Shrimp* <i>tomato, peperoncini, white wine, lemon, butter, green onion, w/ Movida's crunch bread</i>	13.60
Brocolini <i>shallot, chilli flake, lime, red pepper dill crema (vg)(gf)</i>	9.30
Lomo Tosta* <i>grilled pork loin, peach marmalade, creamy brie, chive, Movida's crunch bread</i>	10.50
Tortilla* <i>confit potato, caramelized onion, egg, malt vinegar aioli (vg)(df) (brava sauce +1.00, crunch bread +2.00)</i>	9.30

BOWLS

Late night favorites on the streets of Madrid

Street Noodles* <i>Thai chili sauce, shrimp, broccoli, green bean, green onion, egg, fried garlic (df)</i>	9.70
Curry Noodles <i>green curry, fried tofu, vegetables, red cabbage (vg)(df)</i>	8.70
Zhou's Wings (6 pcs) <i>chicken wings baked, fried and tossed in Movida's house made sweet & sour sauce a tribute to Zhou Yu Long, our go-to restaurant for Chinese food in the Metro of Madrid</i>	10.80

TABLE

not too big but big enough to share

Paella Burrito <i>chicken, chorizo, olives, Spanish rice, queso, pico de gallo, avocado lime crema, sliced to share</i>	14.40
Movida's Signature Chop* <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

Chef's Paella* <i>chicken, Basque chorizo, shrimp, squid, tomato, green bean, sofrito, paprika lemon aioli (df)(gf)</i>	49.40
Braised Beef Paella* <i>braised beef, mushroom, red piquillo pepper, green bean, paprika aioli (gf)(df)</i>	49.40

plated serves 1-2 and can take up to 20 minutes

Garden Paella <i>broccoli, carrot, red onion, tomato, green bean, sofrito, red cabbage, garlic lemon aioli (vg)(df)(gf)</i>	20.80
MOVIDA Paella* <i>chicken, Basque chorizo, Spanish olive, sofrito, paprika lemon aioli (gf) (df)</i>	21.60
Hotel Madrid Plated Paella* <i>shrimp, squid, tomato, green bean, sofrito, red pepper and dill crema (gf)</i>	22.90
Braised Beef Paella* <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 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

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

ALCOHOL FREE COCKTAILS

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

WINE BY THE GLASS

Espumoso | Sparkling

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

Artomaña "Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain	12
Garciarévalo "Casamaro" 2019 - Verdejo - Rueda - Spain	11
La Comarcal "Delmoro" Blanco 2020 - Chardonnay, Merseguera - Valencia - Spain	13
Familia Torres "Pazo das Bruxas" 2021- Albarino - Rias Baixas - Spain	13

Rosado | Rose

Olivares "Rosado" 2021 - Tempranillo, Garnacha, Viura - Rioja - Spain	11
Itxas Harri "Roxa" 2021 - Garnacha - Navarra - Spain	11
Ostatu "Rosado" 2021 - Garnacha - Jumilla - Spain	12

Tinto | Red

Luberri "Seis" 2019 - Tempranillo - Rioja - Spain	12
Venta la Vega "Adaras Aldea" 2019 - Garnacha Tintorera, Syrah - Almansa - Spain	11
Olivares "Altos de la Hoya" 2019 - Monastrell - Jumilla - Spain	11
Familia Torres "Gran Coronas" 2015 - Tempranillo - Cabernet Sauvignon - Penedes - Spain	14

SANGRIA

Served by the glass or carafe

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

BEER

Estrella Damm Barcelona, Spain	7
Spotted Cow New Glarus, WI	6
Third Space Happy Place Milwaukee, WI	6
Buy a Round for the Kitchen	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.