



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 -

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

TAPAS

- Seasonal creations and Spanish staples -

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

TOSTAS

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

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

PAELLA

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

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

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

DESSERT

- The only way to end your Spanish meal -

Movida's Churros con Chocolate	j olé , olé , olé ! share...or don't	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 -

Red Sangria *red wine, peach, raspberry, lime, vanilla, cinnamon* 12 | 45

White Sangria *white wine, orange, fig, vanilla* 12 | 45

Rosé Sangria *rosé wine, strawberry, kiwi* 12 | 45

Sangria Flight *one glass of Red, White and Rosé* 24

ALCOHOL FREE

Jasmine Lemonade *lemonade, jasmine green tea* 6

NA Cosmopolitan *Ritual Zero Proof gin alternative, cranberry, lime* 9

Lapos NA Negroni *0.0%* 10

Codorníu Zero *Sparkling Alcohol Free Wine 0.5% - Spain* 11 | 44

Old Milwaukee Non-Alcoholic *0.5% Milwaukee, WI* 6

Louie Louie *Hibiscus Cherry THC Seltzer 5mg THC, 5mg CBD* 10

WINE

Freixenet *Cava Brut NV - Macabeo, Xarel-lo, Parellada - Catalunya - Spain* 11 | 44

Garciarévalo *"Casamaro" 2021 - Verdejo - Rueda - Spain* 11 | 44

Artomaña *"Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain* 12 | 48

Baron De Ley *2022 - Garnacha - Rioja - Spain* 11 | 44

Familia Torres *"Altos Ibéricos" 2019 - Tempranillo - Rioja - Spain* 12 | 48

Familia Torres *"Gran Coronas" 2019 - Cabernet Sauvignon - Penédes - Spain* 14 | 56

Emilio Moro *"Emilio Moro" 2022 - Tempranillo - Ribera del Duero - Spain* 71

COCKTAILS

Espresso Martini *Ketel One vodka, Mr. Black Coffee liqueur, Stone Creek Coffee Cold Brew* 15

Grano Dorado *A toasted Spanish rice Manhattan* 15

Jack Daniel's Bonded Rye, toasted calasparra rice infused Lustau Vermut Rojo, Zucca Rabarbaro, Bittercube Cherry Bark Vanilla bitters

Granada Old Fashioned *A Spanish take on an Oaxaca Old Fashioned* 15

Don Julio Reposado tequila, Spanish olive oil infused Mezcal Union Joven, mango agave syrup, Bittercube Jamaican #1 & Jamaican #2 bitters

Papa's in Havana *An Old Cuban...it's like a mojito with bubbles* 14

Diplomatico Planas rum, mint & green cardamom syrup, lime, cava, Bittercube Cherry Bark Vanilla & Trinity bitters

MOVIDA Old Fashioned *Korbel brandy, chai-infused sherry, 7-UP, cherry* 13

Hotel Madrid Gin & Tonic *Ford's gin, lemongrass honey tonic syrup* 13

Classic Old Fashioned *Bulleit bourbon, Mahou honey syrup, Bittercube Root Beer bitters* 13

Piquillo Pepper Margarita *Herradura tequila, roasted piquillo pepper, lime* 14

BEER

Mahou *Madrid, Spain* 6 **Spotted Cow** *New Glarus, WI* 6

Daura Damm *(gf) Barcelona, Spain* 7 **Third Space Happy Place** *Milwaukee, WI* 6

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.