



## 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\*

## Weekend PINK Brunch

Saturdays & Sundays 10am-2pm  
\$25 per person Brunch includes:  
Coffee service, beverage, starter, main, and dessert

### MOVIDA CLASSICS

- Our staff favorites & signature tapas

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

### TAPAS

- Seasonal creations and Spanish staples

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

### TOSTAS

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

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

### BOWLS

- Late night favorites on the streets of Madrid

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

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

### TABLE

- Not too big but big enough to share

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

### PAELLA

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

<b>Chef's Paella*</b>	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 -

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

### DESSERT

- The only way to end your Spanish meal

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

## COCKTAILS

<b>Grano Dorado</b> A toasted Spanish rice Manhattan	<b>Gian Del Fratte</b>	15
<i>Jack Daniel's Bonded Rye, toasted calasparra rice infused Lustau Vermut Rojo, Zucca Rabarbaro, Bittercube Cherry Bark Vanilla bitters</i>		
<b>El Pornstar</b> Mezcal Union Joven, El Jimador Silver, Fruitful Passionfruit liqueur, cava, Bittercube Blackstrap bitters, lime		14
<b>MOVIDA Old Fashioned</b> Korbel brandy, chai-infused sherry, 7-UP, cherry		12
<b>Hotel Madrid Gin &amp; Tonic</b> Ford's gin, lemongrass honey tonic syrup		12
<b>Classic Old Fashioned</b> Bulleit bourbon, Mahou honey syrup, Bittercube Root Beer bitters		13
<b>Piquillo Pepper Margarita</b> Herradura tequila, roasted piquillo pepper, lime		14
<b>Espresso Martini</b> Ketel One vodka, Mr. Black coffee liqueur, Stone Creek Coffee Cold Brew		14
<b>Irish You Were Coffee</b> Slane Irish Whiskey, crème de cacao, five spice syrup, Stone Creek coffee, house-made whipped cream		11

## ALCOHOL FREE

- Cocktails -

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

- Wine & Beer -

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

## SPANISH WINE BY THE GLASS

- Espumoso | Sparkling -

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

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

- Tinto | Red -

<b>Bodegas Borsao</b> "Esteem" 2022- Red Blend - Campo De Borja - Spain	12   48
<b>Familia Torres</b> "Altos Ibéricos" 2019 - Tempranillo - Rioja - Spain	12   48
<b>Familia Torres</b> "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

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

## BEER

<b>Mahou Madrid</b> , Spain 6	<b>Spotted Cow</b> New Glarus, WI 6
<b>Estrella Damm</b> Barcelona, Spain 7	<b>Third Space Happy Place</b> Milwaukee, WI 6
<b>Daura Damm</b> (gf) Barcelona, Spain 7	<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.