

Déjate enamorar
esta noche con
paella y sangría.



Let yourself fall in
love tonight with
paella and sangria.

PAELLA

traditionally cooked, traditionally presented at the table, can take up to 45 minutes

Chef's Paella* (df)(gf) | 49.40

chicken, Basque chorizo, shrimp, squid, tomato, green bean, finished with paprika aioli & lemon traditionally cooked in a 14-inch pan, serves 4-6

Garden Paella (vg)(df)(gf) | 32.10

broccoli, carrot, red onion, green bean, tomato, finished with garlic lemon aioli & lemon traditionally cooked in a 11-inch pan, serves 3-4

MOVIDA Paella* (gf) (df) | 35.90

chicken, Basque chorizo, Spanish olive, tomato, finished with paprika aioli & lemon traditionally cooked in a 11-inch pan, serves 3-4

Hotel Madrid Paella* (gf) | 35.40

shrimp, squid, tomato, green bean, finished with red pepper dill crema & lemon traditionally cooked in a 11-inch pan, serves 3-4

SANGRIA

served by the glass or bottle

Red Sangria 12 | 45

red wine, peach, raspberry,
lime, vanilla, cinnamon

White Sangria 12 | 45

white wine, orange, fig, vanilla

Rosé Sangria 12 | 45

rosé wine, strawberry, kiwi

Sangria Flight | 24

one glass of Red, White and Rosé

MOVIDA CLASSICS

our favorite quick bites & tapas while you wait

Pan con Tomate (vg)(df) | 9.10

grated tomato, garlic parsley aioli,
on toasted bread

Pimento Cheese (vg) | 9.40

Spanish goat cheese spread,
served with toasted bread

Manchego (vg) | 9.90

12-month aged - D.O. La Mancha -
sheep's milk - Seville tortas "olive oil
crackers" & Calabrian chili orange jam

Drunken Goat (vg) | 10.60

D.O. Murcia - goat's milk - Seville tortas
"olive oil crackers" & red seedless grapes

Jamón | 10.50

18-month aged

D.O. Castilla y León - Serrano

Empanadillas (vg) | 8.60

carrot, caramelized onion, roasted
tomato, cumin, Spanish paprika,
garlic lemon aioli (2 pcs)

Mushroom Croquetas (vg) | 8.10

cremini mushroom, bechamel,
white truffle aioli, chive (2 pcs)

Jamón Croquetas | 9.20

serrano ham, bechamel,
garlic lemon aioli, chive (2 pcs)

TAPAS

Spanish inspired staples and well traveled creations

Albondigas con Salsa de Tomate | 14.80

house made beef meatballs, chef's red sauce, parmesan, ricotta, served with toasted bread

Patatas Bravas (vg)(df) | 13.10

crispy potato, brava sauce, garlic lemon aioli, (chorizo loaded +4.00)

Grilled Romaine Salad | 13.20

onion & garlic dressing, manchego croquettes, sliced roasted red pepper, boquerones, dill

Barbacoa Tacos* | 14.20

Moroccan-spiced beef, red cabbage, goat cheese, avocado lime crema, radish

Grilled Zucchini (vg) | 11.20

chef's red sauce, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt

Garlic Shrimp* | 14.60

tomato, pepperoncini, white wine, lemon, butter, served with toasted bread

Broccolini (vg) | 11.60

shallot, chili flake, lime, red pepper dill crema

Champiñones al Ajillo (vg) | 12.10

cremini mushroom, garlic, extra virgin olive oil, chili flakes, lemon, served with toasted bread

Fabada Asturiana | 11.90

creamy white beans, pork belly, Basque chorizo, slow simmered in house broth - tomato,
sherry vinegar, garlic, smoked paprika, extra virgin olive oil, finished with grated manchego

Make sure you save a little room for something sweet!

CHURROS
con CHOCOLATE | 11



TOSTAS

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

Tosta de Pulpo* | 14.40

grilled octopus marinated with Olive Oil,
smoked Spanish paprika, chorizo verde,
Romesco, Manchego

Cauliflower Tosta (vg) | 12.40

cauliflower, parmesan, roasted garlic,
lemon, chili flakes, dijon mustard

Hot Honey Tosta (vg) | 11.30

Ricotta, chili flakes, hot honey drizzle

Lomo Tosta* | 13.10

grilled pork loin, bourbon peach jam,
creamy brie, chive

Serrano Sliders* | 13.20

beef brisket, garlic parsley aioli,
pan con tomate, muenster,
fried jamón serrano, potato roll

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*

*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

SANGRIA

served by the glass or bottle

Red Sangria 12 | 45

red wine, peach, raspberry, lime, vanilla, cinnamon

White Sangria 12 | 45

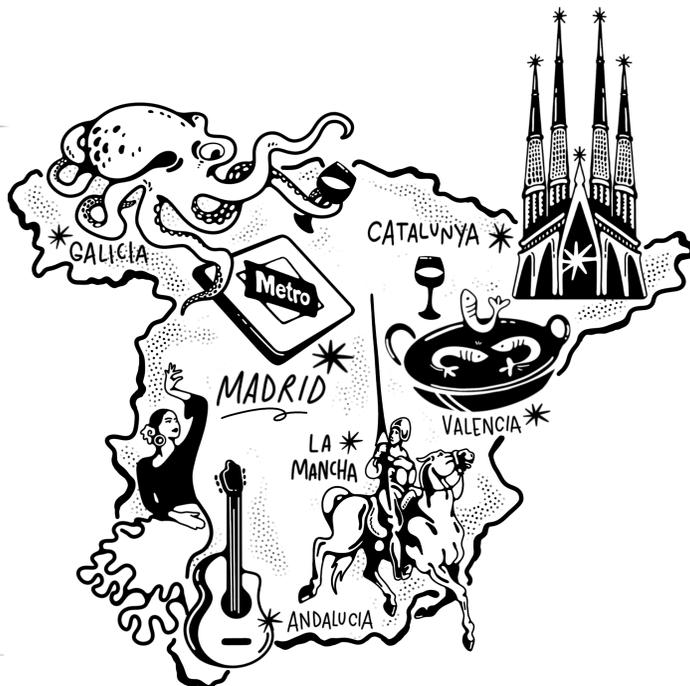
white wine, orange, fig, vanilla

Rosé Sangria 12 | 45

rosé wine, strawberry, kiwi

Sangria Flight | 24

one glass of Red, White and Rosé



At Hotel Madrid
MOVIDA

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, & treat each other. With this movement as our mission...

WELCOME TO MOVIDA

WINE

Freixenet

Cava Brut NV - Macabeo, Xarel-lo, Parellada - Catalunya - Spain

11 | 44

Garciarévalo

"Casamaro" - Verdejo - Rueda - Spain

11 | 44

Artomaña

"Xarmant" - Hondarribi Zuri blend - Arabako Txakolina - Spain

12 | 48

Baron De Ley

Garnacha - Rioja - Spain

11 | 44

Familia Torres

"Altos Ibéricos" - Tempranillo - Rioja - Spain

12 | 48

Familia Torres

"Gran Coronas" - 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

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 | 6

Madrid, Spain

Spotted Cow | 6

New Glarus, WI

Daura Damm (gf) | 7

Barcelona, Spain

Third Space Happy Place | 6

Milwaukee, WI

Buy a Round for the Kitchen | 12

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

Cornbread Raspberry Limeade THC Seltzer 5mg THC | 10

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.