

**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 county. 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**



## MOVIDA CLASSICS

|   |      |
|---|------|
| <b>Pan con Tomate</b> <i>grated tomato, garlic aioli, Breadsmith ciabatta (vg)(df)</i>                                    | 6.30 |
| <b>Pimento Cheese</b> <i>Spanish goat cheese spread - w/ Breadsmith ciabatta (vg)</i>                                     | 7.20 |
| <b>Manchego</b> <i>12-month aged - D.O. La Mancha - sheep's milk cheese - w/ Seville tortas "olive oil crackers" (vg)</i> | 8.30 |
| <b>Drunken Goat</b> <i>D.O. Murcia - goat's milk cheese - w/Seville tortas "olive oil crackers"</i>                       | 8.70 |
| <b>Jamon</b> <i>18-month aged - D.O. Castilla y León - Serrano</i>  | 8.60 |
| <b>Empanadillas</b> <i>carrot, caramelized onion, roasted tomato, cumin, Spanish paprika, lemon aioli (vg)</i>            | 7.30 |
| <b>Jamón Croquetas</b> <i>serrano ham, bechamel, lemon aioli, chive</i>   | 6.30 |

## TAPAS

|   |       |
|---|-------|
| <b>Street Corn Fritters</b> <i>sweet corn, cholula custard, lime crema, parmesan (vg)</i>   | 11.90 |
| <b>Patatas Bravas</b> <i>crispy potato, brava sauce, lemon aioli, green onion, chive (vg)(df) (chorizo loaded +5.00)</i>            | 10.50 |
| <b>Crab Tosta*</b> <i>crab, sour cream, lemon aioli, cheddar, parmesan, panko, ciabatta, chive</i>                                  | 11.30 |
| <b>Mushroom Tosta</b> <i>sautéed mushroom, shallot, black garlic mascarpone, ciabatta (vg)</i>                                      | 9.20  |
| <b>Barbacoa Tacos*</b> <i>Moroccan-spiced beef, red cabbage, goat cheese, lime crema, radish</i>                                    | 11.60 |
| <b>Burrito Bites</b> <i>chicken, chorizo, olives, Spanish rice, queso, pico de gallo, avocado lime crema</i>                        | 14.40 |
| <b>Blistered Shishito Peppers</b> <i>olive oil, sherry vinegar reduction, sea salt (vg)(df)(gf)</i>                                 | 9.10  |
| <b>Grilled Zucchini</b> <i>sofrito, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt (vg)</i>                        | 9.30  |
| <b>Steak Tosta*</b> <i>red piquillo pepper, grilled tenderloin, ciabatta, relish aioli (df)</i>                                     | 13.30 |
| <b>Garlic Shrimp*</b> <i>tomato, peperoncini, white wine, lemon, butter, green onion, grilled ciabatta</i>                          | 12.60 |
| <b>Broccoli</b> <i>shallot, chilli flake, fried garlic, lime, red pepper dill crema (vg)(gf)</i>                                    | 9.30  |
| <b>Lomo Tosta*</b> <i>grilled pork loin, peach marmalade, creamy brie, ciabatta, chive</i>  | 10.50 |
| <b>Tortilla*</b> <i>confit potato, caramelized onion, egg, malt vinegar aioli (vg)(df) (brava sauce +1.00, grilled bread +2.00)</i> | 9.30  |

## BOWLS

a late night favorite on the streets of Madrid

|  |       |
|--|-------|
| <b>Street Fried Rice*</b> <i>Thai chili sauce, shrimp, broccoli, green bean, green onion, egg, fried garlic (df)(gf)</i> | 15.90 |
| <b>Curry Rice</b> <i>green curry, fried tofu, vegetables, red cabbage, pea shoot, fried shallot (vg)(df)(gf)</i>         | 15.90 |

## PAELLA

plated to serve 1-2 - chef's paella serves 2-4 and as it's prepared traditionally, can take 40 minutes

|  |       |
|--|-------|
| <b>Garden Paella</b> <i>broccoli, carrot, red onion, tomato, green bean, sofrito, red cabbage, lemon aioli (vg)(df)(gf)</i>    | 20.80 |
| <b>MOVIDA Paella*</b> <i>chicken, Basque chorizo, Spanish olive, sofrito, paprika lemon aioli (gf)</i>                         | 21.60 |
| <b>Hotel Madrid Paella*</b> <i>shrimp, squid, tomato, green bean, sofrito, red pepper and dill crema (gf)</i>                  | 22.90 |
| <b>Chef's Paella*</b> <i>chicken, Basque chorizo, shrimp, squid, tomato, green bean, sofrito, paprika lemon aioli (df)(gf)</i> | 50.40 |

\*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

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.

# MOVIDA

At Hotel Madrid

## Cocktails

|   |    |
|---|----|
| <b>MOVIDA Old Fashioned</b> <i>Korbel brandy, chai-infused sherry, 7-UP, cherry</i>                             | 12 |
| <b>Hotel Madrid Gin &amp; Tonic</b> <i>Ford's gin, house tonic, earl grey, lime, cucumber</i>                   | 12 |
| <b>Collins</b> <i>Finlandia vodka, aloe, lemon, seltzer</i>   | 12 |
| <b>Margarita</b> <i>El Jimador blanco tequila, Passoa passionfruit liqueur, dry curaçao, lime</i>               | 12 |
| <b>Vermouth Cocktail</b> <i>Lacuesta rojo vermut, orange dram, seltzer</i>                                      | 10 |
| <b>Manhattan</b> <i>Woodford Reserve rye, white vermouth, elderflower. genepy, Bittercube root beer bitters</i> | 14 |

## Non-Alcoholic Cocktails

|  |   |
|--|---|
| <b>Jasmine Lemonade</b> <i>lemonade, jasmine green tea</i> | 6 |
| <b>Yoda Soda</b> <i>lime, aloe, seltzer</i>                | 8 |

## Wine by the Glass

Espumoso | Sparkling

|  |    |
|--|----|
| <b>Avinyo</b> <i>Reserva Cava Brut 2018 - Macabeo, Xarel-lo, Parellada - Penedès - Spain</i> | 13 |
|--|----|

Blanco | White

|   |    |
|---|----|
| <b>Artomaña</b> <i>"Xarmant" 2020 - Hondarribi Zuri blend - Arabako Txakolina - Spain</i> | 11 |
| <b>Garciarévalo</b> <i>"Casamaro" 2019 - Verdejo - Rueda - Spain</i>                      | 10 |
| <b>Valdesil</b> <i>"Montenovo" 2020 - Godello - Valdeorras - Spain</i>                    | 11 |

Tinto | Red

|  |    |
|--|----|
| <b>Bernabeleva</b> <i>"Camino de Navaherreros" 2018 - Garnacha - San Martín de Valdeiglesias - Spain</i> | 11 |
| <b>Luberri</b> <i>"Seis" 2019 - Tempranillo - Rioja - Spain</i>  | 12 |
| <b>Venta la Vega</b> <i>"Adaras Aldea" 2019 - Garnacha Tintorera, Syrah - Almansa - Spain</i>            | 10 |
| <b>Olivares</b> <i>"Altos de la Hoya" 2019 - Monastrell - Jumilla - Spain</i>                            | 10 |

## Sangria

By the glass or the carafe

|  |       |
|--|-------|
| <b>Red Sangria</b> <i>cabernet, Korbel brandy, peach, orange, cinnamon</i>       | 10 40 |
| <b>White Sangria</b> <i>chardonnay, strawberry, lemon</i>                        | 10 40 |
| <b>Holiday Spice Sangria</b> <i>cabernet, lemon, orange, crystallized ginger</i> | 10 40 |
| <b>Sangria Flight</b> <i>one each of Red, White and Holiday Spice</i>            | 20    |

## Beer

|   |    |
|---|----|
| <b>Estrella Damm</b> <i>Barcelona, Spain</i>        | 7  |
| <b>Spotted Cow</b> <i>New Glarus, WI</i>            | 6  |
| <b>Third Space Happy Place</b> <i>Milwaukee, WI</i> | 6  |
| <b>Buy a Round for the Kitchen</b>                  | 12 |