

Unlimited Tapas | 49/person

All the MOVIDA Classics, Tapas, Tostas & Bowls 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-3pm
\$25 per person Brunch includes:
Coffee service, beverage, starter, main, and dessert



MOVIDA CLASSICS

- Our staff favorites & signature tapas

Pan con Tomate <i>grated tomato, garlic lemon aioli, crunch bread</i> (vg)(df)	7.30
Pimiento Cheese <i>Spanish goat cheese spread, served with crunch bread</i> (vg)	7.70
Manchego <i>12-month aged - D.O. La Mancha - sheep's milk - Seville tortas "olive oil crackers" & apple jam</i> (vg)	8.30
Drunken Goat <i>D.O. Murcia - goat's milk - Seville tortas "olive oil crackers" & red seedless grapes</i> (vg)	8.70
Jamón <i>18-month aged - D.O. Castilla y León - Serrano</i>	9.60
Empanadillas (2 pcs) <i>carrot, caramelized onion, roasted tomato, cumin, Spanish paprika, lemon aioli</i> (vg)	7.80
Jamón Croquetas (2 pcs) <i>serrano ham, bechamel, lemon aioli, chive</i>	7.30

TAPAS

- Seasonal creations and Spanish staples

Spanish Meatballs <i>house made beef meatballs, sofrito, ricotta, w/ crunch bread</i>	13.40
Patatas Bravas <i>crispy potato, brava sauce, garlic lemon aioli, green onion, chive</i> (vg)(df) (chorizo loaded +5.00)	10.95
Little Green Salad <i>arugula, whipped ricotta, cherry tomato, strawberry, radish, balsamic vinaigrette</i> (vg)	9.30
Barbacoa Tacos* <i>Moroccan-spiced beef, red cabbage, goat cheese, lime crema, radish</i>	12.60
Grilled Zucchini <i>sofrito, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt</i> (vg)	9.30
Garlic Shrimp* <i>tomato, pepperoncini, white wine, lemon, butter, green onion, served with crunch bread</i>	13.60
Asparagus <i>Spanish white wine butter sauce, smoked sea salt</i> (vg)(gf)	9.30
Tortilla* <i>confit potato, caramelized onion, egg, malt vinegar aioli</i> (vg)(df) (add brava sauce +1.00, crunch bread +2.00)	9.30

TOSTAS

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

Mushroom Tosta <i>sautéed mushroom, shallot, black garlic mascarpone</i> (vg)	9.20
Crab Tosta* <i>crab, sour cream, lemon, cheddar, parmesan, panko, chive</i>	11.30
Cauliflower Tosta <i>cauliflower, parmesan, roasted garlic, lemon, chili flakes, dijon mustard</i> (vg)	10.20
Hot Honey Tosta <i>ricotta, chili flakes, hot honey drizzle</i> (vg)	9.40
Lomo Tosta* <i>grilled pork loin, bourbon peach jam, creamy brie, chive</i>	11.50

BOWLS

- Late night favorites on the streets of Madrid

Street Noodles* <i>spicy house sauce, shrimp, broccoli, green bean, egg, fried garlic, green onion</i>	12.70
Curry Noodles <i>green curry, fried tofu, vegetables, red cabbage</i> (vg)(df)	11.70

TABLE

- Not too big but big enough to share

Paella Burrito <i>chicken, chorizo, olives, Spanish rice, queso, salsa, avocado lime crema, sliced to share</i>	14.40
Movida's Signature Chop* <i>pan-fried pork cutlet, Spanish white wine, lemon, butter sauce... perfect pair for paella</i>	17.70
Steak* <i>8oz grilled strip steak, finished with chimichurri</i> (df)(gf)	18.40
Serrano Sliders* <i>beef brisket, garlic aioli, pan con tomate, muenster, fried jamon Serrano, potato roll</i>	10.60

PAELLA

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

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

Garden Paella <i>broccoli, carrot, red onion, tomato, green bean, sofrito, red cabbage, garlic lemon aioli</i> (vg)(df)(gf)	22.80
MOVIDA Paella* <i>chicken, Basque chorizo, Spanish olive, sofrito, paprika aioli</i> (gf)(df)	23.60
Hotel Madrid Paella* <i>shrimp, squid, tomato, green bean, sofrito, red pepper and dill crema</i> (gf)	24.90

*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

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

Desert Oasis <i>Mezcal Union Joven, Fruitful Prickly Pear liqueur, hibiscus, lime</i>	13
MOVIDA Old Fashioned <i>Korbel brandy, chai-infused sherry, 7-UP, cherry</i>	12
Hotel Madrid Gin & Tonic <i>Ford's gin, lemongrass honey tonic syrup</i>	12
Mojito <i>Ron Zacapa 23 rum, lime, mint</i>	12
Classic Old Fashioned <i>Bulleit bourbon, Damm Estrella honey syrup, Bittercube Root Beer bitters</i>	13
Espresso Martini <i>Ketel One vodka, Mr. Black coffee liqueur, Stone Creek Coffee Cold Brew</i>	14
Piquillo Pepper Margarita <i>Herradura tequila, roasted piquillo pepper, lime</i>	14

ALCOHOL FREE

- Cocktails -

NA Cosmopolitan <i>SANS Junipre NA Spirit, cranberry, lime</i>	9
AmericaN/A <i>Giffard sirop aperitif, club soda, orange, lemon</i>	9
Jasmine Lemonade <i>lemonade, jasmine green tea</i>	6

- Wine & Beer -

Leitz "Eins Zwei Zero Sparkling Rose" <i>Alcohol-Free Wine - Rudesheim - Germany</i>	11 44
Old Milwaukee Non-Alcoholic <i>0.5% Milwaukee, WI</i>	6

SPANISH WINE BY THE GLASS

- Espumoso | Sparkling -

Segura Viudas <i>Cava Brut NV - Macabeo, Parellada, Xarel-lo - Cava - Spain</i>	11 44
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- Rosado | Rosé -

Ostatu <i>"Rosado" 2023 - Tempranillo, Garnacha - Rioja - Spain</i>	11 44
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- Blanco | White -

Artomaña <i>"Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain</i>	12 48
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Pazo das Bruxas <i>Albariño 2022 - Rias Baixas - Spain</i>	12 48
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Garcierévalo <i>"Casamaro" 2021 - Verdejo - Rueda - Spain</i>	11 44
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- Tinto | Red -

Venta la Vega <i>"Adaras Aldea" 2021- Garnacha Tintorera, Syrah - Almansa - Spain</i>	12 48
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Familia Torres <i>"Altos Ibericos" 2018 - Tempranillo - Rioja - Spain</i>	12 48
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Familia Torres <i>"Gran Coronas" 2019 - Cabernet Sauvignon - Penedes - Spain</i>	14 56
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- Featured Red By The Bottle -

Familia Torres <i>"Altos Ibericos Reserva" 2016 - Tempranillo - Rioja - Spain</i>	70
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SANGRIA

- Served by the glass or carafe

Red Sangria <i>red wine, Korbel brandy, peach, orange, cinnamon</i>	11 44
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White Sangria <i>white wine, strawberry, lemon</i>	11 44
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Tequila Sangria <i>white wine, Don Julio blanco tequila, elderflower, orange soda, grapefruit, lime</i>	12 48
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Sangria Flight <i>one glass of Red, White and Tequila</i>	22
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BEER

Estrella Damm <i>Barcelona, Spain</i>	7
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Daura Damm <i>(gf) Barcelona, Spain</i>	7
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Mahou <i>Madrid, Spain</i>	7
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Spotted Cow <i>New Glarus, WI</i>	6
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Third Space Happy Place <i>Milwaukee, WI</i>	6
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Buy a Round for the Kitchen	12
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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.