

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, chef's red sauce, 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, avocado lime crema, radish</i>	12.60
Grilled Zucchini <i>chef's red sauce, 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
Brocolini <i>shallot, chili flake, lime, red pepper dill crema</i> (vg)	9.70
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
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, 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, tomato, paprika, red cabbage, garlic lemon aioli</i> (vg)(df)(gf)	22.80
MOVIDA Paella* <i>chicken, Basque chorizo, Spanish olive, tomato, paprika, paprika aioli</i> (gf)(df)	23.60
Hotel Madrid Paella* <i>shrimp, squid, tomato, green bean, tomato, paprika, red pepper & dill crema</i> (gf)	24.90

DESSERT

- The only way to end your Spanish meal

Movida's Churros con Chocolate <i>¡ olé , olé , olé ! share...or don't</i>	9
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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

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

ALCOHOL FREE

- Cocktails -

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

- Wine & Beer -

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

SPANISH WINE BY THE GLASS

- Espumoso | Sparkling -

Segura Viudas Cava Brut NV - Macabeo, Parellada, Xarel-lo - Penédes - Spain	11 44
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- Rosado | Rosé -

Ostatu "Rosado" 2023 - Tempranillo, Garnacha - Rioja - Spain	11 44
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- Blanco | White -

Artomaña "Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain	12 48
Familia Torres "Pazo das Bruxas" 2022 Albariño - Rias Baixas - Spain	12 48
Garcierévalo "Casamaro" 2021 - Verdejo - Rueda - Spain	11 44

- Tinto | Red -

Venta la Vega "Adaras Aldea" 2021- Garnacha Tintorera, Syrah - Almansa - Spain	12 48
Familia Torres "Altos Ibéricos" 2019 - Tempranillo - Rioja - Spain	12 48
Familia Torres "Gran Coronas" 2019 - Cabernet Sauvignon - Penédes - Spain	14 56

- Featured Red By The Bottle -

Familia Torres "Secret del Priorat" 2020 - Garnacha, Cariñena, Cabernet Sauvignon, Merlot, Syrah - Priorat - Spain	65
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SANGRIA

- Served by the glass or carafe

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

BEER

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