

Unlimited Tapas | 49

all the MOVIDA Classics, Tapas and Bowls you can enjoy in seventy-five minutes
 price per person, requires participation of the whole table

Weekend Brunch

Saturdays & Sundays 10am-3pm
 \$25 per person Brunch includes: Coffee service, choice of beverage, starter, main, and dessert

**MOVIDA CLASSICS**

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

TAPAS

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 (vg)(df) (chorizo loaded +5.00)</i>	10.95
Cauliflower Tosta <i>cauliflower, parmesan, roasted garlic, lemon, chili flakes, dijon mustard, crunch bread (vg)</i>	10.20
Hot Honey Tosta <i>ricotta, chili flakes, hot honey drizzle, crunch bread (vg)</i>	9.40
Crab Tosta* <i>crab, sour cream, lemon, cheddar, parmesan, panko, chive, crunch bread</i>	11.30
Mushroom Tosta <i>sautéed mushroom, shallot, black garlic mascarpone, crunch bread (vg)</i>	9.20
Little Green Salad <i>arugula, whipped ricotta, cherry tomato, strawberry, radish, balsamic vinaigrette (vg)</i>	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 (vg)</i>	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 (vg)(gf)</i>	9.30
Lomo Tosta* <i>grilled pork loin, bourbon peach jam, creamy brie, chive, crunch bread</i>	11.50
Tortilla* <i>confit potato, caramelized onion, egg, malt vinegar aioli (vg)(df) (add brava sauce +1.00, crunch bread +2.00)</i>	9.30

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 (vg)(df)</i>	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>thinly pounded pork cutlet, dredged in flour, pan-fried with a Spanish white wine lemon butter sauce...our signature accompaniment to paella.</i>	17.70
Steak* <i>8oz grilled strip steak, finished with chimichurri (df)(gf)</i>	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 and can take 40 minutes

Chef's Paella* <i>chicken, Basque chorizo, shrimp, squid, tomato, green bean, sofrito, paprika lemon aioli (df)(gf)</i>	49.40
Winter Paella* <i>barbacoa beef, sautéed mushroom, red piquillo pepper, green bean, sofrito, paprika lemon aioli (df)(gf)</i>	49.40

traditionally cooked, portioned, then plated & serves 1-2 and can take up to 20 minutes

Garden Paella <i>broccoli, carrot, red onion, tomato, green bean, sofrito, red cabbage, garlic lemon aioli (vg)(df)(gf)</i>	22.80
MOVIDA Paella* <i>chicken, Basque chorizo, Spanish olive, sofrito, paprika aioli (gf) (df)</i>	23.60
Hotel Madrid Paella* <i>shrimp, squid, tomato, green bean, sofrito, red pepper and dill crema (gf)</i>	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 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, house tonic, earl grey, lime, cucumber	12
Mojito Ron Zacapa 23 rum, lime, mint	12
Classic Old Fashioned Bulleit bourbon, Damm Estrella honey syrup, Bittercube Corazon & Blackstrap bitters	13
Espresso Martini Ketel One vodka, Mr. Black coffee liqueur, Stone Creek Coffee Cold Brew	14
Winter Margarita Herradura blanco, gingerbread syrup, lemon, orange liquor, Bittercube blackstrap bitters	14

ALCOHOL FREE

Cocktails

NA Cosmopolitan SANS Junipre NA Spirit, cranberry, lime, simple syrup	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

WINE

Espumoso | Sparkling

Segura Viudas Cava Brut NV - Macabeo, Parellada, Xarel-lo - Cava - Spain	11 44
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Blanco | White

Artomaña "Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain	12 48
Pazo das Bruxas Albariño 2022 - Rias Baixas - Spain	12 48
Garciarévalo "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 Ibericos" 2018 - Tempranillo - Rioja - Spain	12 48
Familia Torres "Gran Coronas" 2019 - Cabernet Sauvignon - Penedes - Spain	14 56

Featured Red By The Bottle

Familia Torres "Altos Ibericos Reserva" 2016 - Tempranillo - Rioja - Spain	70
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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

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.