

MENU

Please note this menu is subject to change

Para Empezar

Aceitunas

Manzanilla \$6.00

Arbequina \$6.00

Gordal \$6.00

Jamones

50 grams served with pa amb tomaquet

Serrano 'Montesano' artisan mountain ham 24 months \$15.00

Paletilla Iberico 'Carrasco' DO Guijuelo Iberico front leg 24 months \$28.50

Iberico 'Carrasco' DO Guijuelo Iberico 36 months \$50.00 0

Ostras

Shucked to order. Served natural

Individual \$3.80 each

1/2 dozen \$19.00

Dozen \$38.00

Tapa Clasicas

Anchoa \$4.50 each

Hand-filletted Cantabrian Artisan anchovy on crouton with smoked tomato sorbet

Bomba \$4.50 each

Catalan Potato bomb filled with chorizo

Pincho de tortilla \$4.50 each

Organic egg potato and onion tortilla

Bocadillo de calamares \$6.50 each

Calamari sandwich with Basque guindilla and mayonnaise

Sardina \$4.50 each

Imported Spanish Artisan 'Cuca' sardine with tomato on toast

Gamba Con Sobrasada \$8.50 each

Smoked prawn with sobrasada cigarillo

Verduras

Alboronia \$11.50

Braised pumpkin, apple and eggplant with Andulacian flavours

Ensalada \$13.50

Iceberg, salad onion and fennel with ventresca artiano

Setas \$16.50

Mushrooms cooked on the plancha, finished with sherry vinegar

Coles \$16.50

Braised brussel sprouts with bacon, chestnuts and slow cooked egg

Patatas Bravas \$16.50

Triple cooked potatoes served with spicy brava sauce

Alcachofas \$17.50

Artichoke Hearts fried in semolina with Manchego custard and fried almonds

Raciones

Buey \$17.50

Rost Biff wagyu with tocino de cielo, potato crisps, pickled and black garlic

Carillera de buey \$22.50

Slowly braised beef cheek in Pedro Ximenez on cauliflower puree

Butifarra \$19.00

House-made Catalan pork and pepper sausage with white beans and piquillo peppers

Bacalao Con Piquillos \$13.50

Salt cod in saffron batter with piquillo peppers and parsley sauce

Gambas A La Sidra \$12.50

Prawns cooked in terracotta with garlic and cider

Pancetta con Morcilla \$23.50

Confit pork belly and morcilla with apple puree

Paleta de Cordero \$75.00 (for 2-4 people)

24hr Slow-roasted lamb shoulder, served with fino, saffron and onion potatoes

Vieira \$24.00

Live half shell Western Australian scallops with jamon and potato foam

Pulpo A La Gallega \$23.50

Octopus cooked in the Galician manner with kipfler potatoes and paprika

A la Plancha

Codorniz con Kikos \$21.50

Grilled jumbo quail filled with duck liver parfait, served with with sweet corn puree and toasted corn

Mejillones \$21.50

Jumbo mussels cooked with fino, lemon and parsley

Chocos \$21.50

Octopus cooked on the plancha with a pipirrana salad

A la Parrilla

Bistec \$24.50

Aged Angus rump on charcoal with braised baby leeks

Entrecot \$26.50

200gm Aged Porterhouse served with garlic potato puree and piparras

Arroces

Paella de Marisco

Bomba rice cooked with seafood and saffron

Grande \$65.00: 2-4 people

Muy Grande \$95.00: 4-6 people

Arroz Negro

Bomba rice cooked with cuttlefish, squid ink and served with alioli

Grande \$63.00: 2-4 people

Muy Grande \$85.00: 4-6 people

Arroz Caldoso

Bomba rice, braised duck leg, chestnuts and pine mushrooms

Grande \$60.00: 2-4 people

Muy Grande \$90.00: 4-6 people

Postre

Flan \$14.50

Crème caramel served with pestinos

Churros con Chocolate \$12.50

Spanish doughnuts with rich drinking chocolate

Helados \$14.50

Homemade ice-creams served with fig bread

Sopa Inglesa \$14.50

Rhubarb and Pedro Ximenez trifle with crème Catalan and almonds

Postre Para Compartir \$30.00

Share plate of flan, churros, sopa inglesa, chocolate marque and olive oil sorbet

Queso \$25.00

Cheese of the day

Ganacha \$16.00

Hot chocolate ganache with turrón and almond praline ice cream

Banquets

Dinner Menu \$75.00 per person

A selection of the 7 best dishes of the day

Please Note:

The Banquet Menu is only available for parties of 4 or more

All dishes in the Banquet Menus are selected by the kitchen

Dishes can be adjusted to suit dietary requirements - please notify us when making your reservation

No Beverages are included

No Desserts are included

Groups of 6 people are required to have the Banquet Menu

All Prices Include GST

MoVida Aqui Level 1, 500 Bourke St, Melbourne. (Access via Lt Bourke St)

Lunch & dinner. Mon-Fri: 12 noon until late. Saturday: 6pm until late.

Bookings available. Large groups welcome.