

MENU

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 'Consortio' DO Guijuelo Iberico 36 months \$50.00

Ostras

Shucked to order. Served natural

Individual \$3.50 each

1/2 dozen \$18.00

Dozen \$35.00

Tapa Clasicas

Anchoa \$4.50 each

Hand filleted Cantabrian Artisan anchovy on crouton with smoked tomato sorbet

Bomba \$4.00 each

Catalan Potato bomb filled with chorizo

Pincho de tortilla \$4.50 each

Organic egg potato and onion tortilla

Anguila \$6.50 each

Smoked eel brandada with sorrel, crispy tocino and fresh truffle

Bocadillo de calamares \$6.50 each

Calamari sandwich with Basque guindilla and mayonnaise

Verduras

Bravas \$11.00

Crispy fried potatoes with spicy brava sauce

Ensalada \$14.00

Iceberg, salad onion and fennel with ventresca artisano

Alboronia \$14.00

Braised pumpkin and quince flavoured with cumin

Setas \$16.50

Mushrooms cooked on the plancha, finished with sherry vinegar

Raciones

Conejo Agridulce \$22.00

Andalucian braised rabbit leg in a sweet and sour sauce with almonds and raisins

Buey \$17.50

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

Carillera de buey \$19.50

Slowly braised beef cheek in Pedro Ximenez on cauliflower puree

Monte y Mar \$19.00

Veal and cuttlefish balls cooked in white wine lemon sauce with surf clams

Romesco de Peix \$24.00

Prawns, clams and fish with romesco and lobster bisque

Butifarra \$18.00

Housemade Catalan pork and pepper sausage with braised black beans and piquillo peppers

Cerdo \$15.00

Confit pork belly with dutch carrot salad and quince puree

Bacalao Con Piquillos \$13.50

Salt cod in saffron batter with piquillo peppers and parsley sauce

A la Plancha

Vieira \$16.00

Scallops grilled with jamon on pisto, braised manchego style vegetables

Higado de Pato \$16.00

Grilled duck livers with wild mushrooms and caramelised ensaimada

Mejillones \$21.50

Jumbo mussels on the plancha with chorizo and fino

A la Parilla

Codorniz \$16.50

Quail charcoal grilled with rhubarb and housemade morcilla

Sardinillas \$14.00

Baby sardines on charcoal served with fresh curd and a 65 degree free range egg

Bistec \$19.00

Aged Angus rump on charcoal with pipparas pepper

Arrozes

Paella del Marisco

Bomba rice cooked with seafood and saffron

Grande \$56.00: 2-4 people

Muy Grande \$95.00: 4-6 people

Arroz Negro

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

Grande \$50.00: 2-4 people

Muy Grande \$80.00: 4-6 people

Arroz Caldoso

Wet rice with hare and mushrooms

Grande \$48.00: 2-4 people

Muy Grande \$78.00: 4-6 people

Fresh Truffle supplement \$15 / \$30

Postre

Carajillo con Merengada \$8.00

Coffee rum granite, merengada foam and chocolate truffle

Flan \$11.00

Crème caramel served with pestinos

Churros con Chocolate \$10.00

Spanish doughnuts with rich drinking chocolate

Ganache \$13.50

Hot chocolate ganache with saffron sauce, turrone, and anise ice cream

Helados \$13.00

Homemade ice-creams served with fig bread

Tarta de Santiago \$12.50

Pear and chestnut tart with honey and ginger ice cream

Sopa Inglesa \$13.00

Quince and Pedro Ximenez trifle with crème Catalan and almonds

Postre Para Compartir \$25.00

Flan, Churros, Sopa Inglesa and mandarin sorbet

Queso \$21.00

Cheese of the day

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: 5pm until late.

Bookings available. Large groups welcome.