

# MENU

## MoVida

Please note this menu is subject to change

Tapas & Racion - Movida offers you the choice of both Tapa and Racion. Tapa are small individual pieces, Racion are plates to share amongst two or more people, or a larger dish for one.

**Specials** - Please note that special seasonal dishes are available every day alongside these Tapa.

All prices include GST. Payment by EFTPOS is unavailable. Visa, MasterCard and Amex accepted

Bookings Recommended: 6 person maximum per booking

## TAPA

Anchoa \$4.50 each

Hand-filleted Cantabrian Artisan Anchovy on Crouton with Smoked Tomato Sorbet

Croqueta \$4.00 each

Fried silky Croqueta flavoured with Jamon and Egg

Pollo Escabache al Miguel \$4.50 each

Spiced Chicken Escabache Tapa on crisp Crouton

Gambas con Ortiga \$3.50 each

Ribbon of Prawn with Nettle and Black Radish

Cordero al Chilindron \$4.50 each

Pyrenees wet roast Lamb Breast with Fino and Paprika sauce

Monte y Mar \$7.00 each

Pork-stuffed Calamari with Squid Ink Dressing

Queso Manchego \$4.80 each

Imported aged Manchego Sheep's Milk Cheese with Quince Paste

Tigre \$3.70 each

Traditional Spring Bay stuffed Mussel with Dried Chorizo and Lemon Aioli

Sopa Ajo con Vieira \$6.00 each

Rottnest Island Scallop with Garlic Soup

Agridulce con Pato \$11.50 each  
Slow cooked Duck Shank with Hazelnuts, Raisins and Onions

Cigarillo \$7.00 each  
Salt Cod filled Brik Pastry Cigar with PiPi and Egg

Codornice \$5.50 each  
Pressed Quail & Morcilla with Apple & Pickled Garlic

## **RACIONES**

Aceitunas \$7.00  
Marinated Green Olives with Citrus, Garlic and Thyme

Jamones (served with pan catalan)  
*Carrasco Paletilla Iberico de Bellota* aged 24 months (50 grams) \$28.50  
*Carrasco Jamon Iberico de Bellota* aged 36 months (50 grams) \$50

Huevo 61° Con Patatas Y Lomo De Cerdo \$10.50  
Slow cooked organic Egg with Straw Potato and Cured Pork Loin

Higado de Pato \$15.00  
Duck Liver Parfait with Pedro Ximenez Foam and toasted Brioche

Cecina \$19.50  
Air-dried Wagyu with Poached Egg and Truffle Foam

Pulpo \$18.50  
Char-grilled Octopus with House Made Chorizo and Chickpeas

Bistec Tartar de Wagyu \$18.00  
Spicy Steak Tartare of raw, grass-fed Wagyu Beef

Caballa Ahumado \$18.50  
House Cold Smoked Spanish Mackerel with Pine Nut Gazpacho Sorbet

Remolacha \$11.50  
Soused Beetroot with Buffalo Milk Curd and Crisp Onion

Setas Asadas con Jerez \$12.50  
Oven-roasted Portobello Mushrooms finished with Sherry Vinegar

Espinacas con Garbanzos \$12.50  
Sautéed Spinach with Chickpeas and Spices

Ensalada Valenciana \$9.00  
Valencian salad. Endive, Orange, Palm Hearts and Manzanillo Olives

Estofado Cerdo \$19.00  
Braised Free Range Pork Neck in Prunes and Amontillado

Carrillera de Buey \$21.50  
Slowly Braised Beef Cheek in Pedro Ximenez on Cauliflower Puree

## **POSTRE**

Churros \$11.00  
Rich Drinking Chocolate and Spanish Doughnuts

Flan con Pestinos \$12.00  
Crème Caramel served with Spicy Sherry Pastries

Ganache Caliente con Turrón \$13.50  
Hot Chocolate Ganache Pudding with Vanilla Bean ice-cream and Nougat

Vasco \$12.50  
Basque Tart with Quince and Merengada Ice Cream \$13.50

Helados de la Casa \$13.00  
Housemade ice-creams served with Fig Bread

Queso \$22.00  
Cheese of the day served at room temperature with homemade quince paste

We use Allpress Coffee and Hot Chocolate, T2 teas

## **Banquets**

Dinner Menu \$75.00 per person  
A selection of the 10 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 5 or 6 people are required to have the Banquet Menu

All Prices include GST

**MoVida Bar de Tapas y Vino** Open daily, Noon to late. 1 Hosier Lane, Melbourne, 3000 (Melways: Map 1, B12)  
BOOKINGS ESSENTIAL Ph: (03) 9663 3038 Email: [info@movida.com.au](mailto:info@movida.com.au) - sorry, no e-mail bookings.