

MENU

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 evening alongside these Tapa.

All Prices include GST. Payment by EFTPOS is unavailable.

Booking ESSENTIAL - 6 person maximum.

Tapa

Anchoa 4.50 ea

Hand filleted Cantabrian artisan anchovy on crouton with smoked tomato sorbet

Croqueta 3.00 ea

Fried silky croquette flavoured with leek and mahon cheese

Pollo escabache al Miguel 4.50 ea

Spiced chicken escabache tapa on crisp crouton

San Jacabo de cordonice 8.00 ea

Hunter Valley quail, partially boned, crumbed, and filled with jamon and mahon cheese

Viera 4.80 ea

Roasted Spring Bay scallop with jamon and potato foam

Gambas a la Garbardina 12.50 ea

Prawns in raincoat batter with charcoal corn puree

Costilla con sobrasada 7.50 ea

Roast lamb cutlet encased in a Catalan pork & paprika pate

Pimiento de piquillo 6.00 ea

Hickory smoked piquillo pepper filled with salt cod and potato

Cigarillo 5.00 ea

Baby leek wrapped in brik pastry served with a chicken liver parfait

Queso manchego 4.50 ea

Imported aged Manchego sheep's milk cheese with quince paste

Racion

Aceitunas 7.00

Marinated green olives with citrus, garlic and thyme

James Iberico jamon de Jabugo (20 grams) 20.00

Iberico imported organic Spanish Jabugo jamon. Fully acorn fed, 3 years naturally cured

Pulpo a la gallega 16.00

Octopus cooked in the Galician manner, with kipfler potatoes and paprika

Bistec tartar de wagyu 17.50

Spicy steak tartare of raw, grass fed Wagyu beef

Carillera de buey 17.50

Slowly braised beef cheek in Pedro Ximenez on cauliflower puree

Fabada 17.50
White beans garnished with Berkshire pork belly, chorizo and black pudding

Cecina 17.00
Air cured wagyu beef thinly sliced with a truffle foam and poached egg

Caballa ahumado 18.50
Tom Cooper's smoked spanish mackerel with pine nut gazpacho sorbet

Alchofas con almejas a la manzanilla 22.50
Mussels steamed and served in a warm white sauce

Fideos 21.50
Braised Cadiz style pasta with saffron, calamari and Tasmanian clams

Asadillo 11.50
Marinated roast capsicum and tomato salad in Moorish spices

Setas asado con jerez 11.00
Oven roasted portabello mushrooms finished with sherry vinegar

Espinacas con garbanzos 10.50
Sauteed spinach with chickpeas & spices

Ensalada valenciana 9.00
Valencian salad, endive, orange, palm hearts and manzanillo olives

Desserts

Churros 9.00
Rich drinking chocolate and Spanish doughnuts

Flan con pestinos 10.00
Creme caramel served with spiced sherry pastries

Ganache caliente con turrón 12.50
Hot chocolate ganache pudding with vanilla bean ice-cream and nougat

Ensalada valenciana 8.00
Valencian salad, endive, orange, palm hearts and manzanillo olives

Tarta de membrillo 12.00
Quince and Almond Tart with Goat Cheese and Ice Cream

Helados de la casa 12.50
Homemade ice-creams served with fig bread

Queso 14.50
Cheese of the day served at room temperature with homemade quince paste

Vino Dulce / Sweet Wine	90ml Glass	Bottle
Iron Pot Bay Sweet Semillon '02 <i>Tamar Valley</i> 375ml	10.00	40.00
Primitivo Quiles Moscatel Alicante <i>Spain</i> 375ml	10.00	40.00
Fusta Nova Moscatel '05 Valencia <i>Spain</i> 500ml	13.00	55.00

We use Genovese coffee, Koko Deluxe hot chocolate & T2 teas

Banquets

Dinner menu \$60.00 p/p

A selection of 10 best of the best

Please Note:

The Banquet Menu is only available to parties of 4 or more
All dishes in the Banquet Menus are selected by the kitchen
Dishes can be adjusted to suit dietary requirements
NO beverages are included
NO desserts are included
Groups of 5 or 6 are required to do the set menu

All Prices Include GST

MoVida Melbourne Open daily, Noon to late. 1 Hosier Lane, Melbourne, 3000 (Melways: Map 1, B12)
BOOKINGS ESSENTIAL Phone (03) 9663 3038. Office open 10am- 6pm, Mon-Fri. Sorry, no e-mail bookings.