

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

Ortiz 4.50 ea

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 4.00 ea

Spiced chicken escabache tapa on crisp crouton

San Jacobo de Cordonic 7.50 ea

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

Pimiento de piquillo con ajoarriero 6.00 ea

Piquillo pepper filled with salt cod and potato

Vieira, jamon y espuma 4.80 ea

Half shell scallop oven baked with jamon and potato foam

Costilla con sobrasada 6.50 ea

Roasted lamb cutlet encased in a Catalan pork & paprika pate

Cigarillo 5.00 ea

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

Queso manchego 3.50 ea

Imported aged Manchego sheep's milk cheese with quince paste

Racion

Aceitunas 7.00

Marinated green olives with citrus, garlic and thyme

Iberico jamon de Jabugo (20 grams) 20.00

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

Alcachofas 15.00

Artichokes with almond sauce and manchego cheese

Chocos con garbanzons 16.50

Pan seared marinated cuttlefish with chickpeas, mint & tomato salad

Cordero al chilindron 25.50

Milk-fed lamb with fino and paprika sauce

Pulpo a la gallega 16.00

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

Monte mar 20.00

Spiced rabbit meat balls cooked in white wine and lemon myrtle sauce with prawns

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

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 makerel with pine nut gazpacho sorbet

Mejillones en gazpachuelo 17.00

Mussels steamed and served in a warm white gazpacho sauce

Menestra 13.50

Seasonal vegetables braised with Iberico jamon and tomato

Patatas a la pobre 9.50

Poor man's potatoes. Slow cooked nicola potatoes with peppers in olive oil

Asadillo 10.00

Marinated roast capsicum and tomato salad in Moorish spices

Setas asado con jerez 10.00

Oven roasted portabello mushrooms finished with sherry vinegar

Espinacas con garbanzos 10.00

Sauteed spinach with chickpeas & spices

Ensalada valenciana 9.00

Valencian salad, endive, orange, palm hearts and manzanillo olives

Tortilla de moricilla 14.50

Traditional Spanish omellete wiht house made black pudding

Arroz Caldoso 25.00

Spanish wet rice cooked with saffron and seafood. Min 25 minutes

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 membrille 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 \$55.00 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

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.