

## MoVida Catering Menu

All of our tapas/canapés items are subject to change  
All dietary requirements can be accommodated  
All tapas/canapés pieces are \$5 per piece (GST inclusive)  
Catering is available for all locations including Private Residences

For quotes and further details please contact us at [info@movida.com.au](mailto:info@movida.com.au) or contact reception on (03) 9663 3038 (option 1).

### MoVida Catering suggests

1 hour - 6 pieces per person  
2 hours - 8 pieces per person  
3 hours - 10 pieces per person

### Suggested Tapas Menu for a 2 hour time frame

Pollo escabache - Spiced chicken escabache on a crouton  
Croquette - fried silky croquette flavoured with leek and Mahon cheese  
Vierra - scallop ceviche with chardonnay vinegar and garlic shoots  
Calamares - fried calamari sandwich with guindilla and mayonnaise  
Tortilla - organic egg potato and onion tortilla  
Empanada - pastry filled with Moorish spiced lamb  
Bravas - crispy fried potatoes with spicy bravas sauce  
Gambas prawn cocktail with avocado in a cone

\$40 per person (GST inclusive)

### Our Full Tapas Menu

Gambas – pressed prawn pincho with romesco sauce  
Pincho- Moorish spiced lamb skewer, char grilled  
Atun- yellow fin tuna on crouton with beetroot  
Chorizo- house-made chorizo sausage in a roll with peppers  
Bomba- fried Catalan potato bomb filled with chorizo  
Bacalao- salt-cod brandade on a tostada  
Ostra- ‘del dia’ oyster with sherry vinegar and jamon  
Sopa- warm salt-cod soup with parsley  
Tartare- spicy Wagyu beef tartare on crouton  
Caballa- thinly sliced Spanish mackerel on crouton with micro herbs  
Carillera- Spanish empanada pastry with slow braised beef cheek  
Sardina- artisan sardine fillet on a crouton with tomato  
Cordonice – quail breast roasted with a chicken liver pate  
Fois- chicken liver pate in cone with a roasted corn crust  
Conejo – pressed rabbit terrine with cornichons and onion jam  
Anchoa- Cantabian artisan anchovy on crouton with smoked tomato sorbet  
Pollo escabache – spiced chicken escabache on a crisp crouton  
Croquette- fried silky croquette with leek and mahon cheese  
Vierra- Scallop ceviche with chardonnay vinegar and garlic shoots  
Calamares- calamari sandwich with guindillas and mayonnaise  
Tortilla- organic egg potato and onion tortilla  
Empanada- Moorish spiced lamb in empanada pastry  
Bravas- crispy potato with spicy bravas sauce  
Gambas- prawn cocktail with avocado in a cone  
Morcilla- house-made black pudding in Burgos manner

**'Sit-down' Dinner Party 4 Course Menu**

Salpicon – Seafood salad with an almond gazpachio

Cerdo – Crispy pork belly with a spiced carrot salad and a quince ali-oli

Carillera de Buey – Slow braised beef cheek with a cauliflower puree

Ensalada Valenciana– Valencian salad. Endive, Orange, Palm Hearts and Manzanillo Olives

Sopa Inglesa – Quince and Pedro Ximenez trifle with Crème Catalan and almonds

\$110 per person (GST inclusive)