

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)

For quotes and further details please contact us at catering@movida.com.au

MoVida Catering suggests

1 hour - 6 pieces per person

2 hours - 8 pieces per person

3 hours - 10 pieces per person

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

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)

'Sit-down' Dinner Party Menu

Anchoa- hand filleted cantabrian anchovy on crouton with smoked tomato sorbet

Calamares- calamari sandwich with Basque guindilla and mayonnaise

Iberico – Jabugo organic Iberico jamon, aged 36 months

Caballa ahumado- smoked Spanish mackerel sliced with a pine nut sorbet

Cecina- air dried wagyu beef served with truffle foam and an organic poached egg

Menestra- seasonal braised vegetables in garlic with jamon

Pescado- fresh whole fish 'del dia' roasted

Carillera de Buey- slowly braised beef cheek in PX on a cauliflower puree

Dessert or Queso

\$110 per person (GST inclusive)