

MOVIDA NEXT DOOR

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.

CONSERVAS

Unlike many other nationalities, if the Spanish think something is good they put it in a tin. Think Anchovies, beautiful fat Mussels, Razor Clams and Tuna belly. In Spain some of the best tapas bars are serving Conservas from the tin.

Our CUCA range is served with Pickled Garlic & Bread.

Enjoy.

SARDINILLAS \$12

Baby Sardines

ANCHOA \$14

Fillets of Anchovies in Olive Oil

VENTRESCA De BONITO \$13

White Tuna Belly Fillets in Olive Oil

MEJILLONES \$14

Mussels in Olive Oil

CHIPIRONES RELLENOS \$16

Stuffed Baby Squid in Ink Sauce

NAVAJAS \$29

Razor Clams in Brine

TAPA

BOQUERONE \$3.00 ea

White Anchovy with Tomato on Crouton

BANDERILLA \$4.50 ea

Skewered Anchovy with Pepper, Olive, Palm Heart & Cornichon

QUESO IDIAZABAL

\$6.50 ea

Smoked Sheep's Milk Cheese

POLLO \$7.00 ea

Chicken Skewer Grilled
on Charcoal

BACALAO \$7.50 ea

Artichoke heart filled with Salt Cod Brandada, Quail Egg and Avruga

AJO BLANCO \$3.50 ea

Chilled Almond Soup with Grape Granita

CROQUETA \$3.50 ea

Fried Croqueta of

Mahon and Leek

BOMBA \$4.50 ea

Chorizo-Filled Catalan Potato Bomb with
a Spicy Sauce

BOCADILLO DE CHORIZO \$7.00 ea

Chorizo and Fried Padron Pepper Sandwich

RACIONES

ENSALADA DE TOMATE \$11

Heirloom Tomatoes with Caperberries, Pedro Ximenez reduction and Olive Oil

BERENJENAS \$11

Eggplant Chips with Salmorejo

EMBUTIDO \$15

Selection of Spanish Small Goods

PALETILLA IBERICO DE BELLOTA \$28.50

Spanish Iberico Ham, Front Leg, Aged 24 months

OREJA \$11

Pig's Ear a la plancha with Guindillas

CODORNIZ \$15.00

Chargrilled Quail with Braised Cabbage and Jamon

SARDINILLAS \$15

Smoked Port Lincoln Sardines with Heirloom Tomato, Olive Oil and Lemon

POSTRE

CHURROS CON CHOCOLATE \$10.00

Spanish Doughnuts with rich Drinking Chocolate

SOL Y SOMBRA \$11.50

Coffee and Rum Granita with Anis del Mono Cream and
shaved bitter Chocolate

CREMA CATALANA \$12.50

Baked Citrus and Cinnamon Custard

MELOCOTÓN \$13.50

Cava poached Peach with Sheep's Milk Yoghurt Foam, Sugared Almonds and Plum Sorbet