

La Movida Madrileña marked a before and after in Spain. Once an underground movement in Madrid, **La Movida** quickly became a counter cultural revolution that changed an entire county. It made the unacceptable acceptable. **La Movida** changed the way Spaniards would eat, drink, live, and treat each other. With this movement as our mission...**WELCOME TO MOVIDA**



MOVIDA CLASSICS

Pan con Tomate	<i>grated tomato, garlic aioli, Breadsmith ciabatta (vg)(df)</i>	6.30
Pimento Cheese	<i>Spanish goat cheese spread - w/ Breadsmith ciabatta (vg)</i>	7.20
Manchego	<i>12-month aged - D.O. La Mancha - sheep's milk cheese - w/ Seville tortas "olive oil crackers" (vg)</i>	8.30
Drunken Goat	<i>D.O. Murcia - goat's milk cheese - w/Seville tortas "olive oil crackers"</i>	8.70
Jamon	<i>18-month aged - D.O. Castilla y León - Serrano</i>	8.60
Empanadillas	<i>carrot, caramelized onion, roasted tomato, cumin, Spanish paprika, lemon aioli (vg)</i>	7.30
Jamón Croquetas	<i>serrano ham, bechamel, lemon aioli, chive</i>	6.30

TAPAS

Street Corn Fritters	<i>sweet corn, cholula custard, lime crema, parmesan (vg)</i>	10.90
Patatas Bravas	<i>crispy potato, brava sauce, lemon aioli, green onion, chive (vg)(df) (chorizo loaded +5.00)</i>	9.50
Crab Tosta*	<i>crab, sour cream, lemon aioli, cheddar, parmesan, panko, ciabatta, chive</i>	11.30
Mushroom Tosta	<i>sautéed mushroom, shallot, black garlic mascarpone, ciabatta (vg)</i>	9.20
Barbacoa Tacos*	<i>Moroccan-spiced beef, red cabbage, goat cheese, lime crema, radish</i>	10.60
Burrito Bites	<i>chicken, chorizo, olives, Spanish rice, queso, pico de gallo, avocado lime crema</i>	14.40
Blistered Shishito Peppers	<i>olive oil, sherry vinegar reduction, sea salt (vg)(df)(gf)</i>	9.10
Grilled Zucchini	<i>sofrito, malt vinegar aioli, Spanish goat cheese, chive, smoked sea salt (vg)</i>	9.30
Steak Tosta*	<i>red piquillo pepper, grilled tenderloin, ciabatta, relish aioli (df)</i>	13.30
Garlic Shrimp*	<i>tomato, peperoncini, white wine, lemon, butter, green onion, grilled ciabatta</i>	11.60
Broccolini	<i>shallot, chilli flake, fried garlic, lime, red pepper dill crema (vg)(gf)</i>	9.30
Lomo Tosta*	<i>grilled pork loin, peach marmalade, creamy brie, ciabatta, chive</i>	10.50
Tortilla*	<i>confit potato, caramelized onion, egg, malt vinegar aioli (vg)(df) (brava sauce +1.00, grilled bread +2.00)</i>	9.30

PAELLA

plated to serve 1-2 - chef's paella serves 2-4 and as it's prepared traditionally, can take 40 minutes

Garden Paella	<i>broccoli, carrot, red onion, tomato, green bean, sofrito, red cabbage, lemon aioli (vg)(df)(gf)</i>	15.80
MOVIDA Paella*	<i>chicken, Basque chorizo, Spanish olive, sofrito, paprika lemon aioli (gf)</i>	16.60
Hotel Madrid Paella*	<i>shrimp, squid, tomato, green bean, sofrito, red pepper and dill crema (gf)</i>	17.90
Chef's Paella*	<i>chicken, Basque chorizo, shrimp, squid, tomato, green bean, sofrito, paprika lemon aioli (df)(gf)</i>	45.40

NOODLES

a late night favorite on the streets of Madrid

Street Noodles*	<i>Thai chili sauce, shrimp, broccoli, green bean, Sun ramen noodle, green onion, fried garlic (df)</i>	15.90
Curry Noodles	<i>green curry, fried tofu, vegetables, Sun ramen noodle, red cabbage, pea shoot, fried shallot (vg)(df)</i>	15.90

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
(vg) vegetarian - (df) dairy free - (gf) gluten free - please alert your server to any allergies or dietary restrictions

An 18% Service Charge will be included on your final bill. This allows us to compensate our staff with a more predictable income.
Any additional gratuity is appreciated but optional and will go entirely to those who directly served you tonight.



Cocktails

MOVIDA Old Fashioned	Korbel brandy, chai-infused sherry, 7-UP, cherry	12
Hotel Madrid Gin & Tonic	Ford's gin, house tonic, lavender, earl grey, lime, cucumber	12
Collins	Finlandia vodka, aloe, lemon, seltzer	12
Margarita	El Jimador blanco tequila, Paso passionfruit liqueur, dry curaçao, lime	12
Vermouth Cocktail	Laevesta rojo vermouth, orange dram, seltzer	10
Manhattan	Woodford Reserve rye, white vermouth, elderflower. genepy, Bittercube root beer bitters	14

Non-Alcoholic Cocktails

Jasmine Lemonade	lemonade, jasmine green tea	6
Yoda Soda	lime, aloe, seltzer	8

Wine by the Glass

Espumoso Sparkling		
Los Monteros	Cava Brut NV - Macabeo - Utiel-Requena - Spain	10
Blanco White		
Artomaña	"Xarmant" 2020 - Hondarribi Zuri blend - Arabako Txakolina - Spain	11
Garciarévalo	"Casamaro" 2019 - Verdejo - Rueda - Spain	10
Valdesil	"Montenovo" 2020 - Godello - Valdeorras - Spain	11
Tinto Red		
Bernabeleva	"Camino de Navaherreros" 2018 - Garnacha - San Martín de Valdeiglesias - Spain	11
Luberri	"Seis" 2019 - Tempranillo - Rioja - Spain	12
Olivares	"Altos de la Hoya" 2019 - Monastrell - Jumilla - Spain	10

Sangria

By the glass or the carafe

Red Sangria	cabernet, Korbel brandy, peach, orange, cinnamon	10 40
White Sangria	chardonnay, strawberry, lemon	10 40
Pumpkin Spice Sangria	cabernet, lemon, orange, cherry bark vanilla bitters, pumpkin spice, crystallized ginger	10 40
Sangria Flight	one each of Red, White and Pumpkin Spice	20

Beer

Estrella Damm	Barcelona, Spain	7
Spotted Cow	New Glarus, WI	6
Third Space Happy Place	Milwaukee, WI	6
Buy a Round for the Kitchen		12



WINE BOTTLE LIST

Espumoso | Sparkling

Mestres "Coquet" Gran Reserva | 62

2014 - Macabeo, Xarel-lo, Parellada - Cava

Avinyó "La Ticota" Gran Reserva Brut Nature | 79

2012 - Xarel-lo, Macabeo - Cava

Espumoso Rosado | Sparkling Rosé

Ameztoi "Hijo de Rubentis" | 66

2016 - Hondarribi Beltza - Getariako Txakolina

Blanco | White

Crisp and Refreshing

Ameztoi "Primus" | 56

2019 - Hondarribi Zuri - Getariako Txakolina

Frontonio "Microcosmico" | 47

2020 - Macabeo - Valdejalón

Bernabeleva "Camino de Navaherreros" Blanco | 45

2018 - Albillo, Macabeo - San Martín de Valdeiglesias

Barrialto "Aranzá" | 65

2019 - Palomino - Jerez

Do Ferreira | 62

2019 - Albariño - Rías Baixas

Zarate "Tras da Viña" | 85

2019 - Albariño - Rías Baixas

Rich and Textured

Casal de Armán "Eira dos Moros" | 50

2019 - Treixadura - Ribeiro

Ca'n Verdura "Supernova" Blanc | 58

2019 - Moll - Binissalem

Ladeiras do Xil "Gaba do Xil" | 50

2018 - Godello - Valdeorras

Raúl Pérez "La Del Vivo" | 87

2018 - Godello - Bierzo

Ca'n Verdura "Ca Ses Rosetes" | 72

2019 - Giró Ros - Vi de la Terra, Mallorca

Remelluri Blanco | 166

2017 - White Blend - Rioja

R. López de Heredia "Viña Tondonia" Reserva | 103

2009 - Viura, Malvasia - Rioja

Rosado | Rosé

Ameztoi "Rubentis" | 49

2019 - Hondarribi Zuri, Hondarrabi Beltza - Getariako Txakolina

Fortificado | Fortified

La Cigarrera Manzanilla | 28 (375ml)

MV - Palomino - Sanlúcar de Barrameda

Lustau "Jarana" Fino | 40

MV - Palomino - Jerez-Xérès-Sherry

Lustau "Los Arcos" Amontillado | 40

MV - Palomino - Jerez-Xérès-Sherry

Grant "La Garrocha" Oloroso | 26 (375ml)

MV - Palomino - Jerez-Xérès-Sherry

We love Spanish wine! But we're the first to admit that the names of the grapes, the places it's from and some of the terms used to describe it aren't familiar to most of us. So don't hesitate to ask for our help picking a bottle. You'll discover that these are among the most delicious wines you've ever enjoyed.

Tinto | Red

Bright and Juicy

Pegaso "Zeta" | 50

2017 - Garnacha - Cebreros

Pegaso "Arrebatacapas" | 133

2016 - Garnacha - Cebreros

Luberri "Florus" | 69

2019 - Tempranillo, Moscatel de Alejandría - Rioja

4 Monos Viticultores "GR 10" | 51

2019 - Garnacha, Cariñena, Syrah - Sierra de Gredos

Bernabeleva "Arroyo del Tórtolas" | 91

2017 - Garnacha - San Martín de Valdeiglesias

Ca'n Verdura "Supernova" Negre | 69

2019 - Mantonegro - Binissalem

Fruit Forward and Aromatic

Doniene Gorrondona "Beltza" | 62

2018 - Hondarrabi Beltza - Bizkaiko Txakolina

Raúl Pérez "Ultreia St. Jacques" | 54

2018 - Mencía - Bierzo

Estefania "Tilenus" | 50

2017 - Mencía - Bierzo

Envínate "Lousas" Viñas de aldea | 78

2019 - Mencía - Ribeira Sacra

Descendientes de J. Palacios "Villa de Corullón" | 102

2017 - Mencía - Bierzo

Ladeiras do Xil "Falcoeira" | 149

2017 - Mencía, Sousón, Merenzao, Caiño Tinto - Valdeorras

Mesquida Mora "Sòtil" | 108

2019 - Callet - Vi de la Terra, Mallorca

Luberri "Biga" Crianza | 55

2015 - Tempranillo - Rioja

Luberri Gran Reserva | 101

2014 - Tempranillo - Rioja

Lush and Complex

R. López de Heredia "Viña Cubillo" Crianza | 64

2012 - Tempranillo, Garnacha, Graciano, Mazuelo - Rioja

R. López de Heredia "Viña Tondonia" Reserva | 112

2008 - Tempranillo, Garnacha, Graciano, Mazuelo - Rioja

R. López de Heredia "Viña Bosconia" Gran Reserva | 235

2001 - Tempranillo, Garnacha, Graciano, Mazuelo - Rioja

Hermanos Peciña "Señorío de Peciña" Crianza | 55

2015 - Tempranillo - Rioja

Remelluri Reserva | 124

2006 - Tempranillo - Rioja

Remelluri Reserva | 85

2014 - Tempranillo - Rioja

Emilio Moro "Emilio Moro" | 69

2018 - Tempranillo - Ribera del Duero

Viña Sastre "Pago de Santa Cruz" Gran Reserva | 195

2014 - Tempranillo - Ribera del Duero

Dominio de Pingus "Flor de Pingus" | 175

2016 - Tempranillo - Ribera del Duero

Vega Sicilia "Valbuena 5º" | 300

2013 - Tinto Fino, Merlot - Ribera del Duero

Mesquida Mora "Trispol" | 94

2018 - Callet, Mantonegro, Cabernet, Syrah - Vi de la Terra, Mallorca

Vinícola del Priorat "Clos Gebrat" | 56

2020 - Garnacha blend - Priorat

Alvaro Palacios "Les Terrasses VV" | 92

2017 - Garnacha, Carignan - Priorat

Costers del Priorat "Clos Alzina" | 127

2015 - Samsó (Carignan) - Priorat



SPIRITS LIST

Single Double

Gin

Bombay Sapphire	8	14
Ford's	8	14
BCN	8	14
Hendrick's	9	15
Rehorst	8	14
Empress	8	14

Agave

Tequila

El Jimador <i>Blanco</i>	6	10
Corazon <i>Blanco</i>	9	15
Corazon <i>Reposado</i>	11	19
Corazon <i>Anejo</i>	12	21
Herradura <i>Silver</i>	11	19
Herradura <i>Reposado</i>	13	22
Herradura <i>Ultra</i>	17	29

Mezcal

Illegal Joven	9	15
Cruz Del Fuego <i>Joven Espadin</i>	10	17
Yuu Baal <i>Pechuga</i>	12	21
Yuu Baal <i>Tobala</i>	27	46

Rum

Don Q <i>Cristal</i>	6	10
Plantation <i>5 year</i>	7	12
Plantation <i>20th Anniversary</i>	12	21
Captain Morgan	6	10

Brandy

Korbel	6	10
Lustau <i>Gran Reserva Finest Selection</i>	12	21

Vodka

Finlandia	7	12
Tito's	8	14
Ketel One	10	17

Single Double

Whiskey

American

Jack Daniel's	8	14
Gentleman Jack	11	19
Jack Daniel's <i>10 year</i>	14	24
Jack Daniel's <i>Single Barrel Coy Hill</i>	14	24

Bourbon

Very Old Barton	6	10
Old Forester <i>86</i>	8	14
Old Forester <i>Signature 100</i>	8	14
Woodford Reserve	12	21
Still & Oak	8	14
Bardstown Bourbon Co. <i>Fusion Series #5</i>	12	21
Bardstown Bourbon Co. <i>Pierre Ferrand</i>	26	45
Willett <i>Pot Still Reserve</i>	9	15
Rowan's Creek	9	15
Noah's Mill	11	19

Rye

Woodford Reserve	12	21
Still & Oak	8	14
Whistlepig <i>Piggyback</i>	14	24
Old Forester <i>100</i>	9	15

Irish

Slane	7	12
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Japanese

Mars <i>Iwai Tradition</i>	14	24
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Scotch

Benriach <i>10 year</i>	15	26
Benriach <i>10 year Smoky</i>	17	29
Macallan <i>12 year Sherry Oak</i>	23	39
Highland Park <i>12 year</i>	17	29
Balvenie <i>17 year Doublewood</i>	36	62

Amaro

Fernet	6	10
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Dessert

Movida's Churros con Chocolate | 9

¡ olé , olé , olé ! share...or don't

Simma's Cheesecake | 9

chocolate cake bottom, thin layer of raspberry filling, covered with chocolate ganache

Simma's German Chocolate Cake | 12

chocolate cake, pecan and coconut filling, chocolate buttercream frosting

Simma's Carrot Cake | 12

cream cheese butter cream filling, chopped walnuts

Simma's Irish Crème Cake | 12

sponge cake with Irish cream liquor, Irish cream mousse, butter cream frosting, dripped chocolate

Simma's Red Velvet Cake | 12

cream cheese and butter cream

Darth Chocolate | 4 ea

cocoa, vanilla, honey - "You are unwise to lower your defenses!"

Drinks

Lustau "East India" Sherry | 5

notes of maple syrup, brown sugar, raisin and chocolate beer nuts

Atxa "Pacharán" | 5

fruit-forward and sweet with a light undertone of anise

Lustau Solera Gran Reserva Brandy | 8

aged 15 years in Oloroso and Pedro Ximénez Sherry barrels

Porrón | 11

filled with Artomaña "Xarmant" Txakoli white wine

Hot Tea | 4

jasmine green, chamomile, earl grey

Coffee | 4

Regular or Decaf

Espresso | 4

A porrón is a communal drinking vessel native to Spain. Start or end your dining experience at Movida as every party should, sharing with friends.
