

M At Hotel Madrid MOVIDA

Boards

- Manchego & Jamon Board | 11** 6-month manchego, serrano ham, house jam, stone ground mustard, pickles, cracker
Bread & Butter | 4 (vg)
Marinated Olives | 3 (vg) (gf)
Pickled Vegetables | 3 (vg) (gf)

MOVIDA Tapas

- Burrata | 9** cherry ginger puree, radish sprouts, roasted garlic crostini (vg)
Jamón Croquetas | 6 serrano ham, bechamel, lemon aioli
Brussels Sprouts | 9 burnt shallot vinaigrette, parmesan, crispy serrano ham
Steak Skewers* | 9 flank steak, chimichurri, pickled onion, crispy garlic (gf)
Spanish Meatballs* | 9 ground beef, house moroccan spice, sofrito, green onions
Patatas Bravas | 9 crispy potato, brava sauce, lemon aioli (vg) (chorizo loaded +5)
Moroccan Pastor Nacho | 7 spit-roasted pork shoulder, piquillo fundido, guindilla peppers, tortilla chips
Garlic Shrimp* | 9 tomato, guindilla peppers, lemon, butter, green onions, baguette
Empanadillas | 6 roasted cauliflower, garbanzo bean, Za'atar with red pepper tahini, radish mint slaw (vg)

Paella plated to serve 1-2 - chef's paella serves 2-4 and can take up to 40 minutes to prepare

- Movida Paella* | 15** chicken, chorizo, spanish olives, paprika lemon aioli (gf)
Mariscos Paella* | 17 shrimp, lump crab, tomato, English peas, mojo picon (gf)
Garden Paella | 15 Brussels sprouts, carrot, onion, tomatoes, peas, lemon aioli (vg) (gf)
Chef's Paella* | 45 prepared traditionally with chicken, chorizo, shrimp, lump crab, tomato, English peas (gf)

Noodles a late night favorite on the streets of Madrid

- Street Noodles* | 15** Thai chili sauce, shrimp, brussels sprouts, peas, cilantro, scallions, dill
Moroccan Pastor Noodles* | 15 marinated, spit-roasted pork shoulder, bucatini noodles, Spanish sofrito, parmesan
Ginger Beef Noodles* | 15 ground flank steak, garlic ginger sesame sauce, bok choy, peas, sprouts, scallions, crispy garlic
Tofu Curry Noodles | 15 green coconut curry sauce, fried tofu, seasonal veggies, cilantro and green onions (vg)

Siempre Dessert

- Churros | 6** dulce de leche / sangria berry jam / chocolate sauce (vg)
Peppermint Manchego Cheesecake | 7 cocoa graham crust, fudge sauce, whipped cream (vg)
Lustau East India Sherry | 5 dessert wine with notes of maple syrup, brown sugar, raisin and chocolate beer nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF - Gluten Free, V - Vegan, VG - Vegetarian - Please alert your server to any allergies or dietary restrictions

An 18% Service Charge will be included on your final bill. This amount goes to both Front of House and Back of House staff.
Any additional gratuity will go entirely to those who directly serve you

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Sangria By the glass or the carafe

Red Sangria | 10/40 *cabernet blend, apricot, orange, cinnamon*

White Sangria | 10/40 *moscato, strawberry, lemon*

Pink Sangria | 10/40 *rosé, grapefruit, watermelon*

Holiday Sangria | 10/40 *cabernet, pomegranate, lemon, orange, cinnamon, allspice, spruce*

Sangria Flight | 20 *choose any three*

Cocktails

Tequila Sunrise | 13 *El Jimador Blanco tequila, orange, passion fruit, house Chambord grenadine*

Gin & Tonic | 12 *Bombay Sapphire, house tonic, pear, rosemary, crystalized ginger*

Old Fashioned | 12 *Korbel brandy, chai-infused sherry, 7-UP, cherry*

Moscow Mule | 12 *Finlandia vodka, Top Note ginger beer, lime*

Winter Paloma | 12 *El Jimador blanco tequila, grapefruit soda, pineapple, cinnamon*

Manhattan | 14 *Woodford Reserve bourbon, Yzaguirre Rojo vermouth, Fernet Branca, grapefruit bitters*

Wine by the Glass

Freixenet Blanc de Blancs Brut | 10 *NV - Cava - Spain*

Saget La Perriere "La Petite Perrère" | 10 *2019 - Sauvignon Blanc - France*

Nekora | 10 *2018 - Verdejo - Rueda, Spain*

Raimat "Castell" | 11 *2018 - Chardonnay - Costers del Segre, Spain*

Olivares "Altos de la Hoya" | 10 *2017 - Monastrell - Jumilla, Spain*

Rivarey Crianza | 10 *2016 - Tempranillo - Rioja, Spain*

Raimat "Abadia" | 11 *2017 - Cabernet Sauvignon - Costers Del Segre, Spain*

Wine by the Bottle

Uriondo "Txakoli" | 44 *2019 - Hondarribi Zuri blend - Bizkaiko Txakolina, Spain*

Frontonio "Microcosmico" | 42 *2018 - Macabeo - Valdejalón, Spain*

Ladeiras do Xil "Gaba do Xil" | 47 *2018 - Godello - Valdeorras, Spain*

Lustau Amontillado "Los Arcos" Sherry | 38 *MV - Palomino - Jerez-Xérès-Sherry, Spain*

Hermanos Peciña "Señorío de Peciña" Crianza | 47 *2014 - Tempranillo - Rioja, Spain*

Raúl Pérez "Ultreia St. Jacques" | 50 *2018 - Mencia - Bierzo, Spain*

Vinícola del Priorat "Clos Gebrat" | 49 *2018 - Grenache blend - Priorat, Spain*

Alvaro Palacios "Les Terrasses VV" | 92 *2017 - Grenache and Carignan - Priorat, Spain*

Lopez de Heredia "Viña Tondonia" Reserva | 100 *2008 - Tempranillo - Rioja, Spain*

Beer

Spotted Cow | 6 *New Glarus, WI*

3 Sheeps Pils | 6 *Sheboygan, WI*

Deschutes Obsidian Stout | 6 *Bend, OR*

Third Space Baby Yo IPA | 6 *Milwaukee, WI*

3 Sheeps Fresh Coast Pale Ale | 6 *Sheboygan, WI*

Deschutes Fresh Squeezed IPA | 6 *Bend, OR*

Montucky Cold Snacks Lager | 5 *La Crosse, WI*