

MOVIDA

At Hotel Madrid

Boards

Marinated Olives | 3 (vg)(df)(gf)

Seasonal Pickled Vegetables | 3 (vg)(df)(gf)

Pimento Cheese | 6 *grilled ciabatta* (vg)

Manchego & Jamon Board | 11 *6-month manchego, serrano ham, house jam, stone ground mustard, cracker*

Tapas

Jamón Croquetas | 6 *serrano ham, bechamel, lemon aioli, chive*

Empanadillas | 7 *mushroom, spinach, black garlic mascarpone, chive, sherry reduction* (vg)

Grilled Asparagus | 9 *Spanish olive oil, sea salt* (vg)(df)(gf)

Blistered Shishito Peppers | 9 *olive oil, sherry vinegar reduction, sea salt* (vg)(df)(gf)

Broccoli | 9 *shallot, chilli flake, fried garlic, lime, red pepper dill crema* (vg)(gf)

MOVIDA Tortilla* | 9 *confit potato, caramelized onion, egg, malt vinegar aioli* (vg)(df)(gf) (*brava sauce +1, grilled ciabatta +2*)

Mushroom Tosta | 9 *sautéed mushroom, shallot, black garlic mascarpone, ciabatta* (vg)

Patatas Bravas | 9 *crispy potato, brava sauce, lemon aioli, green onion, chive* (vg)(df) (*chorizo loaded +5*)

Lomo Tosta* | 10 *grilled pork tenderloin, peach marmalade, creamy brie, ciabatta, chive*

Barbacoa Tacos* | 10 *Moroccan-spiced beef, red cabbage, goat cheese, lime crema, radish*

Crab Tosta* | 11 *crab, sour cream, lemon aioli, cheddar, parmesan, panko, ciabatta, chive*

Garlic Shrimp* | 11 *tomato, peperoncini, white wine, lemon, butter, green onion, grilled ciabatta*

Steak Tosta* | 13 *blistered shishito pepper, grilled tenderloin, ciabatta, relish aioli* (df)

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

Garden Paella | 15 *broccoli, carrot, red onion, tomato, green bean, sofrito, red cabbage, lemon aioli* (vg)(df)(gf)

MOVIDA Paella* | 16 *chicken, Basque chorizo, Spanish olive, sofrito, paprika lemon aioli* (df)(gf)

Hotel Madrid Paella* | 17 *shrimp, squid, tomato, green bean, sofrito, red pepper and dill crema* (gf)

Chef's Paella* | 45 *chicken, Basque chorizo, shrimp, squid, tomato, green bean, sofrito, paprika lemon aioli* (df)(gf)

Noodles a late night favorite on the streets of Madrid

Street Noodles* | 15 *Thai chili sauce, shrimp, broccoli, green bean, Sun ramen noodle, cilantro, scallion, dill, fried garlic* (df)

Basque Country Noodles* | 15 *Basque chorizo, brava sauce, green onion, Sun ramen noodle, parmesan*

Curry Noodles | 15 *green curry, fried tofu, seasonal vegetables, Sun ramen noodle, cilantro, green onion, fried shallot* (vg)(df)

Dessert

Brownie Trio | 6 *lavender, almond picante, fudge* (vg)

Lemon Cheesecake | 9 *goat cheese, graham cracker crust, whipped cream, lemon zest* (vg)

Dessert Wine | Liqueur

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*

Gómez Nevado "Sierra Morena Dorado" | 5 *nutty, complex, and salty with refreshing acidity*

*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

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Sangria

By the glass or the carafe

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

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

Summer Sangria | 10/40 *rosado wine, grapefruit, watermelon*

Sangria Flight | 20 *one of each*

Wine by the Glass

Espumoso | Sparkling

Heretat Sabartés Cava Brut | 10 *NV - Parellada, Xarel-lo, Macabeo, Chardonnay - Cava - Spain*

Blanco | White

Garciarévalo "Casamaro" | 10 *2019 - Verdejo - Rueda - Spain*

Amizade | 11 *2015 - Godello - Monterrei - Spain*

Rosado | Rosé

Olivares | 10 *2020 - Garnacha - Jumilla - Spain*

Itxas Harri "Róxa" | 11 *2020 - Garnacha - Navarra - Spain*

Ostatu | 11 *2020 - Tempranillo, Garnacha, Viura - Rioja - Spain*

Rosado Flight | 18 *one of each*

Tinto | Red

Bernabeleva "Camino de Navaherreros" | 11 *2018 - Garnacha - San Martín de Valdeiglesias - Spain*

Luberri "Seis" | 12 *2019 - Tempranillo - Rioja - Spain*

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

Cocktails

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

Midsummer's Mule | 12 *Finlandia vodka, blackberry, ginger beer, mint, lemon*

Queen of the Underworld | 12 *[Paloma] El Jimador tequila, mezcal, grapefruit soda, lime, carrot juice*

Arethusa Spilling Tea | 12 *[Gin & Tonic] Ford's gin, house tonic, lavender, earl grey, lime, cucumber*

I'm A Samantha | 13 *[Cosmopolitan] Ketel One Grapefruit and Rose, cranberry, lime, orange liqueur, cardamom bitters*

Ill Met by Moonlight | 14 *[Manhattan] Woodford Reserve rye, white vermouth, elderflower. genepy*

Coconut Mojito | 14 *[Served Frozen] Don Q Coconut rum, mint, lime, coconut milk*

Non-Alcoholic Cocktails

Jasmine Lemonade | 6 *lemonade, jasmine green tea*

Sunrise | 6 *orange, passionfruit, lemon, pomegranate grenadine*

Beer

Spotted Cow | 6 *New Glarus, WI*

Third Space Happy Place | 6 *Milwaukee, WI*

Estrella Damm | 7 *Barcelona, Spain*

Buy a Round for the Kitchen | 12

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BOTTLE LIST

We love Spanish wine! But we're also 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.

Espumoso | Sparkling

Mestres "Coquet" Gran Reserva | 57

2014 - Macabeo, Xarel-lo, Parellada - Cava

Avinyó "La Ticota" Gran Reserva Brut Nature | 71

2012 - Xarel-lo, Macabeo - Cava

Espumoso Rosado | Sparkling Rosé

Ameztoi "Hijo de Rubentis" | 61

2016 - Hondarribi Beltza - Getariako Txakolina

Blanco | White Crisp and Refreshing

Artomaña "Xarmant" | 46

2020 - Hondarribi Zuri blend - Arabako Txakolina

Ameztoi "Primus" | 54

2019 - Hondarribi Zuri - Getariako Txakolina

Frontonio "Microcosmico" | 46

2018 - Macabeo - Valdejalón

Zarate "Tras da Viña" | 85

2018 - Albariño - Rías Baixas

Rich and Textured

Ca'n Verdura "Supernova" Blanc | 56

2019 - Moll - Binissalem

Ladeiras do Xil "Gaba do Xil" | 50

2018 - Godello - Valdeorras

Raúl Pérez "La Del Vivo" | 82

2018 - Godello - Bierzo

Remelluri Blanco | 147

2017 - White Blend - Rioja

Lopez de Heredia "Viña Gravonia" Crianza | 85

2012 - Viura - Rioja

Rosado | Rosé

Ameztoi "Rubentis" | 49

2019 - Hondarribi Zuri, Hondarrabi Beltza - Getariako Txakolina

Tinto | Red Bright and Juicy

Pegaso "Zeta" | 50

2017 - Garnacha - Sierra de Gredos

4 Monos Viticultores "GR 10" | 51

2018 - Garnacha, Cariñena, Syrah - Sierra de Gredos

Bernabeleva "Arroyo del Tórtolas" | 82

2017 - Garnacha - San Martín de Valdeiglesias

Ca'n Verdura "Supernova" Negre | 61

2019 - Mantonegro - Binissalem

Fruity and Aromatic

Raúl Pérez "Ultreia St. Jacques" | 54

2018 - Mencía - Bierzo

Envínate "Lousas" Viñas de aldea | 71

2019 - Mencía - Ribeira Sacra

Descendientes de J. Palacios "Villa de Corullón" | 92

2017 - Mencía - Bierzo

Ladeiras do Xil "Falcoeira" | 133

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

Dry and Complex

Hermanos Peciña "Señorío de Peciña" Crianza | 55

2014 - Tempranillo - Rioja

Lopez de Heredia "Viña Tondonia" Reserva | 99

2008 - Tempranillo - Rioja

Emilio Moro "Emilio Moro" | 65

2018 - Tempranillo - Ribera del Duero

Dominio de Pingus "Flor de Pingus" | 155

2016 - Tempranillo - Ribera del Duero

Vinícola del Priorat "Clos Gebrat" | 56

2018 - Garnacha blend - Priorat

Alvaro Palacios "Les Terrasses VV" | 83

2017 - Garnacha, Carignan - Priorat

Fortificado | Fortified

Lustau "Jarana" Fino | 40

MV - Palomino - Jerez-Xérès-Sherry