

# MOVIDA

At Hotel Madrid

## 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)  
**Seasonal Pickled Vegetables | 3** (vg) (gf)

## MOVIDA Tapas

- Burrata | 9** confit orange puree, orange segments, house marinated olives, toasted almonds, olive oil cracker (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 Naan Tacos | 9** spit-roasted pork, piquillo salsa, jalapeño, crispy garbanzo, radish sprouts, lime yogurt  
**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, 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)  
**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

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\*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, apricot, orange, cinnamon*

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

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

**Sangria Flight | 20** *one of each*

## Wine by the Glass Sparkling, White, Red

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

**Marqués de Cáceres "Deusa Nai" | 10** *2018 - Albariño - Rias Baixas, Spain*

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

**Dominio de Tares "Baltos" | 10** *2015 - Mencia - Bierzo, Spain*

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

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

## Wine by the Bottle Sparkling, White, Red

**Mestres "Coquet" Gran Reserva | 58** *2014 - Macabeo, Xarel-lo, Parellada - Cava, Spain*

**Avinyó "La Ticota" Gran Reserva Brut Nature | 77** *2012 - Xarel-lo, Macabeo - Cava, Spain*

**Xarmant Txakoli | 39** *2019 - Hondarribi Zuri blend - Arabako 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*

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

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

**Emilio Moro "Emilio Moro" | 65** *2018 - Tempranillo - Ribera del Duero, Spain*

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

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

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

## Cocktails and Non-Alcoholic Beverages

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

**Cold Lazarus | 12** *[Gin & Tonic] Bombay Sapphire, house tonic, pear, rosemary, crystalized ginger*

**Spice Market Mule | 12** *Finlandia Vodka, chai, ginger beer, lime*

**Parallel 9 | 12** *[Paloma] El Jimador blanco tequila, grapefruit soda, pineapple, cinnamon*

**Mike and Angelo | 14** *[Manhattan] Woodford Reserve bourbon, Yzaguirre Rojo vermouth, Fernet Branca, grapefruit bitters*

**Delta Wave | 14** *[Served Hot] Woodford Reserve bourbon, Galliano, peppermint tea, cardamom*

**The Omega Factor | 14** *Jack Honey, pineapple juice, coconut milk, pecan liqueur*

**Marrakech Mojito | 13** *Bacardi Silver, lime, green tea, mint, club soda, rose water*

**Tangerine Ginger Lemonade | 6** *house lemonade, Rishi tangerine ginger tea*

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

## Beer

**Spotted Cow | 6** *New Glarus, WI*

**3 Sheeps Pils | 6** *Sheboygan, WI*

**Deschutes Obsidian Stout | 6** *Bend, OR*

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