

# 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

- Jamón Croquetas** | 6 serrano ham, bechamel, lemon aioli  
**White Boquerones** | 6 orange olive oil, orange zest, potato chips  
**Asparagus** | 9 artichoke hearts, parmesan, sundried tomato romesco, toasted almond, parsley (gf) (vg)  
**Steak Skewers\*** | 9 flank steak, chimichurri, pickled red onion, crispy garlic, micro radish (gf)  
**Lomo Tosta\*** | 9 grilled pork loin, smoked peach marmalade, creamy brie, ciabatta, micro arugula  
**Patatas Bravas** | 9 crispy potato, brava sauce, lemon aioli, green onions (vg) (chorizo loaded +5)  
**Barbacoa Tacos\*** | 9 Moroccan-spiced beef, pico de gallo, crispy garbanzo, radish sprouts, lime yogurt  
**Garlic Shrimp\*** | 9 tomato, guindilla peppers, white wine, lemon, butter, green onions, baguette  
**Empanadillas** | 6 mushroom, spinach, black garlic mascarpone, brie, sherry reduction (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)  
**Hotel Madrid 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  
**Barbacoa Noodles\*** | 15 Moroccan spit-roasted beef, bucatini noodles, Spanish sofrito, parmesan  
**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)  
**Lemon Cheesecake** | 9 goat cheese, graham cracker crust, sweet sour cream, lemon zest (vg)  
**Lustau East India Sherry** | 5 dessert wine with notes of maple syrup, brown sugar, raisin and chocolate beer nuts  
**Atxa Pacharán** | 5 fruit-forward and sweet with a light undertone of anise

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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 assists us in paying a fair wage to all staff.  
Any additional gratuity is optional and will go entirely to those who directly served you tonight.

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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*

**Spring Sangria** | 10/40 *moscato, strawberry, rhubarb, lemon, orange, ginger*

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

## **Wine by the Glass**

### Espumoso/Sparkling

**Los Monteros** Cava Brut | 10 *NV - Macabeo - Utiel-Requena - Spain*

### Blanco/White

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

**Amizade** | 12 *2015 - Godello - Monterrei - Spain*

### Rosado/Rosé

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

### 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*

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

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

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

**Return to the Earth** | 14 *[Manhattan] Woodford Reserve bourbon, white vermouth, Patxaran, root beer bitters*

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

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

## **Non-Alcoholic Cocktails**

**Jasmine Lemonade** | 6 *lemonade, jasmine green tea*

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

## **Beer**

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

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

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

## 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.

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### Espumoso/Sparkling

**Mestres** "Coquet" Gran Reserva | 58

2014 - Macabeo, Xarel-lo, Parellada - Cava

**Ameztoi** "Hijo de Rubentis" Rosado | 61

2016 - Hondarribi Beltza - Getariako Txakolina

**Avinyó** "La Ticota" Gran Reserva Brut Nature | 71

2012 - Xarel-lo, Macabeo - Cava

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### Blanco/White

**Xarmant** Txakoli | 41

2019 - Hondarribi Zuri blend - Arabako Txakolina

**Ameztoi** "Primus" | 52

2019 - Hondarribi Zuri - Getariako Txakolina

**Frontonio** "Microcosmico" | 41

2018 - Macabeo - Valdejalón

**Zarate** "Tras da Viña" | 85

2018 - Albariño - Rías Baixas

**Ladeiras do Xil** "Gaba do Xil" | 46

2018 - Godello - Valdeorras

**Raúl Pérez** "La Del Vivo" | 80

2018 - Godello - Bierzo

**Lopez de Heredia** "Viña Gravonia" Crianza | 85

2012 - Viura - Rioja

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### Rosado/Rosé

**Ameztoi** "Rubentis" | 47

2019 - Hondarribi Zuri, Hondarrabi Beltza - Getariako Txakolina

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### Tinto/Red

**Pegaso** "Zeta" | 47

2017 - Garnacha - Sierra de Gredos

**Bernabeleva** "Arroyo del Tórtolas" | 82

2017 - Garnacha - San Martín de Valdeiglesias

**Raúl Pérez** "Ultreia St. Jacques" | 49

2018 - Mencía - Bierzo

**Envínate** "Lousas" Viñas de aldea | 71

2019 - Mencía - Ribeira Sacra

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

2017 - Mencía - Bierzo

**Hermanos Peciña** "Señorío de Peciña" Crianza | 50

2014 - Tempranillo - Rioja

**Lopez de Heredia** "Viña Tondonia" Reserva | 99

2008 - Tempranillo - Rioja

**Emilio Moro** "Emilio Moro" | 60

2018 - Tempranillo - Ribera del Duero

**Dominio de Pingus** "Flor de Pingus" | 155

2016 - Tempranillo - Ribera del Duero

**Vinícola del Priorat** "Clos Gebrat" | 49

2018 - Garnacha blend - Priorat

**Alvaro Palacios** "Les Terrasses VV" | 83

2017 - Garnacha, Carignan - Priorat

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### Fortificado/Fortified

**Lustau** "Los Arcos" Amontillado | 38

MV - Palomino - Jerez-Xérès-Sherry