

MENU

MoVida

Please note this menu is subject to change

Tapas & Racion - Movida offers you the choice of both Tapa and Racion. Tapa are small individual pieces, Racion are plates to share amongst two or more people, or a larger dish for one.

Specials - Please note that special seasonal dishes are available every day alongside these Tapa.

All prices include GST. Payment by EFTPOS is unavailable. Visa, MasterCard and Amex accepted

Bookings Recommended: 6 person maximum per booking

Tapa

Anchoa \$4.50 each

Hand-filleted Cantabrian Artisan Anchovy on Crouton with Smoked Tomato Sorbet

Croquetas De Choco Con Su Tinta \$4.00 each

Squid Ink Croqueta with Cuttlefish

Pollo Escabache al Miguel \$4.50 each

Spiced Chicken Escabache Tapa on crisp Crouton

Atun \$4.50 each

House Preserved Bonito with Piquillo Pepper and Brik Pastry

Cordero al Chilindron \$4.50 each

Pyrenees wet roast Lamb Breast with Fino and Paprika sauce

Queso Manchego \$4.80 each

Imported aged Manchego Sheep's Milk Cheese with Quince Paste

Tigre \$3.70 each

Traditional Spring Bay stuffed Mussel with Dried Chorizo and Lemon Aioli

Sopa Ajo con Vieira \$6.00 each

Rottneest Island Scallop with Garlic Soup

Agridulce con Pato \$11.50 each

Slow cooked Duck Shank with Hazelnuts, Raisins and Onions

Bunuelos de Bacalao con Pil-Pil \$4.50 each

Salt Cod & Potato Fritters with Lemon Emulsion

Codornice \$5.50 each

Pressed Quail & Morcilla with Apple & Pickled Garlic

Raciones

Aceitunas \$7.00

Marinated Green Olives with Citrus, Garlic and Thyme

Jamones (served with pan catalan)

Carrasco Paletilla Iberico de Bellota aged 24 months (50 grams) **\$28.50**

Carrasco Jamon Iberico de Bellota aged 36 months (50 grams) **\$50**

Huevo 61° Con Patatas Y Lomo De Cerdo \$10.50

Slow cooked organic Egg with Straw Potato and Cured Pork Loin

Higado de Pato \$15.00

Duck Liver Parfait with Pedro Ximenez Foam and toasted Brioche

Cecina \$19.50

Air- dried Wagyu with Poached Egg and Truffle Foam

Pulpo \$18.50

Char-grilled Octopus with House Made Chorizo and Chickpeas

Bistec Tartar de Wagyu \$18.00

Spicy Steak Tartare of raw, grass-fed Wagyu Beef

Caballa Ahumado \$18.50

House Cold Smoked Spanish Mackerel with Pine Nut Gazpacho Sorbet

Remolacha \$11.50

Soused Beetroot with Buffalo Milk Curd and Crisp Onion

Setas Asadas con Jerez \$12.50

Oven-roasted Portobello Mushrooms finished with Sherry Vinegar

Espinacas con Garbanzos \$12.50

Sautéed Spinach with Chickpeas and Spices

Ensalada Valenciana \$9.00

Valencian salad. Endive, Orange, Palm Hearts and Manzanillo Olives

Cerdo Papada Con Membrillo \$16.50

Pork Jowl with Quince Paste, Chickpea Shoot and Fennel Pollen

Carrillera de Buey \$21.50

Slowly Braised Beef Cheek in Pedro Ximenez on Cauliflower Puree

Zarzuela De Marisco \$25.00

Catalan Seafood Stew

Postre

Churros \$11.00

Rich Drinking Chocolate and Spanish Doughnuts

Flan con Pestinos \$12.00

Crème Caramel served with Spicy Sherry Pastries

Ganache Caliente con Turrón \$13.50

Hot Chocolate Ganache Pudding with Vanilla Bean ice-cream and Nougat

Vasco \$12.50

Basque Tart with Quince and Merengada Ice Cream \$13.50

Helados de la Casa \$13.00

House made ice-creams served with Fig Bread

Queso \$22.00

Cheese of the day served at room temperature with homemade quince paste

We use Allpress Coffee and Hot Chocolate, T2 teas

Banquets

Set Menu \$75.00 per person

A selection of the 10 best dishes of the day

Please Note:

The Banquet Menu is only available for parties of 4 or more

All dishes in the Banquet Menus are selected by the kitchen

Dishes can be adjusted to suit dietary requirements- please notify us when making your reservation

No Beverages are included

No Desserts are included

Groups of 5 or 6 people are required to have the Banquet Menu

All Prices include GST