

MOVIDA

ORIGINAL

APERITIVOS

Aceitunas \$12.50

Toolunka Creek 'Wallace' Olives

Anchoas Del Cantabrico \$22.00

Hand-Filleted XXL Cantabrian Anchovies,
Fried Spines, Quail Egg & Pickled Beans

Mojama \$22.00

Air-dried Spanish Yellow Fin Tuna Loin with Piel de Sapo, Vermut Blanco & Macadamia Cream

Jamon Iberico \$50.00

Carrasco Jamon Iberico aged 36 months (60 grams)

Tabla de Embutidos \$32.00

Selection of Spanish Smallgoods, Pickled Grandma Olives & Guindilla Peppers

Queso de Manchego \$14.50

Aged Sheep's Milk Cheese, Persimmon & Pickled Basque Green Peppers

TAPAS

Anchoa \$5.50 each

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

Pez Real \$7.50 each

Cold Smoked Kingfish with Pine Nut Sorbet & Pine Nut Gazpacho

Croqueta \$4.50 each

Sweet Corn, Manchego & Burnt Butter Croquette

Tartar \$8.00 each

Lamb Rump Tartare, Salt Cod Puree & Pickled Green Tomato on an Almond Cracker

Pincho \$9.00 each

Mooloolaba Swordfish marinated in Adobo Spices, Lardo & Peach Salmorejo

Gamba \$13.00 each

Barbecued Western Australian King Prawn, Pil Pil, Fried Garlic & Chilli

Bogavante \$14.00 each

South Australian Rock Lobster, Confit Piquillo Pepper & Preserved Lemon Mayonnaise on a Seaweed Cracker

Ala de Pollo \$10.00 each

Chicken Wing filled with Mallorcan Spiced Sausage, Pomegranate Sauce

RACIONES

Higos \$23.00

Black Figs, Marcona Almonds, Buffalo Ricotta & Fig Leaf Vinaigrette

Tomates \$21.00

Heirloom Tomatoes with House-Cured Port Lincoln Sardines, Fried Garlic & Gazpacho Dressing

Pulpo \$32.00

Confit Octopus Leg, Heirloom Zucchini Salad, Lemon & Caper Paste

Cecina \$28.00

Air Dried Wagyu Beef with Truffled Potato Foam & a Poached Egg

Capon y Morcilla de Calabaza \$32.00

Roasted Spatchcock, Pumpkin Morcilla & Chicken Sauce

Carrillera de Buey \$32.00

Pedro Ximenez Braised Beef Cheek with Cauliflower Puree

POSTRES

Churros \$15.00

Spanish Doughnuts with Chocolate Sauce

Flan \$15.00

Spanish Crème Caramel with Pestiños

Sorbete \$15.00

Burnt Apricot Sorbet, White Chocolate & Sheep's Milk Ganache, Manzanilla Granita

Cigarillo \$9.00

Chocolate Coated Brik Pastry Filled with Turrón Ice Cream

SCAN & ENTER YOUR DETAILS FOR CONTACT TRACING



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Please inform your waiter of any allergies or dietary requirements. MoVida cannot guarantee that any dish will be free from traces of allergens. Please note that a 1.25% surcharge applies to all credit card transactions. A 10% surcharge applies on Sundays & Public Holidays.

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TO START

Sanchez-Ayala 'Gabriela' Manzanilla	Sanlucar de Barrameda, Spain	13/49
Albero Manzanilla en Rama (60 ml)	Sanlucar de Barrameda, Spain (CORAVIN)	14
El Maestro Sierra Fino	Jerez, Spain N	13
Gutierrez-Colosia Amontillado	El Puerto de Santa Maria, Spain	18
Sanchez-Romate 'Regente' Palo Cortado	Jerez, Spain	18
El Maestro Sierra Oloroso	Jerez, Spain	14
Henrique & Henrique Verdelho Medium Dry 15yo 45ml	Madeira, Portugal	14
Antonio Pedro I Vermut (60 ml)	Sanlucar de Barrameda, Spain	12
Casa Mariol Vermut Negre (60 ml)	Barcelona, Spain	12

BEERS & CIDERS

Moritz Lager	Barcelona, Spain	11
Bridge Road 'Chevalier' Saison	Beechworth, VIC	11
Alhambra Reserva '1925' Strong Lager	Grenada, Spain	12
Hawkers Pale Ale	Melbourne, VIC	11
Prickly Moses Otway Light 2.9%	Otways, VIC	9

WINES BY THE GLASS

Sparkling 120mls

NV	Mainegra Cava Macabeo/Parellada	Navarra, Spain	N	14
NV	Louis Roederer Brut Premier Pinot Noir/Meunier/Chardonnay	Champagne, France		26

White

2018	Nanclares y Prieto 'Nanclares' Albariño	Rias Baixas, Spain	O	18
2019	Sarah Gough 'Box Grove Vineyard' Vermentino	Goulburn Valley, VIC		12
2019	Macciocca 'Monocromo #1' Passerina	Frusinate, Lazio, Italy	N	17
2018	Corta y Raspa 'La Charanga' Palomino	Sanlucár, Spain		17
2018	Gerard Duplessis Chablis Chardonnay	Burgundy, France	O	26
2018	Menade 'Nosso' Verdejo	Rueda, Spain	N	15
2019	Syrahmi 'La Bise' Marsanne/Roussanne	Heathcote, VIC		18

Pink & Skin Contact

2019	Honorio Rubio 'Tremendus' Clarete Garnacha/Viura	Rioja, Spain	O	14
2018	Scorpo 'Bestia' Pinot Grigio	Mornington Peninsula, VIC		16

Red

2019	Denton 'Shed' Pinot Noir	Yarra Valley, VIC		15
2020	Amo Vino Barbera	Riverland, SA		11
2018	Envinata 'Lousas' 'Viñas de Aldea' Mencía	Ribeira Sacra, Spain	B	17
2019	Guido Platinetti 'Rosso Guido' Nebbiolo/Merlot et al.	Colline Novaresi, Italy		19
2016	Luis Alegre Crianza Tempranillo	Rioja, Spain	O	16
2004	Akutain Gran Reserva Tempranillo	Rioja, Spain	(CORAVIN)	33
2017	Cosmic Vinyaters 'Passió' Marcelan	Baix Penedés, Spain	B	18
2018	Wren Estate 'I'm so Ronely' Shiraz	Heathcote, VIC		15
2016	Casa Freschi Malbec	Langhorne Creek, SA		21

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