

Movida Bar de Tapas

 [movida.com.au /movida-aqui/movida-aqui-menu/](http://movida.com.au/movida-aqui/movida-aqui-menu/)

MoVida Aqui menu

CONSERVAS DE CUCA

SARDINAS \$11.50

Sardines

CABALLA \$14.00

Mackerel

NAVAJAS \$24.00

Razor Clams

CHIPIRONES \$16.80

Baby squid in ink sauce

EMBUTIDOS

SERRANO \$16.00

'7 Hermanos' artisan mountain ham 24 mths

PALETILLA IBERICO \$30.00

'Carrasco' DO Guijuelo front leg 24 mths

CECINA \$23.50

David Blackmore's air dried wagyu

CHORIZO \$16.00

Cured pork & paprika sausage

TABLA \$29.50

Selection of cured meats

ACEITUNAS

ACEITUNAS \$8.00

Arbequina, Sevillano & Gordal olives

QUESO DE OVEJA \$8.00

Sheep's milk cheese in olive oil with smoked almonds

TAPAS CLASICAS

ANCHOA \$5.00

Hand filleted Cantabrian artisan anchovy on crouton with smoked tomato sorbet

TARTAR \$7.50

Flinders Island lamb fillet, cracked wheat, mullet roe puree & semolina cracker

BOMBA \$4.80

Catalan potato bomb filled with chorizo

BOCADILLO DE CALAMARES \$8.50

Calamari sandwich with Basque guindilla & mayonnaise

CORDONIZ \$8.50

Half quail, brik pastry, foie gras, caramelised yoghurt, frutos secos

PEZ REAL \$7.00

Kingfish, romesco, pickled cucumber & seaweed cracker

LENGUA \$7.00

Chargrilled ox tongue with celeriac puree

CALABAZA \$4.50

Pumpkin, puff pastry, olive oil jam

RACIONES

BUEY \$22.50

Rost biff Wagyu with 'Tocino de Cielo', potato crisps, black & pickled garlic

PULPO \$18.00

Octopus, yuzu, crème fraiche, pimiento espelette

ALMEJAS \$26.50

Goolwa pippies, pork & paprika sausage

POLLO ASADO \$22.50

Charred Milawa baby chicken, caramelised onion & livers

CARRILLERA DE BUEY \$30.00

Slowly braised beef cheek in Pedro Ximenez on cauliflower purée

VERDURAS

ESPARRAGOS \$20.00

Charred asparagus, creamed pine nuts, air dried tuna & duck egg

TORTILLA DE PUERROS \$14.00

Organic egg, creamed leek & stracciatella

ESPINACAS \$16.00

Spiced chickpeas & spinach

ARROCES

ARROZ NEGRO \$35/\$70/\$90

Braised cuttlefish & squid with bomba rice & ali oli

ARROZ CALDOSO \$40

Wet bomba rice, smoked tomato sauce, mussels, calamari & spanner crab

PARA TERMINAR

POSTRE

FLAN \$15.00

Crème caramel served with pestinos

CHURROS CON CHOCOLATE \$12.50

Spanish doughnuts with rich drinking chocolate

HELADOS \$14.50

Homemade ice-creams served with fig bread

QUESO

BAY OF FIRES CHEDDAR \$14.00

Served with apple jelly

BLUE DE BASQUE \$14.00

Served with prunes in Pedro Ximenez

Group Bookings are welcome – Maximum Group Size – 35 guests

A surcharge of 7.5% applies on groups on 8 or more and are required to dine on Chef's Set Menu

The Lunch Set Menu is \$70 per person and Dinner is \$80 per person.

Please note: this menu is subject to change.

Please note: A 1% surcharge applies to all credit card transactions.