

Movida Bar de Tapas

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

MoVida original menu

TAPAS

ANCHOA \$5.00 each

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

CROQUETA \$4.50 each

Spinach & Manchego Croquette

BISTEC TARTARE \$6.50 each

Tartare of Raw Milk-fed Beef with Horseradish on Potato Paper

CABALLA AHUMADA \$6.50 each

House Cold Smoked Spanish Mackerel
with Pine Nut Gazpacho Sorbet

QUESO \$4.00 each

Whipped Goat's Milk Cheese Wrapped in
Quince Paste & Brik Pastry

TOSTADA \$5.50 each

Pressed Pork Sandwich, Red Onion Jam & Quail's Egg

COGOLLOS \$3.80 each

Baby Cos Lettuce with Anchovy & Pickled Garlic

FLOR \$8.50 each

Fried Zucchini Flower Filled with Spanner Crab

BOCADILLO \$9.00 each

Battered White Anchovies with Sea Urchin Aioli in a Toasted Bun

RACIONES

ACEITUNAS \$8.00 each

Marinated Green Olives with Citrus, Garlic & Thyme

EMBUTIDO \$17.50

House made Charcuterie Plate

PALETILLA \$30.00

Served with Pan Catalan

CARRASCO IBERICO DE BELLOTA

aged 24 months

(50 grams)

HIGADO DE POLLO \$22.00

Chicken Liver Parfait with Seville Orange Marmalade and Toasted Sourdough

CECINA \$25.00

Air-dried Wagyu with Poached Organic Egg & Truffle Foam

PATATAS Y PUERRO \$16.50

Baby Potatoes & Leeks Braised with Garlic, Rosemary & Cardoons

BROCOLINI \$22.00

Chargrilled Broccoli with Manchego Custard & Soft Boiled Eggs

ESPINACAS CON GARBANZOS \$17.50

Moorish Spiced Spinach & Chickpeas

FIDEOS \$36.00

Baked Catalan Pasta Cooked in a Shellfish Bisque with Calamari & Rockling

PATO \$26.50

Roasted Duck Breast in a Duck Consomme with Jamon & Spring Vegetables

VIERAS \$30.00

Seared Bass Strait Scallops with Asparagus, Oloroso & Toasted Migas

CERDO \$36.00

Borrowdale Pork Belly with Lentils, Pumpkin & Oregano Mojo

CARRILLERA DE BUEY \$30.00

Slowly Braised Beef Cheek in Pedro Ximenez on Cauliflower Puree

CORDERO \$38.00

Flinders Island Lamb Shoulder with Manzanilla Sauce & Raw Zucchini Salad

POSTRE

CHURROS \$12.50

Spanish Doughnuts and Rich Drinking Chocolate

FLAN CON PESTINOS \$15.00

Crème Caramel served with Pestinos

TORTA \$15.00

Quince and Almond Tart with Frozen Banana Yoghurt

GANACHE \$15.00

Hot Chocolate Ganache with Oloroso Caramel Ice cream

ACEDERA \$14.50

Sorrel Sorbet with Seasonal Fruit and White Chocolate

QUESO \$22.00

Selection of Two Imported Cheeses with Homemade Quince Paste

Please note: This menu is subject to change. Bookings recommended. The maximum group size is 6 people. A Chef's Menu is available for groups of 4 to 6 guests at \$80 per person

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