

MOVIDA

At Hotel Madrid

Boards

Manchego & Jamon Board | 11

6 month manchego, serrano ham, house jam, stone ground mustard pickles, cracker

Bread & Butter (vg) | 4

Marinated Olives (vg)(gf) | 3

Pickled Vegetables (vg)(gf) | 3

MOVIDA Tapas

Burrata | 9

golden beets, plum, ginger,
ciabatta crouton, radish sprouts (vg)

Jamon Croquetas | 6

serrano ham, bechamel,
lemon aioli

Brussels Sprouts | 9

burnt shallot vinaigrette, parmesan,
crispy serrano ham

Steak Skewers* | 9

flank steak, chimichurri, pickled onion,
crispy garlic (gf)

Spanish Meatballs* | 9

ground beef, house moroccan spice,
sofrito, green onions

Patatas Bravas | 9

crispy potato, brava sauce,
lemon aioli (vg) (chorizo loaded +5)

Moroccan Pastor Nacho | 7

spit roasted pork shoulder, piquillo
fundido, guindilla peppers, tortilla chips

Garlic Shrimp* | 9

tomato, guindilla peppers, lemon,
butter, green onions, baguette

Butternut-Miso Empanadillas | 7

5-spice pepitas, radish sprout (vg)

Paella

Our individual size paellas are prepared daily and plated to serve 1-2

Movida Paella* | 15

chicken, chorizo, spanish olives,
paprika lemon aioli (gf)

Mariscos 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 (serves 2-4)

Prepared traditionally with chicken, chorizo, shrimp, lump crab, tomato, english peas (gf) - takes up to 40 minutes

Noodles

A late night favorite on the streets of Madrid!

Street Noodles* | 15

Thai chili sauce, shrimp, brussels sprouts, peas
cilantro, scallions, dill

Moroccan Pastor Noodles* | \$15

Marinated pork shoulder, bucatini noodles,
Spanish sofrito, manchego

Ginger Beef Noodles* | 15

Ground flank steak, garlic ginger sesame sauce, bok choy,
peas, sprouts, scallions, crispy garlic

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)

Lustau East India Sherry | 5

Dessert wine with notes of maple
syrup, brown sugar, raisin and
chocolate beer nuts

Caramel Banana Bread | 7

butterscotch, almonds, banana
chips, mascarpone (vg)

*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

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Sangria

Sangria Flight | 20

Any 3 of our Sangrias

Red Sangria | 10/40

Cabernet Blend, Apricot, Orange, Cinnamon

White Sangria | 10/40

Moscato, Strawberry, Lemon

Pink Sangria | 10/40

Rosé, Grapefruit, Watermelon

SEASONAL - Pumpkin Spice Sangria | 10/40

Cabernet Blend, Pumpkin Liqueur, Orange, Corazon Bitters

Wine

Freixenet Blanc de Blancs Brut NV | 10/40

Cava - Spain

Saget La Perriere "La Petite Perrière" 2019 | 10/40

Sauvignon Blanc - France

Nekora 2018 | 10/40

Verdejo - Rueda, Spain

Raimat "Castell" 2018 | 11/44

Chardonnay - Costers del Segre, Spain

Uriondo "Txakoli" 2019 | 44

Hondarribi Zuri blend - Bizkaiko Txakolina, Spain

Bodegas Frontonio "Microcosmico" 2018 | 42

Macabeo - Valdejalón, Spain

Ladeiras do Xil "Gaba do Xil" 2018 | 47

Godello - Valdeorras, Spain

Lustau Amontillado "Los Arcos" Sherry MV | 38

Palomino - Jerez-Xérès-Sherry, Spain

Bodegas Olivares "Altos de la Hoya" 2017 | 10/40

Monastrell - Jumilla, Spain

Rivarey Crianza 2016 | 10/40

Tempranillo - Rioja, Spain

Raimat "Abadia" 2017 | 11/44

Cabernet Sauvignon - Costers Del Segre, Spain

Hermanos Peciña "Señorío de Peciña" Crianza 2014 | 47

Tempranillo - Rioja, Spain

Raúl Pérez "Ultreia St. Jacques" 2018 | 50

Mencia - Bierzo, Spain

Scala Dei Garnatxa 2017 | 49

Grenache - Priorat, Spain

Alvaro Palacios "Les Terrasses VV" 2017 | 92

Grenache and Carignan - Priorat, Spain

Lopez de Heredia "Viña Tondonia" Reserva 2008 | 100

Tempranillo - Rioja, Spain

Cocktails

Tequila Sunrise | 13

El Jimador Blanco Tequila, Orange Juice,
Passion Fruit, House Chambord Grenadine,
Urfa Pepper Rim

Fall Gln & Tonic | 12

Bombay Sapphire, House Tonic, Pear,
Rosemary, Crystalized Ginger

Old Fashioned | 12

Korbel Brandy, Chai-infused Sherry,
7-UP, Cherry

Moscow Mule | 12

Finlandia Vodka, Top Note Ginger Beer,
Lime

Manhattan | 14

Woodford Reserve Bourbon, Yzaguirre
Rojo Vermouth, Fernet Branca,
Grapefruit Bitters

Paloma | 12

El Jimador Blanco, Lime, Top Note
Grapefruit Soda

Beer

Spotted Cow | 6

New Glarus, WI

3 Sheeps Pils | 6

Sheboygan, WI

Deschutes Obsidian Stout | 6

Bend, OR

Third Space Baby Yo IPA | 6

Milwaukee, WI

3 Sheeps Fresh Coast Pale Ale | 6

Sheboygan, WI

Deschutes Fresh Squeezed IPA | 6

Bend, OR

Montucky Cold Snacks Lager | 5

La Crosse, WI

An 18% Service Charge will be included on your final bill. This amount goes to both Front of House and Back of House staff. Any additional gratuity will go entirely to those who directly serve you.