

# MAt Hotel MadridMOVIDA

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## Boards

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### Manchego & Jamon Board | 11

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

Bread & Butter (vg) | 4

House Marinated Olives(vg) | 3

Seasonal Pickled Vegetables(vg) | 3

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## MOVIDA Tapas

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### Steak Skewers\* | 9

flank steak, chimichurri, pickled onion

### Burrata | 9

Fresh sweet corn, cherry tomato, basil, oregano, sherry reduction, arugula (vg)

### Jamon Croquetas | 6

Serrano ham, bechamel, lemon aioli

### Roasted Broccoli | 7

Ras el Hanout, parmesan, capers, pine nuts, green onions, lemon juice (vg)

### Spanish Meatballs\* | 9

beef, onion, garlic, house seasoning, brava sauce, green onions

### Patatas Bravas | 9

Crispy potato, brava sauce, lemon aioli (vg) (Add chorizo +3)

### Garlic Shrimp | 9

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

### Harissa Chicken Skewers | 9

turmeric pickles, mojo picon, lemon aioli

### Spanish Corn | 7

On the cob, lemon aioli, parmesan, mojo picon, green onions (vg)

### Lomo Tosta\* | 9

pork loin, african apricot jam, brie, arugula, ciabatta

### Cheese Empanadillas | 7

Chef's choice, sofrito (vg)

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## Paella

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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

Broccoli, carrot, onion, tomatoes, peas, sherry black-pepper aioli (vg/gf)

### Chefs Paella | 45 (serves 2-4)

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

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## Dinner Plates

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### Street Noodles\* | 15

Thai chili sauce, shrimp, broccoli, peas, cilantro, green onion, dill

### Movida Cheesesteak\* | 15

Tenderloin, caramelized onions, stone ground mustard, white american cheese, hoagie bun with crispy potatoes

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## Siempre Dessert

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### Churros | 6

dulce de leche /sangria berry jam /chocolate sauce (vg)

### Crema Catalana | 6

vanilla custard, caramelized sugar (vg/gf)

An 18% "Service Charge" will be included on your final bill. This amount goes to all staff including our Front of house and Back of house staff.  
\*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

# M= *At Hotel Madrid* = **MOVIDA**

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## Sangria

### Sangria Flight | 20

*Want to try all 3 Sangrias? We would too! Enjoy a flight of all 3 of our Sangrias.*

#### Red Sangria - 10/40

*Cabernet Blend, Apricot, Orange, Cinnamon*

#### White Sangria - 10/40

*Moscato, Strawberry, Lemon*

#### All Pink Everything - 10/40

*Rose, Grapefruit, Watermelon*

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## Wine

#### Freixenet Brut Cava - 10/40

*Spain*

#### Raimat Chardonnay - 10/40

*Costers Del Segre, Spain*

#### Mesta Tempranillo - 10/40

*Spain*

#### La Petite Perriere Sauv Blanc - 10/40

*France*

#### Nekora Verdejo - 10/40

*Rueda, Spain*

#### Raimat Abadia Cabernet - 11/44

*Costers Del Segre, Spain*

#### Gassac Guilhem Rose - 10/40

*France*

#### Bob&Al Bros. Bobal - 9/36

*Bobal, Spain*

### Cellar Selection Bottles

#### Legaris Crianza - 50

*Ribera del Duero, Spain*

#### Dr Konstantin Frank Cab Franc - 60

*Finger Lakes, New York*

#### Vallado Douro Red Blend - 50

*Douro, Portugal*

#### Lopez de Heredia Tondonia - 110

*Rioja, Spain*

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## Cocktails

### This is the Way | 12

*El Jimador Blanco Tequila, Lime, Sour Apple, served frozen in a baby yoda mug!*

#### Old Fashioned | 12

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

#### Watermelon Mojito | 12

*Bacardi Superior, Watermelon, Mint  
Lime, Seltzer*

#### Paloma | 12

*El Jimador Blanco, Lime, Top Note  
Grapefruit Soda*

#### Kalimotxo | 10

*Red Sangria, Splash of Coca-Cola*

#### Moscow Mule | 12

*Finlandia Vodka, Top Note Ginger  
Beer, Lime*

#### Gin & Tonic | 10

*Gordon's Gin, House Tonic, Rosemary*

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## Beer

#### Spotted Cow | 6

*New Glarus, WI*

#### Deschutes Obsidian Stout | 6

*Bend, OR*

#### Deschutes Fresh Squeezed IPA | 6

*Bend, OR*

#### 3 Sheeps Pils | 6

*Sheboygan, WI*

#### 3 Sheeps Fresh Coast | 6

*Sheboygan, WI*

#### Montucky Cold Snacks | 5

*La Crosse, WI*

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