

M At Hotel Madrid MOVIDA

Boards

Manchego & Jamon Board | 11

6 month manchego, serrano ham, house jam, stone ground mustard pickles, cracker | +5 add red wine goat cheese

Bread & Butter (vg) | 4

House Marinated Olives(vg)(gf) | 3

Pickled Vegetables(vg)(gf) | 3

MOVIDA Tapas

Steak Skewers* | 9

flank steak, chimichurri, pickled onion(gf)

Burrata | 9

charred corn, cherry tomato, basil, oregano, sherry reduction, arugula (vg/gf)

Jamon Croquetas | 6

Serrano ham, bechamel, lemon aioli

Roasted Broccoli | 7

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

Spanish Meatballs* | 9

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

Patatas Bravas | 9

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

Garlic Shrimp* | 9

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

Harissa Chicken Skewers* | 9

mojo picon, cucumber raita, mojo picon (gf)

Spanish Corn | 7

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

Lomo Tosta* | 9

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

Cheese Empanadillas | 7

Goat cheese, shallot, sofrito (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

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 up to 40 minutes

Dinner Plates

Street Noodles* | 15

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

Pulled Pork Ciabatta | 15

House smoked pork shoulder, spanish pepper jelly, apple & celery root slaw, ciabatta panini with crispy potatoes

Siempre Dessert

Churros | 6

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

Caramel Banana Bread | 7

toasted almonds, Spanish whipped mascarpone (vg)

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

MOVIDA

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Sangria

Sangria Flight | 20

Want to try a few Sangrias? We would too! Enjoy a flight of any 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

SEASONAL - Pumpkin Spice Sangria - 10/40

Cabernet Blend, Pumpkin Liqueur, Orange, Corazon Bitters

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

Cellar Selection Bottles

Dr Konstantin Frank Cab Franc - 60

Finger Lakes, New York

Bob&Al Bros. Bobal - 9/36

Bobal, Spain

Legaris Crianza - 50

Ribero del Duero, Spain

Scala Dei Garnatxa - 66

Priorat, Spain

Sonoma Cutrer Pinot Noir - 75

Russian River, CA

Vallado Douro Red Blend - 50

Douro, Portugal

Sonoma Cutrer Chardonnay - 60

Russian River, CA

Cocktails

This is the Way | 12

El Jimador Blanco Tequila, Lime, Sour Apple, served frozen in a baby yoda mug! We do ask to hold an ID... we're not yet trained in the force

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

Mocha Mint Julep | 14

Woodford Reserve Bourbon, Mocha
Mint syrup, Mint

Moscow Mule | 12

Finlandia Vodka, Top Note Ginger
Beer, Lime

Fall G&T | 12

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

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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