

MENU

Tapas & Racion - MoVida offers you the choice of both Tapa and Racion. Tapa are small individual pieces, Racion are plates to share amongst two or more people, or a larger dish for one.

Specials - Please note that special seasonal dishes are available every evening alongside these Tapa.

All Prices include GST. Payment by EFTPOS is unavailable. Visa, MasterCard and Amex accepted

Bookings Recommended: 6 person maximum per booking

Tapa

Anchoa \$4.50 each
Hand filleted Cantabrian Artisan Anchovy on Crouton with Smoked Tomato Sorbet

Croqueta \$3.50 each
Fried silky Croquette flavoured with Leek and Mahon Cheese

Viera \$5.30 each
Oven baked Scallop with Jamon and Potato Foam

Pollo Escabache al Miguel \$4.50 each
Spiced Chicken Escabache Tapa on crisp Crouton

Tortilla \$3.50 each
Traditional Tortilla with Confit Potato and Onion

Costilla con Sobrasada \$7.50 each
Roast Lamb Cutlet encased in a Catalan Pork & Paprika Pate

Truffa \$7.50 each
Manchego Custard with fresh WA Black Truffles, Leek & Potato

Mojama \$4.50 each
Air Cured Tuna Loin with Set Almond Milk and Roast Almonds

Queso Manchego \$4.50 each
Imported aged Manchego Sheep's Milk Cheese with Quince paste

Raciones

Aceitunas \$7.00
Marinated Green Olives with Citrus, Garlic and Thyme

Jamones (Served with pan catalan)
Carrasco Paletilla Iberico de Bellota - aged 24 months (50 grams) \$28.50
Carrasco Jamon Iberico de Bellota - aged 36 months (50grams) \$50

Higado del Pato \$12.50
Duck Liver Parfait with Pedro Ximenez Foam and toasted Brioche

Cecina \$19.50
Air Dried Wagyu with Poached Egg and Truffle Foam

Pulpo \$16.50
Char Grilled Octopus with Paprika Potatoes

Bistec Tartar de Wagyu \$18.00
Spicy Steak Tartare of raw, grass fed Wagyu Beef

Tigre \$14.50
Traditional Spring Bay Stuffed Mussel with Dried Chorizo and Lemon Aioli

Caballa Ahumado \$18.50
Tom Cooper's Smoked Spanish Mackerel with Pine Nut Gazpacho Sorbet

Asadillo \$11.50
Marinated Roast Capsicum and Tomato Salad in Moorish Spices

Setas Asado con Jerez \$11.00
Oven Roasted Portobello Mushrooms finished with Sherry Vinegar

Espinacas con Garbanzos \$10.50
Sautéed Spinach with Chickpeas and Spices

Ensalada Valenciana \$9.00
Valencian salad. Endive, Orange, Palm Hearts and Manzanillo Olives

Carillera de Buey \$19.50
Slowly Braised Beef Cheek in Pedro Ximenez on Cauliflower Puree

Cordonices \$16.00
Pan seared Quail Breasts with Fried Bread and Grapes

Estofado de Cerdo \$19.50
Braised Pork Neck in Oloroso and Prunes

Postre

Churros \$10.00
Rich Drinking Chocolate and Spanish Doughnuts

Flan con Pestinos \$11.00
Creme Caramel served with Spicy Sherry Pastries

Ganache Caliente con Turrón \$13.50
Hot Chocolate Ganache Pudding with Vanilla Bean ice-cream and Nougat

Tarta \$13.50
Sheepsmilk Cheesecake with Lemon Sorbet

Helados de la Casa \$13.50
Housemade ice-creams served with Fig Bread

Queso \$21.00
Cheese of the day served at room temperature with homemade quince paste

We use Allpress Coffee and Hot Chocolate, T2 teas

Banquets

Dinner Menu \$65.00 per person
A selection of the 10 best dishes of the day

Please Note:

The Banquet Menu is only available for parties of 4 or more
All dishes in the Banquet Menus are selected by the kitchen
Dishes can be adjusted to suit dietary requirements- please notify us when making your reservation
No Beverages are included
No Desserts are included
Groups of 5 or 6 people are required to have the Banquet Menu

All Prices Include GST

MoVida Bar de Tapas y Vino Open daily, Noon to late. 1 Hosier Lane, Melbourne, 3000 (Melways: Map 1, B12)
BOOKINGS ESSENTIAL Ph: (03) 9663 3038 Email: info@movida.com.au - sorry, no e-mail bookings.