

MOVIDA

Lorne

A

P

E Aceitunas \$14

Marinated Green Olives, Citrus, Garlic, & Thyme

I

T Jamon \$35

Carrasco Jamon Paletilla aged 18 months, served with Pan Catalan

V

O

Anchoa \$5.5 each

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

T

A Croqueta \$5.5 each

Potato, Truffle & Manchego Cheese Croqueta

P

A Remolacha \$6 each

Beetroot on Puff Pastry with Goats Curd & Pistachio

S

Piquillo \$9 each

Crumbed Pimento Pepper Stuffed with Scallop & Prawn Mousse with Saffron Ali Oli

Codorniz \$13 each

Barbequed Moorish Spiced Quail with Sweetcorn Puree & Kikos

R

A Escarola \$19

Witlof, Palm Heart, Pomegranate, Mint & Tomato Gazpacho

C

I

O Zanahoria \$27

Spiced Heirloom Carrots, Amontillado, Pickled Onion, Cous Cous, Goats Curd, Mint

N

E Espinacas con Garbanzos \$26

Braise of Spinach & Chickpeas, Moorish Spices, Migas

S

Pescado \$MP

Market Fish, Manzanilla, Tomato, Olive, Turnip

Arroz Caldoso \$52

A Rich Braise of Bomba Rice in a Sauce of Tomato, Capsicum, & Fish Stock, Portarlinton Mussels, Spanner Crab, Cuttlefish & Smoked Butter

Cerdo \$40

Roasted Barongarook Pork Belly, Parsnip Puree, Caramelised Quince, Almonds, Cress

Chilindron \$38

Braised Birregurra Lamb Shoulder in a Pyrenees Sauce with Fino Sherry

Menu del Dia – Chef's Selection

A set menu consisting of a variety of Tapas, Raciones & Postre

Short Set **\$65 per head** Full Set **\$85 per head**

(Minimum 2 people)

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Please inform your waiter of any allergies or dietary requirements.

MoVida cannot guarantee that any dish will be free from traces of allergens.

Please note that a 1% surcharge applies to all credit card transactions. A 15% surcharge applies on Public Holidays.

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SHERRY Y VERMUT

Flight of 4 Sherries	30
Gabriela Manzanilla, Sanlucar de Barameda, ESP	12
I Think Manzanilla, Sanlucar de Barameda, ESP	16
Colosia Fino, Jerez, ESP	12
Romate 'NPU' Amontillado, Jerez, ESP	18
Romate 'Regente' Palo Cortado, Jerez, ESP	21
Toro Albala Oloroso, Jerez ESP	18
Casa Mariol Vermut Negra, Barcelona, ESP	14
Primitivo Quiles Vermouth Rojo, ESP	14

SANGRIA

gls 11 Jug 46

COCTELES

<i>Estrella, Grey Goose, Strawberry, Lime, White Pepper, Clarified Oat Milk</i>	23
<i>Membrillo, Brandy, Rin Quin Quin, Quince, Lemon</i>	23
<i>Pamelo, Tromba Anejo, Yellow Chartreuse, Amontillado, Hopped Grapefruit Bitters</i>	23
<i>Londres, Gin, Fino, Lemon & Grapefruit Soda</i>	20
<i>Mocktail, Rotating House-made Syrup, Soda, Lemon</i>	11

SPARKLING

NV	Vallformosa Cava, Macabeo, Parellada & Xarello	Penedes, ESP	14
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WHITE

2019	Xarmant Txakoli Hondurrabi Zuri	Txakoli de Alava, ESP	15
2019	Paco & Lola Albarino	Rias Baixas, ESP	16
2019	Bodegas Maranones 'Picarana', Albillo Real	Madrid, ESP	18
2019	Yarra Peaks Chardonnay	Yarra Valley, VIC	14
2018	Craiglee Chardonnay	Sunbury, VIC	20

ROSE/ORANGE

2017	Beautiful Isle Pinot Noir	Tamar Valley, TAS	13
2018	Los Conejos Malditos, Malvar & Arien Skin	Toledo, ESP	15
2016	Bernabeleva 'Cantocuerdas' Albillo Real	Madrid, ESP	19

RED

2020	Allies 'Assemblage' Pinot Noir	Mornington Peninsula, VIC	16
2019	Guimaro Mencia	Ribera Sacra, ESP	18
2018	Alvar de Dios "Tio Uco" Tinto de Toro	Toro, ESP	15
2019	Rocim 'Mariana' Touriga Nacional	Alentejo, POR	17
2015	La Rioja Alta 'Vina Alberdi' Reserva, Tempranillo	Rioja, ESP	26

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