



# MOVIDA DENIA

café · restaurante · lounge

<b>pan:</b> 4 slices of freshly baked bread served with virgin olive oil, tomate & aioli	3.9
<b>nachos de movida:</b> movida's toasted corn chips red beans, cheese, guacamole, pico de gallo & jalapenos	11.9
<b>trio de dips:</b> house made hummus, baba ghanouj & labne w toasted pita bread	9.9
<b>tabla de entremeses:</b> a perfect selection of jamon serrano, salichichon iberico, chorizo iberico, queso manchego , served with pan & extra virgin olive oil	for 2- 9.9 for 4-14.9

## tapas | share plates

<b>patatas bravas:</b> movida's version of patatas bravas, served with aioli & bravas sauce (V) (GF)	9.9
<b>gambon al ajillo:</b> king gambon, sautéed in a garlic & chilli infused oil (GF)	11.9
<b>calamares a la andaluza:</b> quick fried calamari dusted with andalucía spices, served with black garlic aioli	11.9
<b>timbal de morcilla:</b> spanish morcilla layered with caramelized apple, topped with a goats cheese gratin (GF)	9.9
<b>cazuela de queso de cabra:</b> oven roasted goat's cheese with a thyme infused fresh tomato sauce (V) (GF)	9.9
<b>espinacas catalana:</b> sautéed baby spinach with pine nuts, sweet wine infused raisins & apple (V) (GF)	8.9
<b>setas al ajillo:</b> sauteed seasonal mushrooms with extra virgin olive oil, garlic & white wine	9.9
<b>huevos rotos ahumados con jamon:</b> sliced sautéed potatoes, jamon serrano, padron peppers and eggs served smoked (GF)	12.9
<b>pinchos de chorizo y halloumi:</b> grilled spanish chorizo & haloumi cheese skewers (GF)	10.9
<b>pulpo a la llama sobre baba ghanouj:</b> seared octopus served on baba ghanouj with pomegranate (GF)	14.9
<b>pan bao relleno de pulled cerdo:</b> slow cooked pulled pork, fennel, cabbage & carrot coleslaw served in pan bao	9.9
<b>pan bao relleno de crispy chicken &amp; chipotle mayo:</b> crispy fried chicken w chipotle mayo & sweetcorn, red onion & cilantro salad	9.9
<b>croquetas de pollo campero y jamon:</b> movida's home made country chicken & jamon serrano croquets	9.9
<b>croquetas de setas salvajes con queso roquefort:</b> movida's home made wild mushroom & roquefort cheese croquets (V)	9.9
<b>huevos rotos ahumados vegetarian:</b> sautéed potatoes, grilled mushrooms & spinach, padron peppers, eggs smoked (V) (GF)	12.9

**(V) vegetarian** dishes, some vegetarian dishes can also be made vegan, ask our friendly staff

**(GF) gluten free** dishes, **please advise** our staff gluten free so we can use gluten free bread



## ensaladas | salads

<b>ensalada verde:</b> mixed leaf salad, caramelized walnuts, semi dried tomatoes, raisins & manchego (V) (GF)	12.9
<b>ensalada cesar con pollo:</b> romano lettuce, grilled chicken fillet, crispy bacon, croutons, boiled egg & parmesan (GF)	13.9
<b>ensaladilla "no tan rusa" con tartar de atun rojo:</b> movida's house russian salad with fresh tuna tartar, caviar & wasabi mayonnaise (GF)	13.9
<b>ensalada de quinoa, verduras asadas y feta:</b> quinoa, pumpkin, eggplant, zucchini & beetroot w toasted seeds & fetta cheese (V) (GF)	12.9
<b>ensalada de salmon ahumado y aguacate:</b> mixed leaf salad, smoked salmon, capers, cherry tomato, avocado & red onions, w a zesty orange vinaigrette (V) (GF)	14.9

## raciones | mains

<b>entrecote de buey gallego:</b> 400-450g sizzling gallician entrecote steak with grilled vegetables & your choice of fries, mash or sautee potatoes, with chipotle mayo & romesco (GF)	27.9
<b>angus pinchos morunos:</b> 350g angus eye fillet skewer w moroccan spices, served w hummus, baba ghanouj & pita (GF)	28.9
<b>pinchos de pollo:</b> chicken fillet skewers marinated & grilled served in a soft shell taco w grilled vegetables (GF)	17.9
<b>gourmet chicken fillet burger</b> grilled chicken fillet w cheese, lettuce, grilled capsicum & onion w sour cream & sweet chilli	13.9
<b>gourmet black angus burger:</b> 180g angus beef burger w cheese, lettuce, tomato, caramelised onion w honey mustard mayo & home made BBQ sce	13.9
<b>gourmet 100% vegan plant based beef burger:</b> 100% vegan beef patty w cheese, lettuce, tomato, caramelised onion w honey mustard mayo & home made BBQ sce (must try for vegans & vegetarians) (ask for vegan) (V)	14.9
<b>slow braised beef cheeks:</b> slow braised tender beef cheeks in rioja wine, with mash potatos & sautee asparrigus (GF)	19.9
<b>grilled fish of the day (atlantic salmon):</b> grilled fresh salmon fillet served with sautéed potatoes, spinnach & grilled king prawns (GF)	19.9
<b>tajin de romescada de mariscos:</b> fresh king prawns, calamari, mussels, clams & merluza fillet cooked in a clay pot with roasted almonds, peppers, garlic & paprika romesco sauce	19.9
<b>caja del pescador:</b> tempura fish fillets, salt & pepper king prawns, calamari andalucian & rustic fries w house tartar & cocktail sauce	23.9

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