

classic banquet menu 24.90 per person

picoteo | starters

tabla de entremeses

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

ensalada verde

mixed leaf lettuce, sweet wine infused raisins, semi dried tomatoes & caramelized walnuts, topped with shaved Manchego cheese

tapas | entrees

patatas bravas:

everyone's favourite crispy potatoes, served with aioli & bravas sauce

calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aioli

cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

croquetas de pollo campero y jamon:

movida's home made country chicken & jamon serrano croquets

huevos rotos ahumados con jamon:

sliced sautéed potatoes, jamon serrano, padron peppers and eggs served smoked (GF)

postre | dessert

belgian chocolate fondue:

fresh strawberries, banana & blueberries w marshmallows & wafers

function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function

premium banquet menu 29.90 per person

picoteo | starters

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

ensalada verde

mixed leaf lettuce, sweet wine infused raisins, semi dried tomatoes & caramelized walnuts, topped with shaved Manchego cheese

tapas | entrees

patatas bravas:

movida denia's crispy potatoes, served with aioli & bravas sauce

calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aioli

cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

gambon al ajillo:

king prawns sautéed in a garlic and chilli infused oil

raciones | mains

pinchos de pollo:

grilled marinated chicken skewers w grilled vegetables, tortilla w pimenton mayo

tajin de romescada de marisco:

king prawns, calamari, mussels, clams & merluza fillets in romesco sauce

carrillada de ternera a la rioja

carrillada de ternera cocinado a baja temperatura con pure de patata y espárragos

postre | dessert

belgian chocolate fondue:

fresh strawberries, banana & blueberries, marshmallows & wafers

function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function

deluxe function menu 34.90 per person

picoteo | starters

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico, served with rustic bread, tomato & extra virgin olive oil

ensalada verde

mixed leaf lettuce, sweet wine infused raisins, semi dried tomatoes & caramelized walnuts, topped with shaved Manchego cheese

tapas | entrees

patatas bravas:

movida denia's crispy potatoes, served with aioli & bravas sauce

calamares a la andaluza:

quick fried calamari drizzled with andalucía spices, served with lemon aiol

cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

pulpo con baba ghanouj:

grilled octopus served over a smokey eggplant hummus w pomegranate

raciones | mains

carillada a ra rioja:

slow braised tender beef cheeks in a rioja wine, w tequila carrot puree

tajin de romescada de marisco:

king prawns, calamari, mussels, clams & merluza fillets in romesco sauce

pinchos de pollo:

grilled marinated chicken skewers w grilled vegetables, tortilla w pimenton mayo

postre | dessert

belgian chocolate fondue:

fresh strawberries, banana & kiwifruit w wafer bites, marshmallows & wafers

function package available for a minimum of 8 guests, final bill will be calculated on number of confirmed guests, number of guests to be confirmed 72 hours prior to function