



**MOVIDA DENIA**  
café · restaurante · lounge

## **MENU DE TAPAS NOCHE | 19.90per person**

### **starter** *both to share*

**pan:**

freshly baked bread served with virgin olive oil, tomate & aioli

**ensalada verde:**

mixed leaf salad with caramelized walnuts, semi dried tomatoes, raisins & manchego

### **tapas** *your choice of any 3 tapas to share*

**patatas bravas:**

movida's version of patatas bravas, served with aioli & bravas sauce (V) (GF)

**gambon al ajillo:**

king gambon, sautéed in a garlic & chilli infused oil (GF)

**calamares a la andaluza:**

quick fried calamari dusted with andalucía spices, served with black garlic aioli

**huevos rotos ahumados con jamon:**

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

**timbal de morcilla:**

spanish morcilla layered with caramelized apple, topped with a goats cheese gratin (GF)

**cazuela de queso de cabra:**

oven roasted goat's cheese with a thyme infused fresh tomato sauce (V) (GF)

**espinacas catalana:**

sautéed baby spinach with pine nuts, sweet wine infused raisins & apple (V) (GF)

**setas al ajillo:**

sautéed seasonal mushrooms with extra virgin olive oil, garlic & white wine (V) (GF)

**pan bao relleno de pulled cerdo:**

slow cooked pulled pork, fennel, cabbage & carrot coleslaw served in pan bao

**croquetas de pollo campero y jamon:**

movida's home made country chicken & jamon serrano croquets

**croquetas de setas salvajes con queso roquefort:**

movida's home made wild mushroom & roquefort cheese croquets (V)

**pinchos de chorizo y halloumi:**

grilled spanish chorizo & halloumi cheese skewers (GF)

**huevos rotos ahumados vegetarian:**

sautéed potatoes, grilled mushrooms & spinach, padron peppers, eggs smoked (V) (GF)

**pan bao relleno de crispy chicken & chipotle mayo:**

crispy fried chicken w chipotle mayo & sweetcorn, red onion & cilantro salad

*menu available for minimum 2 guests, orders call 966 838 493 or 630 942 186*