



**MOVIDA DENIA**  
café · restaurante · lounge

## **MENU DEL NOCHE | 22.90per person**

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

**pan y ensalada:** freshly baked bread served w tomate & aioli as well as a mixed leaf salad w caramelized walnuts, semi dried tomatoes, sweet wine infused raisins, manchego cheese

### **tapas** *your choice of one tapas each*

#### **patatas bravas:**

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

#### **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)

#### **calamares a la andaluza:**

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

#### **pan bao relleno de pulled cerdo:**

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

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

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

#### **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

### **mains** *your choice of one main each*

#### **pinchos de pollo:**

chicken fillet skewers marinated & grilled served in a soft shell taco w grilled vegetables (GF)

#### **gourmet chicken fillet burger**

grilled chicken fillet w cheese, lettuce, grilled capsicum & onion w sour cream & sweet chilli

#### **gourmet black angus burger: 180g**

angus beef burger w cheese, lettuce, tomato, caramelised onion w home made BBQ sce

#### **tajin de romescada de mariscos:**

king prawns, calamari, mussels, clams & merluza fillet in a clay pot w romesco sauce

#### **slow braised beef cheeks:**

slow braised tender beef cheeks in rioja wine, with mash potatoes & sautee asparrigus

#### **grilled fish of the day:**

grilled fresh fish fillet served with sautéed potatoes, wilted spinach & grilled king prawns (GF)

#### **gourmet 100% vegan plant based beef burger**

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)

### **dessert** *to share*

#### **belgian chocolate fondue:**

fresh strawberries, banana & kiwifruit, wafers, marshmallows & chocolate wafers

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