



MOVIDA DENIA
café · restaurante · lounge

MENU DEL DIA | 19.90per person

starter *both to share*

pan y ensalada: freshly baked bread served e tomate & aioli & a mixed leaf salad w caramelized walnuts, semi dried tomatoes, raisins, manchego

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)

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 lamb beef cheeks in rioja wine, with mash potatoes & sautee asparigus

grilled fish of the day:

grilled fresh fish fillet served with sautéed potatoes, asparagus & 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