



MOVIDA DENIA
café · restaurante · lounge

MENU DE TAPAS DIA 14.90per 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

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)

huevos rotos ahumados con jamon:

sliced sautéed potatoes, jamon serrano, padron peppers and eggs served smoked (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 & muscatel

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)

huevos rotos ahumados vegetarian:

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

menu available for minimum 2 guests, beverages not included