



MOVIDA DENIA

café · restaurante · lounge

picoteo | starters

pan: 4 slices of freshly baked bread served with virgin olive oil, tomate & aioli	2.5
tabla de entremeses: a perfect selection of jamon serrano, salichichon iberico, chorizo iberico, manchego , served with pan & extra virgin olive oil	for 2- 6.9 for 4- 9.9

tapas | share plates

patatas bravas: movida's version of patatas bravas, served with aioli & bravas sauce	7.9
gambon al ajillo: king gambon, sautéed in a garlic & chilli infused oil	9.9
calamares a la andaluza: quick fried calamari dusted with andalucía spices, served with black garlic aioli	8.9
timbal de morcilla: spanish morcilla layered with caramelized apple, topped with a goats cheese gratin	8.9
cazuela de queso de cabra: oven roasted goat's cheese with a thyme infused fresh tomato sauce	8.9
bolas de marisco: king prawns, mussels, merluza, clams & calamari fried w squid ink aioli	9.9
huevos rotos ahumados con jamon: sliced sautéed potatoes, jamon seranno, padron peppers and eggs served smoked	9.9
espinacas catalana: sauteed baby spinach with pine nuts, sweet wine infused raisins & apple	7.9
vieiras mar y tierra con dressing licor 43: seared sea scallops wrapped with serrano ham, dressed with liquor 43	11.9
setas al ajillo: sauteed seasonal mushrooms with extra virgin olive oil, garlic & muscatel	7.9
pulpo a la llama sobre baba ghanouj: seared octopous served on baba ghanouj with pomegranate	13.9
pan bao relleno de pulled cerdo: slow cooked pulled pork, fennel, cabbage & carrot coleslaw served in pan bao	9.9
croquetas de pollo campero y jamon: movida's home made country chicken & jamon serrano croquets	9.9



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ensaladas | salads

ensalada verde: mixed leaf salad with caramelized walnuts, semi dried tomatoes, raisins & manchego	9.9
ensalada cesar con pollo: romano lettuce, grilled chicken, crispy bacon, croutons, poached egg & parmesan	9.9
ensaladilla "no tan rusa" con tartar de atun rojo: movida's house russian salad with fresh tuna tartar & wasabi mayonnaise	9.9
ensalada de quinoa, verduras asadas y feta: roasted pumpkin, eggplant, zucchini & capsicum & beetroot w toasted seeds & feta	9.9

raciones | mains

angus pinchos morunos: 300g angus eye fillet skewers w moroccan spices, served w hummus, baba ghanouj & pita	19.9
pinchos de pollo: chicken fillet skewers marinated & grilled served in a soft shell taco w grilled vegetables	14.9
gourmet black angus burger: 180g angus beef burger w cheese, lettuce, tomato, caramelised onion w home made BBQ sce	14.9
tajin de romescada de mariscos: fresh king prawns, calamari, mussels, clams & merluza fillet cooked in a clay pot with roasted almonds, peppers, garlic & paprika romesco sauce	16.9
carillada a la rioja: slow braised tender beef cheeks in rioja wine, with a tequila carrot puree	16.9

postre | dessert

chocolate fondant: decedent chocolate fondant served w fresh berries & vanilla de madagascar ice cream	6.9
peras al vino: pears poached in spanish red wine served with sicilian pistachio gelato	5.9
strawberries & cream: vanilla de madagascar ice cream, fresh strawberries, whipped cream topped with chocolate sauce & wafers	6.9
death by chocolate: chocolate gelato with whipped cream, chocolate chips, chocolate sprinkles topped with chocolate sauce & wafers	6.9
banana split: fresh banana with vanilla ice cream, crushed nuts, marshmallows topped with chocolate sauce & wafers	6.9
belgian chocolate fondue: fresh strawberries, banana & kiwifruit, wafer bites, marshmallows & chocolate wafer	8.9