MOVIDA DENIA

café · restaurante · lounge

pan: 2.9
4 slices of freshly baked bread served with virgin olive oil, tomate & aioli

cream of pumpkin soup: 5.9
oven roasted pumpkin soup w crème fresh and toasted mixed seeds

trio de dips: 7.9
house made hummus, baba ghanouj & labne w toasted pita

tabla de entremeses: for 2- 8.9 / for 4-12.9
a perfect selection of jamon serrano, salichichon iberico, chorizo iberico, manchego , served with pan & extra virgin olive oil

tapas | share plates

patatas bravas: 8.9
movida's version of patatas bravas, served with aioli & bravas sauce (V) (GF)

gambon al ajillo: 10.9
king gambon, sautéed in a garlic & chilli infused oil (GF)

calamares a la andaluza: 9.9
quick fried calamari dusted with andalucía spices, served with black garlic aioli

timbal de morcilla: 9.9
spanish morcilla layered with caramelized apple, topped with a goats cheese gratin (GF)

cazuela de queso de cabra: 9.9
oven roasted goat's cheese with a thyme infused fresh tomato sauce (V) (GF)

huevos rotos ahumados con jamon: 11.9
sliced sautéed potatoes, jamon seranno, padron peppers and eggs served smoked (GF)

espinacas catalana: 8.9
sautéed baby spinach with pine nuts, sweet wine infused raisins & apple (V) (GF)

setas al ajillo: 8.9
sauteed seasonal mushrooms with extra virgin olive oil, garlic & muscatel (V)

pulpo a la llama sobre baba ghanouj: 13.9
seared octopous served on baba ghanouj with pomegranate (GF)

pan bao relleno de pulled cerdo: 9.9
slow cooked pulled pork, fennel, cabbage & carrot coleslaw served in pan bao

croquetas de bogavante mornay: 12.9
movida's home made spanish lobster mornay croquets

croquetas de pollo campero y jamon: 9.9
movida's home made country chicken & jamon serrano croquets

croquetas de setas salvajes con queso roquefort: 9.9
movida's home made wild mushroom & roquefort cheese croquets (V)

huevos rotos ahumados vegetarian: 11.9
sautéed potatoes, grilled mushrooms & spinach, padron peppers, eggs smoked (V) (GF)

(V) vegetarian dishes, some vegetarian dishes can also be made vegan, ask our friendly staff

(GF) gluten free dishes, **please advise** our staff gluten free so we can use gluten free bread

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ensaladas | salads

ensalada verde: 10.9
mixed leaf salad, caramelized walnuts, semi dried tomatoes, raisins & manchego (V) (GF)

ensalada cesar con pollo: 12.9
romano lettuce, grilled chicken fillet, crispy bacon, croutons, boiled egg & parmesan (GF)

ensaladilla "no tan rusa" con tartar de atun rojo: 12.9
movida's house russian salad with fresh tuna tartar, caviar & wasabi mayonnaise (GF)

ensalada de quinoa, verduras asadas y feta: 12.9
pumpkin, eggplant, zucchini & capsicum & beetroot w toasted seeds & fetta (V) (GF)

ensalada templada de cordero a la plancha con mango: 12.9
mixed leaf salad, piquillo peppers, cucumber, warm lamb fillet & mango pieces (GF)

raciones | mains

entrecote de buey gallego: 400-450g 22.9
sizzling gallician entrecote steak with grilled vegetables & your choice of fries, mash or sautee potatoes, with chipotle mayo & chimichurri (GF)

angus pinchos morunos: 350g 24.9
angus eye fillet skewer w moroccan spices, served w hummus, baba ghanouj & pita (GF)

pinchos de pollo: 16.9
chicken fillet skewers marinated & grilled served in a soft shell taco w grilled vegetables (GF)

gourmet chicken fillet burger 15.9
grilled chicken fillet w cheese, lettuce, grilled capsicum & onion w sour cream & sweet chilli

gourmet black angus burger: 180g 16.9
angus beef burger w cheese, lettuce, tomato, caramelised onion w home made BBQ sce

carillada ala rioja: 18.9
slow braised tender beef cheeks in rioja wine, with mash potatos & a roast pumpkin puree

grilled fish of the day (atlantic salmon): 19.9
grilled fresh salmon fillet served with sautéed potatoes, asparagus & grilled king prawns (GF)

tajin de romescada de mariscos: 18.9
fresh king prawns, calamari, mussels, clams & merluza fillet cooked in a clay pot with roasted almonds, peppers, garlic & paprika romesco sauce

caja del pescador: 19.9
tempura fish fillets, salt & pepper king prawns, calamari andalucian & rustic fries w house made tartar & cocktail sauce

mousaka de verduras (vegan): 16.9
sautéed potatoes, eggplant, zuchinni & piquillo peppers with a wild mushroom béchamel

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