



MOVIDA DENIA

café · restaurante · lounge

pan: 4 slices of freshly baked bread served with virgin olive oil, tomate & aioli	2.9
nachos de movida: movida's toasted corn chips red beans, cheese, guacamole, pico de gallo & jalapenos	7.9
trio de dips: house made hummus, baba ghanouj & labne w toasted pita bread	7.9
tabla de entremeses: a perfect selection of jamon serrano, salichichon iberico, chorizo iberico, queso manchego , served with pan & extra virgin olive oil	for 2- 8.9 for 4-12.9

tapas | share plates

patatas bravas: movida's version of patatas bravas, served with aioli & bravas sauce (V) (GF)	8.9
gambon al ajillo: king gambon, sautéed in a garlic & chilli infused oil (GF)	9.9
calamares a la andaluza: quick fried calamari dusted with andalucía spices, served with black garlic aioli	9.9
timbal de morcilla: spanish morcilla layered with caramelized apple, topped with a goats cheese gratin (GF)	9.9
cazuela de queso de cabra: oven roasted goat's cheese with a thyme infused fresh tomato sauce (V) (GF)	9.9
huevos rotos ahumados con jamon: sliced sautéed potatoes, jamon seranno, padron peppers and eggs served smoked (GF)	11.9
pinchos de chorizo y halloumi: grilled spanish chorizo & haloumi cheese skewers (GF)	9.9
pulpo a la llama sobre baba ghanouj: seared octopous served on baba ghanouj with pomegranate (GF)	13.9
pan bao relleno de pulled cerdo: slow cooked pulled pork, fennel, cabbage & carrot coleslaw served in pan bao	9.9
pan bao relleno de crispy chicken & chipotle mayo: crispy fried chicken w chipotle mayo & sweetcorn, red onion & cilantro salad	9.9
croquetas de pollo campero y jamon: movida's home made country chicken & jamon serrano croquets	9.9
croquetas de setas salvajes con queso roquefort: movida's home made wild mushroom & roquefort cheese croquets (V)	9.9
huevos rotos ahumados vegetarian: sautéed potatoes, grilled mushrooms & spinach, padron peppers, eggs smoked (V) (GF)	11.9

(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: mixed leaf salad, caramelized walnuts, semi dried tomatoes, raisins & manchego (V) (GF)	10.9
ensalada cesar con pollo: romano lettuce, grilled chicken fillet, crispy bacon, croutons, boiled egg & parmesan (GF)	11.9
ensaladilla "no tan rusa" con tartar de atun rojo: movida's house russian salad with fresh tuna tartar, caviar & wasabi mayonnaise (GF)	11.9
ensalada de quinoa, verduras asadas y feta: quinoa, pumpkin, eggplant, zucchini & beetroot w toasted seeds & feta cheese (V) (GF)	11.9
ensalada de salmon ahumado y aguacate: mixed leaf salad, smoked salmon, capers, cherry tomato, avocado & red onions, w a zesty orange vinaigrette (V) (GF)	12.9

raciones | mains

entrecote de buey gallego: 400-450g sizzling gallician entrecote steak with grilled vegetables & your choice of fries, mash or sautee potatoes, with chipotle mayo & chimichurri (GF)	22.9
angus pinchos morunos: 350g angus eye fillet skewer w moroccan spices, served w hummus, baba ghanouj & pita (GF)	24.9
pinchos de pollo: chicken fillet skewers marinated & grilled served in a soft shell taco w grilled vegetables (GF)	16.9
gourmet chicken fillet burger grilled chicken fillet w cheese, lettuce, grilled capsicum & onion w sour cream & sweet chilli	12.9
gourmet black angus burger: 180g angus beef burger w cheese, lettuce, tomato, caramelised onion w honey mustard mayo & home made BBQ sce	13.9
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)	13.9
slow braised beef cheeks: slow braised tender beef cheeks in rioja wine, with mash potatos & sautee asparrigus (GF)	18.9
grilled fish of the day (atlantic salmon): grilled fresh salmon fillet served with sautéed potatoes, asparagus & grilled king prawns (GF)	19.9
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	18.9
caja del pescador: tempura fish fillets, salt & pepper king prawns, calamari andalucian & rustic fries w house made tartar & cocktail sauce	19.9
codorniz con risotto de setas salvajes: twice cooked sumak crusted succulent quail on a bed of wild mushroom & parmesan risotto	16.9

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