

MOVIDA

SAMPLE STANDUP FUNCTION SET MENU

MENU #1

T

Anchoa

Hand-filletted
Cantabrian artisan
anchovy on crouton
with smoked tomato
sorbet

A

P

**Bocadillo de
Calamares**

Calamari sandwich
with Basque guindilla
and mayonnaise

A

S

Croqueta de Queso

Leek and mahon
cheese croquette

Pincho de Pulpo

Marinated octopus
skewer with paprika
and fino sherry

Pollo Escabache

al Miguel
Spiced chicken
escabache tapa on
crisp crouton

Atún

Yellow fin tuna on brik
pastry with beetroot
and horseradish

Bocatta de Buey

Air baguette of wagyu
with 'tocino de cielo'
and horseradish

R

Paella de Mariso

Bomba rice paella
with seafood

A

C

Cordero al Chillindron

Pyrenees slow-braised
lamb with paprika
and tomato

I

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Sopa Inglesa

Rhubarb and Pedro
Ximenez trifle with
crème Catalan and
almonds

O

S

Churros con Chocolate

Spanish doughnuts
with rich drinking
chocolate

T

R

E

MOVIDA.COM.AU

Please note a discretionary surcharge of 7.5% applies to ALL bookings of 8 people or more including exclusive use of the semi-private dining room and the full restaurant

MOVIDA

SAMPLE STANDUP FUNCTION SET MENU

MENU #2

T

Ostra

Freshly shucked oyster with jamon and sherry vinegar

A

Cigarillo

Quince and goats cheese cigar

P

A

Bomba

Potato bomb filled with chorizo

S

Croqueta

Smoked eel brandade croquette

Bocadillo

Grilled chorizo and padron pepper sandwich

Flor

Zucchini flower filled with cauliflower and blue cheese

Pincho

Lamb skewer marinated in Moorish spices cooked over charcoal

R

Arroz Negro

Bomba rice cooked with cuttlefish and squid ink with aioli

A

Cochinillo

Suckling pig roasted with spiced carrots

C

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Chocolate Marquis

Dense, rich chocolate marquis

O

Doughnuts

Filled doughnuts

S

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SAMPLE LUNCH SET MENU

8-20 PEOPLE - \$70PP

**T
A
P
A
S**

Anchoa

Hand-filleted
Cantabrian artisan
anchovy on crouton
with smoked tomato
sorbet

Paletilla Iberico

Carrasco DO Guijuelo,
front leg, aged 24
months

Pez Real

Kingfish, romesco,
pickled cucumber
and seaweed cracker

**Bocadillo de
Calamares**

Calamari sandwich
with Basque guindilla
and mayonnaise

**R
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Alcachofas

Globe artichokes,
Bay of Fires cheddar,
smoked almonds

Yabbies

Echuca yabbies cooked
on the flat grill with
fino, parsley and garlic

Carrillera de Buey

Slowly braised beef
cheek in Pedro
Ximenez on
cauliflower purée

**P
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T
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E**

Flan

Crème caramel
with pestinos

Churros con Chocolate

Spanish doughnuts
with rich drinking
chocolate

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SAMPLE DINNER SET MENU

8-20 PEOPLE - \$80PP

**T
A
P
A
S**

Anchoa

Hand-filleted
Cantabrian artisan
anchovy on crouton
with smoked tomato
sorbet

Paletilla Iberico

Carrasco DO Guijuelo,
front leg, aged 24
months

Pez Real

Kingfish, romesco,
pickled cucumber
and seaweed cracker

**Bocadillo de
Calamares**

Calamari sandwich
with Basque guindilla
and mayonnaise

**R
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Alcachofas

Globe artichokes,
Bay of Fires cheddar,
smoked almonds

Mejillones

Jumbo Spring Bay
mussels cooked a la
plancha with parsley,
garlic and fino

Panceta

Roasted Kurobuta pork
belly, pinenuts, sprouts
and raisins

Carrillera de Buey

Slowly braised beef
cheek in Pedro
Ximenez on
cauliflower purée

Brocoli

Charred broccoli,
stracciatella, anchovy
dressing

**P
O
S
T
R
E**

Flan

Crème caramel
with pestinos

Churros con Chocolate

Spanish doughnuts
with rich drinking
chocolate

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