

# **DÍA DE LA MADRE** **MOTHER'S DAY PINTXOS**

**\$65pp**  
Unlimited Pintxos & Paella

## **SERVED ON THE BAR**

### **ANCHOA**

Hand Filleted Cantabrian Artisan Anchovy  
with Manchego Sheep's Milk Cheese

### **TORTILLA DE SETA**

Shiitake Mushroom, Mahon Cheese,  
Organic Egg Omelette

### **ACEITUNAS**

Selection of Spanish olives served with  
freshly baked sourdough

### **GILDA**

The classic San Sebastian Tapa, anchovy,  
gordal olive & guindillas

### **MIGEL**

Marinated chicken, vegetables, escabeche,  
alioli, crisps

### **MEJILLONES VERDE**

Mussels in Salsa Verde

### **ATUN CON CHILE**

Fresh tuna dressed in salsa macha with  
aji amarillo on a crispy corn fritter

### **BOCADILLO DE COCHINILLO**

Free range pork belly with pickled peppers  
& aji amarillo

## **WARM ROVING PINTXOS**

### **BOMBA**

Catalan potato bomba, chorizo, red mojo

### **PINCHO**

Wood fired Moorish-spiced chicken thigh,  
padron salsa picante, sesame & yoghurt

### **CROQUETA**

Leek & Manchego

## **PAELLA SERVED FROM THE PAN**

### **PAELLA DE MARISCO**

Seafood Paella, Prawns, Ling, Calamari, Cloudy Bay  
Clams, Green lip Mussels cooked in Bomba Rice

## **DESSERT**

### **CHURROS STATION**

With drinking chocolate & petit fours

# **MOVIDA**

**BAR DE TAPA Y RESTAURANTE**