

MOVIDA

DRINK SPECIALS

DINNER MENU

\$55 per person

APERITIVOS

MEJILLONES

Steamed Green Lip Mussels with Mojo Verde

TAPAS

ANCHOA

Hand-Filletted Ortiz Cantabrian Artisan Anchovy
on Crouton with Smoked Tomato Sorbet

CROQUETA

Leek & Manchego

PINCHOS

PINCHO DE BUEY

Slow Cooked Wagyu Beef Rib
Finished In The Jospier With Sherry & Onion Glaze

PINCHO DE POLLO

Barbequed Moorish Spiced Chicken Thigh,
Horopito Salsa Picante, Sesame & Yoghurt

RACIONES

CARRILLERA DE BUEY

Pedro Ximenez Braised Beef Cheek
on Cauliflower Puree

POSTRE

CHURROS

Spanish Doughnuts
with Rich Spanish Drinking Chocolate

ADD-ONS

OSTRAS

Freshly shucked oyster served natural 7 ea

TABLA DE EMBUTIDOS

Our cured meats selection, Imported Jamon Serrano,
Local Venison & Walnut Salami, Smoked Lomo, Aged
Chorizo, Pickled Garlic with an Catalan 38

PATATA BRAVAS

The Classic Bar Snack of Spain, Potatoes Fried Crisp
with Spicy Brava Sauce 12

CHAMPAGNE

Moët & Chandon, Epernay, France 17/99

COCKTAILS

SPRITZ

Malfy Con Limone, Malfy Amarena, Limoncello,
Lemon & Thyme, Prosecco, Soda 15

PALOMA

Altos Tequila, Campari, Lime, Grapefruit,
Juice & Soda 15

STORMY

Bumbu Rum, Lime, Angostura Bitters,
Ginger Beer, Mint 15

HENNESSY & GINGER 15

WINE

Idle Hands, Sauvignon Blanc, Marlborough 14 / 70

Camshorn, Chardonnay, Waipara 15 / 75

Gwen, Pinot Gris, Hawkes Bay 16 / 80

Campo Viejo Tempranillo, Rose, Spain 15 / 75

Minuty, Rose, Côtes de Provence 16 / 80

Campo Viejo Reserva, Rioja, Spain 19 / 95

BEER

Estrella (400ml) 10

NON-ALC

CETRIOLO

Seedlip 108, Cucumber Juice, Elderflower,
Lemon, Egg White 12

Keep up to date with Festival news
and events at savor.co.nz

Festival menus are correct at the time of publishing but are subject to product availability & seasonal changes. Day & time restrictions may apply.

MOVIDA

DRINK SPECIALS

LUNCH MENU

\$35 per person

APERITIVOS

MEJILLONES

Steamed Green Lip Mussels with Mojo Verde

TAPAS

ANCHOA

Hand-Filletted Ortiz Cantabrian Artisan Anchovy
on Crouton with Smoked Tomato Sorbet

CROQUETA

Leek & Manchego

BOCADILLO DE PESCADO

Crispy Gurnard Sandwich,
Served with Guindilla Peppers & Alioli

PINCHOS

PINCHO DE BUEY

Slow Cooked Wagyu Beef Rib
Finished In The Jospier With Sherry & Onion Glaze

PINCHO DE POLLO

Barbequed Moorish Spiced Chicken Thigh,
Horopito Salsa Picante, Sesame & Yoghurt

ADD-ONS

OSTRAS

Freshly shucked oyster served natural 7 ea

TABLA DE EMBUTIDOS

Our cured meats selection, Imported Jamon Serrano,
Local Venison & Walnut Salami, Smoked Lomo, Aged
Chorizo, Pickled Garlic with an Catalan 38

PATATA BRAVAS

The Classic Bar Snack of Spain, Potatoes Fried Crisp
with Spicy Brava Sauce 12

CHURROS

With Rich Spanish Drinking Chocolate 14

CHAMPAGNE

Moët & Chandon, Epernay, France 17/99

COCKTAILS

SPRITZ

Malfy Con Limone, Malfy Amarena, Limoncello,
Lemon & Thyme, Prosecco, Soda 15

PALOMA

Altos Tequila, Campari, Lime, Grapefruit,
Juice & Soda 15

STORMY

Bumbu Rum, Lime, Angostura Bitters,
Ginger Beer, Mint 15

HENNESSY & GINGER 15

WINE

Idle Hands, Sauvignon Blanc, Marlborough 14 / 70

Camshorn, Chardonnay, Waipara 15 / 75

Gwen, Pinot Gris, Hawkes Bay 16 / 80

Campo Viejo Tempranillo, Rose, Spain 15 / 75

Minuty, Rose, Côtes de Provence 16 / 80

Campo Viejo Reserva, Rioja, Spain 19 / 95

BEER

Estrella (400ml) 10

NON-ALC

CETRIOLO

Seedlip 108, Cucumber Juice, Elderflower,
Lemon, Egg White 12

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