



HOUSE COCKTAILS

gk sangria / white wine / red wine

8 GLASS 35 CARAFE

- 9 **gintonic (on draught)** / bombay sapphire east / exclusive gypsy tonic / lime / hibiscus
- 10 **the seville rose** / vodka / ginger / lemon / rose-spice syrup
- 11 **la palabra cubana** / gin / lemon / cava / angostura bitters
- 10 **spice trader** / bourbon / ginger beer / lime / honey / apricot
- 14 **the evil eye** / saffron gin / lemon / pepper syrup / cocchi americano / strega
- 12 **kyx** / bourbon / east india lustau sherry / quince / lemon
- 13 **angry little bull** / don julio silver / cucumber / jalapeño / lime
- 9 **gypsy spritz** / aperol / summer shrub / champagne
- 10 **tiki del sol** / rum / valerium / jamaican rum / black strap bitters
- 11 **cool runnings** / dominican rum / orange / tank 7 saison ale / bitters

BOTTLE BEER

- | | |
|---|----------------------------------|
| 8 abbey de leffe | 10 estrella damm inedit |
| 10 dogfish 90 minute ipa | 5 sessions lager |
| 6 palm | 6 lagunitas ipa |
| 7 ommegang witte | 10 lachouffe |
| 9 left hand stout | 8 boulevard tank 7 saison |
| 25 domaine du verger cidre (750ML) | |

DRAFT BEER

180Z

- 9 **estrella damm (spanish lager)**
- 8 **bell's oberon (wheat pale ale)**

WINES BY THE GLASS

BUBBLES

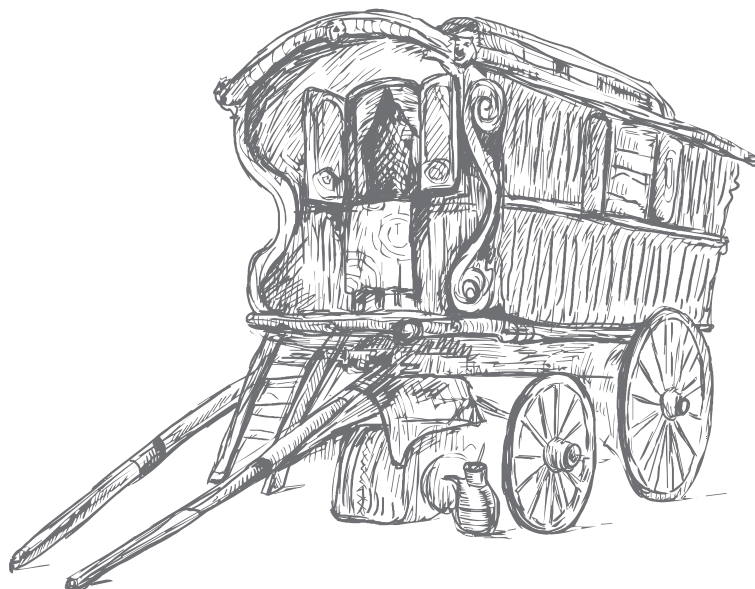
- 13/52 **raventos i blanc** / cava
- 19/76 **g.h. mumms "cordon rouge"** / champagne
- 8 / 40 **dibon brut** / cava
- 12/48 **juve y camps rose** / pinot noir cava

WHITE/ROSE

- 9 / 36 **domaine octavie touraine** / sauvignon blanc / loire
- 11/44 **marigny neuf ampelidae** / chardonnay / loire
- 12/48 **de martino** / chardonnay / chile
- 9 / 36 **fritz simmer spatlese** / riesling / germany
- 10/40 **licia** / albariño / rias baixas
- 9 / 36 **vacas das corda** / vinho verde / portugal
- 11/44 **castel de maures** / rosè / provence
- 9 / 36 **attems** / pinot grigio / italy

RED

- 9 / 36 **hilanda** / monastrell / jumilla
- 12/48 **alto limay** / pinot noir / argentina
- 9 / 36 **alto cinco** / grenache / cariñena
- 11/44 **galimatias** / cabernet sauvignon / navarra
- 14/64 **creta roble** / tempranillo / ribera del duero
- 12/48 **peique** / mencia / bierzo
- 11/44 **la montesa** / tempranillo / rioja
- 13/52 **mas de leda** / tempranillo / castillo y leon
- 13/52 **vina cobos "felino"** / malbec / argentina
- 14/56 **lucente** / sangiovese / tuscan
- 14/56 **embriux** / cariñena, garnatxa, merlot / priorat
- 14/56 **viña alberdi** / tempranillo / rioja reserva
- 12/48 **piedra** / tempranillo / toro
- 13/52 **josep foraster** / tempranillo, cabernet, trepat / conca de barbera



A LA CARTE

QUESOS

CHEESE

- 6 san simon / cow
- 5 manchego / sheep
- 6 cana de cabra / goat
- 8 garrotxa / goat
- 7 valdeón / cow & goat

CHARCUTERIE & CHEESE BOARDS

CLASSIC COMBINATIONS TO SHARE

- 45 MEDIUM BOARD SERVES 3-4
- 65 LARGE BOARD SERVES 4-6

A LA CARTE

EMBUTIDOS

CURED MEAT

- 8 chorizo
- 10 lomo
- 9 bresaola
- 8 jamón serrano
- 16 jamón iberico

PINCHOS CALIENTES Y FRIOS

HOT & COLD SNACKS

- 6 spanish olives / pickled turnips / peppers
- 6 marcona almonds / za'atar spice / sea salt
- 7 gazpacho salmorejo / andalusian style / chopped egg white / garlic croutons / capers / ADD JAMÓN +2
- 7 pickled watermelon / basil lebnah
- 14 lamb tartare / radish / walnut raita
- 6 patatas bravas / pimenton aioli
- 7 tortilla sacramonte / gypsy omelette / spring peas / chorizo / piquillo peppers / onions / salsa verde
- 5 fried chickpeas / tangier spice
- 8 chorizo / charred belgian endive / salbitxada sauce
- 12 octopus & white fish ceviche / basil / tomato fresco
- 8 padron peppers / olive oil / manchego
- 7 pickled beets / crisped shallots / ebi
- 18 foie gras escabèche / fennel conserva / olives / pickled cherries

TAPAS

THE GYPSY WAY

- 7 chickpea pancakes / farmers cheese
- 11 mixed greens / crispy serrano ham / candied pistachios / olives / manchego / sherry-tomato vinaigrette
- 7 chicken croquetas / piquillo yogurt
- 8 serrano ham & cauliflower croquetas / moroccan sauce
- 16 yellowfin tuna tartare / piquillo pepper stuffed / crema
- 12 hot mussels / red lentils / chorizo / torn basil / coconut milk
- 12 gulf shrimp a la plancha / confit garlic / toasted breadcrumbs / parsley / toast
- 5 pan con tomate / rubbed garlic / olive oil / sea salt / ADD SERRANO +4
- 14 grilled tuna adobo / lemon confit / sherry oloroso
- 12 lamb kefta tagine / egg / tomato / moroccan spices / herbs
- 6 roasted cauliflower & quinoa salad / smoked paprika / eggs capers / argan oil
- 15 grilled spanish octopus / warm freekeh / marinated field pea salad / shallot sofrito / espelette-pimenton glaze
- 12 pennsylvania duck al pastor / crushed white beans / tamarind ketjap manis
- 10 georges bank cod / green onion pil pil / glazed eggplant / black garlic migas
- 12 skirt steak / charred green onion / red pepper samfaina

VEGETALES

VEGETABLES FOR THE TABLE

- 6 chermoula green beans
- 6 roasted crimini mushroom caps

RACIONES

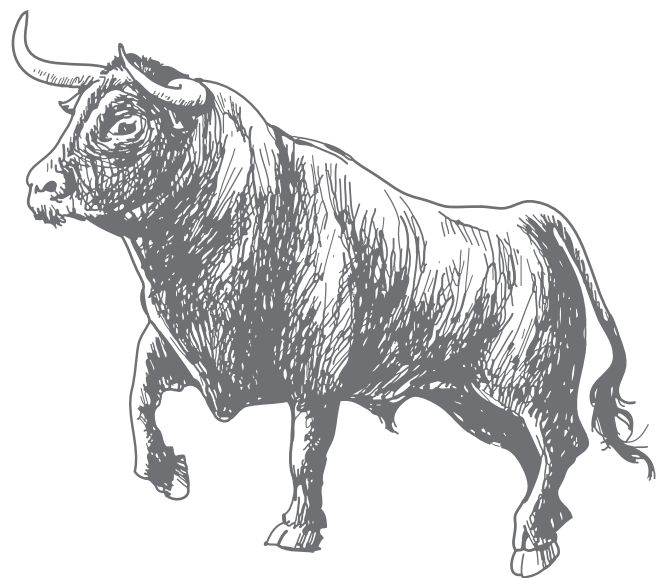
ENTRÉES, DESIGNED TO SHARE

- 24 braised berkwood farms pork fideo / romesco sauce / salsa verde / lilly bulb onion confit / lemon confit / crispy fideo
- 25 seafood paella "fried rice" / clams / mussels / shrimp / peas / red pepper-chorizo salazon / ADD FRIED FARM EGG + 2
- 22 springer mountain chicken under a brick / sherry vadouvan sauce / heirloom tomatoes / moroccan couscous / fresh figs

PLATOS LARGOS

LARGE PLATES

- 90 dry aged bone-in ny strip steak / idiazabal creamed spinach / tortilla sacramonte
- MKT whole roasted fish / sauce romesco / confit fingerling potatoes / padron peppers



MAKE YOUR NEXT MEAL AN EVENT * GK EXPERIENCES * MUST ORDER ONE WEEK IN ADVANCE

EACH EXPERIENCE SERVES 6-8 AND INCLUDES 5 COURSES SERVED FAMILY STYLE WITH THREE PINCHOS, ONE SALAD, TWO TAPAS, ONE ENTREE + DESSERT

lobster & seafood paella

shrimp / scallops / cod / bomba rice / saffron / vegetables

\$75 PER PERSON

moroccan lamb shoulder tagine

cous cous / tomato / lemon confit / olives / saffron / almonds

\$65 PER PERSON