

A LA CARTE
QUESOS

SERVED WITH ACCOMPANIMENTS

CHEESE

- 6 **san simon** / galicia
lightly smoked aged cow's milk cheese
- 6 **manchego** / la mancha
slightly salty sheep's milk cheese
- 6 **cana de cabra** / murcia
mild & soft goat's milk cheese that's creamy & slightly grassy
- 8 **garrotxa** / catalonia
semi-firm aged goat's milk cheese that's light & delicate in flavor
- 7 **valdeón** / leon region
rich & creamy artisan blue cheese from cow & goat's milk
- 7 **idiazabal** / basque country
lightly smoked sheep's milk cheese

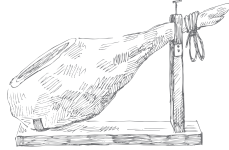
CLASSIC
COMBINATIONS
TO SHARE**CHARCUTERIE &
CHEESE BOARDS**

SMALL BOARD / 30

SERVES 2 choice of 2 cheeses & 2 meats

MEDIUM BOARD / 45

SERVES 3-4 choice of 3 cheeses & 3 meats

ADD JAMÓN IBERICO
TO ANY SIZE BOARD +10A LA CARTE
EMBUTIDOS

SERVED WITH ACCOMPANIMENTS

CURED
MEAT

- 8 **chorizo**
mild pork sausage dry-cured with pimenton
- 8 **fuet**
catalan hard pork sausage with black pepper & garlic
- 10 **lomo**
hard cured pork loin with sea salt and garlic
- 9 **bresaola**
air-dried & salt-cured beef
- 11 **iberico salchichon**
spicy cured spanish sausage with garlic & herbs
- 16 **jamón iberico**
air cured ham from the famous black-footed, free range iberico pigs of spain

TAPAS Y ENSALADAS

SPANISH & GYPSY STYLE TAPAS & SALADS

- 4 **almendra almonds** / spanish almonds / olive oil / sea salt
- 7 **roasted cauliflower & quinoa salad** / smoked paprika / chopped egg whites / capers
- 10 **mixed greens** / crispy serrano ham / candied pistachios / manchego / sherry-tomato vinaigrette
- 9 **crimini mushrooms** / garlic / parsley / sherry / hazelnuts
- 8 **marinated beets** / whipped feta / marcona almond dust
- 7 **chargrilled spring onions** / sauce salbitxada
- 10 **mediterranean salad** / eggplant / zucchini / crushed tomatoes / red onions / red peppers / toasted pita / bitter greens & arugula / lemon sumac vinaigrette
- 8 **brussels sprouts** / sherry cream / crispy jamon serrano lardons
- 6 **chermoula green beans & chickpeas** / moorish spices / fresh herbs
- 12 **garlic shrimp** / guindilla pepper / spanish olive oil / toasted garlic / parsley
- 15 **grilled spanish octopus** / espellete-pimenton glaze / marinated field pea-freekeh salad / shallot sofrito
- 15 **seared tuna tataki** / morrocan spices / warm gigante beans
- 14 **seared scallops** / za'atar & sesame spiced / pimenton / chickpea salad /
- 6 **pan con tomate** / rubbed garlic / olive oil / sea salt
ADD SERRANO HAM +4
- 8 **patatas bravas** / crispy twice fried potatoes / smoked paprika aioli
- 10 **country chorizo** / charred belgian endive / sauce salbitxada
- 7 **spanish tortilla** / potato / onion / egg / romesco / piquillo-scallion salad
- 12 **queso frito** / pan seared cana de cabra goat cheese / basque apple cider puree / arugula
- 8 **chicken croquetas** / piquillo yogurt sauce
- 9 **medjool dates** / serrano ham wrapped / valdeon blue cheese stuffed / pedro ximenez glaze
- 10 **gypsy fried chicken** / adobo marinated thigh / sauce romesco
- 13 **skirt steak al jerez** / sherry sauce / charred green onions / olive oil potatoes
- 10 **hot mussels** / red lentils / chorizo / basil / coconut milk
- 12 **lamb kefta tagine** / egg / tomato / moroccan spices / herbs
- 7 **chickpea pancake** / farmers cheese / red pepper & watercress salad
- 12 **duck al pastor** / tamarind ketjap manis

RACIONES ENTRÉES, DESIGNED TO SHARE

- 25 **seafood paella "fried rice"** / mussels / shrimp / peas / red pepper salazon / chorizo
ADD FRIED FARM EGG + 2
- 21 **charred vegetable paella "fried rice"** / spring onions / zucchini / eggplant / red peppers / sofrito
ADD FRIED FARM EGG + 2
- 24 **gypsy grilled chicken** half springer mountain chicken / samfaina / saffron / potatoes moros / edamame

PLATOS GRANDES SHARING PLATES FOR THE TABLE

- 58 **22 oz bone-in ribeye** / spanish rub / garlic mushrooms / crispy patatas bravas
- 90 **32 oz bone-in NY strip** / spanish rub / garlic mushrooms / crispy patatas bravas / romesco sauce
- MKT **whole roasted fish** / dressed greens / roasted fingerlings with romesco

GK HAPPENINGS

MONDAY-FRIDAY

4:30-6:00PM

GYPSY HOUR

\$5 Rotating Wine Vintages
& Unique Varietals
\$4 + \$5 Tapas

HOURS OF OPERATION

SUNDAY-WEDNESDAY 5PM-10PM

THURSDAY-SATURDAY 5PM-11PM

BAR OPEN LATER

BASQUE IN THE SUN

ON OUR OPEN AIR PATIO

EVERY SUNDAY 4PM

1/2 OFF SELECT BOTTLED WINE / \$6 ROSE

PAELLA ON THE PATIO
FLAMENCO GUITARIST