

A LA CARTE  
**QUESOS**

SERVED WITH ACCOMPANIMENTS

CHEESE

- 7 **omorro azores** / portugal  
creamy, unctuous torta-style 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 raw sheep's milk cheese

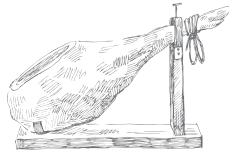
CLASSIC  
COMBINATIONS  
TO SHARE**CHARCUTERIE &  
CHEESE BOARDS**

SMALL BOARD / 30

SERVES 2 choice of 2 cheeses &amp; 2 meats

MEDIUM BOARD / 45

SERVES 3-4 choice of 3 cheeses &amp; 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 &amp; GYPSY STYLE TAPAS &amp; 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 **char-grilled cambray onions** / sauce salbitxada
- 10 **mediterranean salad** / eggplant / crushed tomatoes / red onions / red peppers / toasted pita / bitter greens & arugula / lemon sumac vinaigrette
- 8 **brussels sprouts** / sherry cream / applewood bacon lardons
- 6 **green beans & chickpeas** / chermoula / moorish spices / fresh herbs
- 12 **garlic shrimp** / guindilla pepper / spanish olive oil / toasted garlic / parsley
- 15 **grilled spanish octopus** / chorizo / sweet potato / aioli
- 15 **seared tuna tartare** / almond / apple / cucumber-garlic foam / crispy flatbread
- 14 **seared scallops** / za'atar & sesame spiced / pimenton / chickpeas
- 9 **braised lamb shoulder** / moroccan spices / gigante beans
- 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** / seared bucheron goat cheese / basque apple cider purée / arugula
- 8 **chicken croquetas** / lime 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** / salsa vizcaina / charred green onions / olive oil potatoes
- 10 **hot mussels** / red lentils / chorizo / basil / coconut milk
- 12 **lamb kefta tagine** / egg / tomato / pork / 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"** / red onion / eggplant / red peppers / sofrito **ADD FRIED FARM EGG + 2**
- 24 **gypsy grilled chicken** half springer mountain chicken / samfaina / saffron / potatoes moros

**PLATOS GRANDES** SHARING PLATES FOR THE TABLE

- 58 **22 oz bone-in ribeye** / spanish spice rub / crispy potatoes / mushrooms / rioja bordelaise
- 90 **32 oz bone-in NY strip** / spanish spice rub / crispy potatoes / mushrooms / rioja bordelaise
- MKT **whole roasted fish** / dressed greens / roasted fingerlings with chermoula

**GK HAPPENINGS**

MONDAY-FRIDAY  
GYPSY HOUR 4:30-6PM  
\$5 ROTATING WINE VINTAGES  
& UNIQUE VARIETALS  
\$4 + \$5 TAPAS

HOURS OF OPERATION  
SUNDAY-WEDNESDAY 5PM-10PM  
THURSDAY-SATURDAY 5PM-11PM  
BAR OPEN LATER

BASQUE SUNDAYS  
EVERY SUNDAY 5PM  
1/2 OFF SELECT BOTTLED WINE  
\$6 ROSE  
FLAMENCO GUITARIST