

TRAVEL LIKE A GYPSY

GK

EAT LIKE A KING

A LA CARTE

QUESOS

SERVED WITH ACCOMPANIMENTS

7

omorro azores / portugal

creamy, unctuous torta-style cow's milk cheese

6

manchego / la mancha

slightly salty sheep's milk cheese

10

afuega'l pitu / asturias

pudgy cow's milk cheese with espelette

8

garrotxa / catalonia

semi-firm aged goat's milk cheese that's light & delicate in flavor

9

monte enebro / castilla leon

soft ripened, ash coated goat cheese

7

valdeón / leon region

rich & creamy artisan blue cheese from cow & goat'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

HAND CARVED JAMÓN DEL DIA / MKT

A LA CARTE

EMBUTIDOS

SERVED WITH ACCOMPANIMENTS

8

chorizo soria

chorizo in its most elegant form

8

sobrassada

cured spreadable malloracan pork sausage

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

8

jamón serrano

18 month dry cured spanish ham

CURED MEAT

EVERY SUNDAY

GYPSY BRUNCH

11:30AM-4PM

8

candied spicy chorizo belgian waffle / dulce de leche "syrup"

7

almond shortbread / whipped mascarpone / seasonal fruit compote

8

country chorizo taco (2 TACOS) / patak chorizo / scrambled eggs / salsa verde

10

blue crab croquettes / saffron aioli

6

pan con tomate / 62" chicken egg / crispy serrano ham

9

gypsy kitchen migas / chicken sausage / country bread / sunny side egg / piquillo charon sauce

10

andalusian grilled shrimp cocktail / grilled white shrimp / tomato / cucumber

13

steak & egg / skirt steak / sunny side egg / salsa vizcaina / olive oil potatoes

8

poutine by way of a gypsy / crispy potatoes / bacon lardons / charred scallion / gouda gravy / fried egg

7

huevos estrellados / pimenton egg / manchego / matchstick potatoes / tomato

FEATURED BRUNCH COFFEE & COCKTAILS

10

bare bone bloody mary bar / build your own bloody mary, choosing from over 30 hot sauces, gourmet ingredients, fresh condiments, sauces & spices. Finish with our hand crafted bloody mary mix and bare bone premium double grain vodka.

7

mimosa

9

seasonal fruit mimosa

4

gypsy cold brew coffee / available in chocolate or caramel

ADD CORDIAL +6

13

zingara punch / bulleit bourbon / peach schnapps / scoflow ipa / lemon / simple syrup / mint

11

catalonia gypsy / bacardi 4 year rum / fresh pineapple / lime / simple syrup

13

aragon street / kettle one vodka / pama liqueur / grapefruit / orange

12

sparkling valencia / bombay sapphire east / velvet falernum / triple sec / lemon / sparkling wine

SUNDAY BRUNCH PAELLA ON THE PATIO

CHEF GARY AND HIS TEAM CREATE A NEW EPIC PAELLA ON THE PATIO EVERY SUNDAY

AVAILABLE FROM 12:30PM-'til it's gone

\$10 PER SERVING SEE SERVER FOR TICKETS

TAPAS Y ENSALADAS

SPANISH & GYPSY STYLE TAPAS & SALADS

6

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

8

marinated beets / whipped feta / marcona almond dust

8

blistered roulette peppers / citrus gremolata

10

mediterranean salad / eggplant / crushed tomatoes / red onions / red peppers / toasted pita / bitter greens & arugula / lemon sumac vinaigrette

8

merguez montadito / harissa / lamb sausage / chickpea / pickled celery

12

whipped goat's cheese / preserved beech mushrooms / cashews / chili oil

9

bikini rustica / san simon cheese / serrano ham / quince jam

7

spanish tortilla / potato / onion / egg / romesco / piquillo-scallion salad

8

chicken croquetas / lime yogurt sauce

9

medjool dates / serrano ham wrapped / valdeon blue cheese stuffed / pedro ximenez glaze

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.