

C O L D

HONEY GARLIC HUMMUS 9
flatbread, clover honey

HOUSE MADE RICOTTA 9
smoked honey, grilled peasant bread

TOMATO AND CUCUMBER SALAD 10
couscous, citronette, dill whipped feta, pickled red onion

MUSHROOM ESCABECHE 9
spanish olive oil, white wine, sherry vinegar, onion, garlic, rosemary, toasted house baguette

ZANAHORIAS 7
moorish spiced carrots, pickled sultanas, toasted almonds. cilantro, spanish olive oil

H O U S E M A D E P A S T A

GNUDI 13
cultured cream sauce, lemony kale, pecorino

TORTELLONI 12
house made boursin filling, red sauce, butter

LASAGNA 19
beef bolognese, house ricotta, red sauce, house boursin, parmesan

S K E W E R S

MONGOLIAN BEEF 10
honey-soy dipping sauce

SMOKY CHICKEN THIGH 8
lemon aioli

SPANISH PORK MOJO 9
house cultured cream

VIETNAMESE-STYLED PORK MEATBALLS 10
house chili-garlic oil, sweet lime dipping sauce

D A I L Y O F F E R I N G S

RISOTTO 14

GRILLED HOUSEMADE PEASANT BREAD 3
spanish olive oil, sea salt, black pepper

FROM THE CHAMBER 10
true, in-house, handcrafted, dry cured meat, peasant bread

H O T

GAMBAS AL AJILLO 12
spanish olive oil, white wine, parsley, toasted house baguette

HOUSE MADE FRESH CHORIZO 10
honey sauteed pear, warm spiced dates

ALBONDIGAS 14
pork and beef meatballs, house red sauce, grana padano

CAULIFLOWER 10
sauteed with curry sauce and sweet peas

MUSHROOM SEVILLA 11
cream sherry sauce, goat cheese toast

SPANISH WHITE BEANS 8
tomatoes, onion, garlic, parsley, spanish olive oil, sherry vinegar, toasted baguette

BUTTER BRAISED CABBAGE 9
brown butter, house kimchi paste

ROMAN-STYLE GNOCCHI 12
beef and mushroom stock, pecorino

ROASTED CRIMINI MUSHROOMS 9
garlic, rosemary, saffron aioli, sauteed kale

PAN ROASTED BRUSSEL SPROUTS 10
cabrales sauce, roasted almonds

F R I E D

CRISPY POTATOES 8
sea salt, sweet onion curry sauce

EMPANADA OF KALE 6
parmesan, black pepper, dill buttermilk dressing

PAN-FRIED WHITEFISH 12
brown butter, lemon juice, parsley

PESCADO EN ADOBO 10
fish marinated in apple cider vinegar, oranges, red onion, garlic, pimeton, oregano, deep fried and served with saffron aioli

13 Gypsies is a true artisan eatery focusing on a wide range of in-house made items such as bread, pasta, spice blends, sauces, cured meats, marinades, cheeses, sausages, fermented provisions and libations, and much more. We save the 'waste' and trimmings to use in charcuterie, desserts, and other various dishes in the kitchen. This practice of making nearly everything ourselves promotes waste-free cooking and higher quality food for you to enjoy.

Thanks for coming in!

Chef | Kevan Kimball
Sous Chef | Erin D'Antoni

Sous Chef | Damian Hilbrant

Owner/Chef | Howard Kirk