

C O L D

HONEY GARLIC HUMMUS	9
flatbread, clover honey	
HOUSE MADE RICOTTA	9
smoked honey, grilled peasant bread	
TOMATO AND CUCUMBER SALAD	11
couscous, citronette, dill whipped feta, pickled red onion	
MUSHROOM ESCABECHE	10
spanish olive oil, white wine, sherry vinegar, onion, garlic, rosemary, house baguette	
ZANAHORIAS	7
moorish spiced carrots, pickled sultanas, toasted almonds. cilantro, spanish olive oil	
MARINATED GIGANTE BEANS	6
spanish olive oil, lemon juice, crushed garlic, red chilies, house baguette	

S K E W E R S

MONGOLIAN BEEF	10
honey-soy dipping sauce	
SPANISH PORK MOJO	9
house cultured cream	
VIETNAMESE-STYLED PORK MEATBALLS	10
house chili-garlic oil, sweet lime sauce	

D A I L Y OFFERINGS

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, house baguette	
HOUSE MADE FRESH CHORIZO	10
honey sauteed pear, warm spiced dates	
ALBONDIGAS	14
pork and beef meatballs, almond sauce, pecorino	
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, house 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	
GNUDI	13
cultured cream sauce, lemony kale, pecorino	
QUICK CURED COD LOIN	16
pickling spices, creamed corn, blistered tomato	
PAN-FRIED WHITEFISH	14
brown butter, lemon juice, parsley	
CRISPY POTATOES	8
sea salt, sweet onion curry sauce	
EMPANADA OF KALE	6
parmesan, black pepper, dill buttermilk dressing	
CHICKEN CROQUETAS	9
shredded chicken, sofrito, bechamel, lemon allioli	

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 De Cuisine | Kevan Kimball
Sous Chef | Erin D'Antoni
Owner/Chef | Howard Kirk