



PA' EMPEZAR APPETIZERS

GUACAMOLE	12.50
fresh avocado, cilantro, roasted garlic + jalapeño white onion, lime juice, cheese, corn tortilla chips	
SALSA QUEMADA	10.50
roasted tomatoes + chilis, corn tortilla chips	
CHIPOTLE FRIES	10.00
french fries, chipotle salt, serrano + garlic aioli	
TIRADITO DE ATUN	18.00
tempura tuna tataki, shiso, nori, pineapple ponzu jus avocado red onion, cucumber, fried leeks	
SCALLOPS + PRAWN TOSTADAS	17.50
scallops + prawn, mango, avocado, spicy garlic aioli, piquillo salsa	
ROASTED CAULIFLOWER	17.75
paprika aioli, serrano lime soy, toasted pumpkin seeds	
TOMATO + BURRATA	22.50
fresh burrata, pistachio + cilantro pesto, serrano ham roasted peaches, heirloom tomatoes	

TACOS	TACOS	TACOS
THREE PER ORDER		
PORK BELLY		22.00
confit pork belly, salsa macha, avocado puree cured red onion, corn tortilla, spicy aioli		
LENGUA		25.00
parral style beef tongue barbacoa corn tortilla, cilantro + onion chili arbol + tomatillo sauce		
VEGAN		25.00
tempura broccolini, salsa verde, avocado pickled onions, cilantro, flour tortilla		
FISH		25.00
battered ling cod, cheese, pickled habanero cabbage + onions, cucumber, guacamole manzano chili aioli, flour tortilla jalapeño salsa		

LOS FUERTES ENTRÉES

GUAJILLO PRAWNS	26.00
garlic guajillo prawns, wine chorizo, truffle mashed potatoes	
BIRRIA NOODLE SOUP	24.00
mexican chili braised beef brisket, beef + pork broth, ramen noodles corn, marinated bean sprouts + onion, cilantro, egg, bamboo shoots	
HAMBURGESA GITANO	26.00
wagyu beef, cheddar cheese, caramelized onion + jalapeño avocado, lettuce, serrano + garlic aioli, brioche bun, chipotle fries	
ARROZ TUMBADO	30.00
roasted chicken, spanish chorizo, prawns, peas, spicy tomato rice	
BUÑUELO DE BARBACOA	27.50
beef barbacoa, guacamole, black beans, cheddar cheese pickled red onions, iceberg lettuce, habanero sauce, flour tortilla	

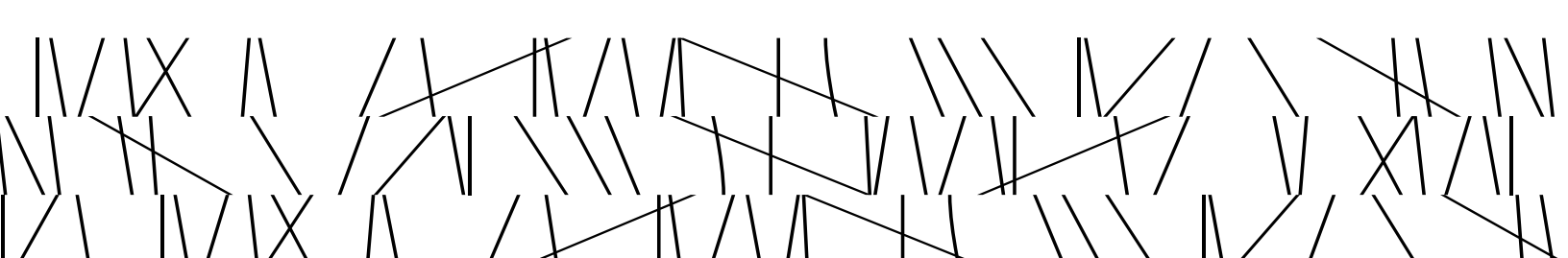
PA' ACABAR DESSERT

GANSITO + ICE CREAM	12.50
tempura chocolate + strawberry vanilla cake praline ice cream	
CHURROS	15.00
cinnamon sugar, chocolate sauce	

GITANO SANGRIA 6oz
vino tinto, brandy, seasonal fruit
12.50

COCTELES COCKTAILS 2oz

GITANO MARGARITA	12.75	CATCHING FEELINGS	16.00
cuervo tradicional reposado, guava purée lime, house-made curaço		400 conejos mezcal, driftwood contact gin passion fruit syrup, lime, soda	
STRAWBERRY MARGARITA	14.75	BLACK FOREST SOUR	16.50
basil infused cuervo tradicional plata strawberry syrup, lime		reifel rye whisky, house-made amaretto, lemon sour cherry syrup, egg white, toasted almond bitters	
SPICY PINEAPPLE MEZCALITA	15.50	SOMETHING TIKI 3oz	18.00
400 conejos mezcal, pineapple syrup pineapple bitters, habanero tincture, lime		spiced rum, licor 43, pineapple juice pineapple bitters, lime	
COCONUT MINT MARGARITA	16.75	MOONLIGHT DRIVE	19.00
cuervo tradicional plata, coconut mint syrup house-made curaço, lime		licorice infused gran centenario anejo, px sherry chocolate bitters, smoked maple syrup	





AGAVE 1oz

BLANCO

CUERVO TRADICIONAL	8.50
VOLCAN DI ME TIERRA	13.25
DON JULIO	14.00
TIERRA NOBLE	14.50
CLASE AZUL	35.00

REPOSADO

1800	8.00
CUERVO TRADICIONAL	8.75
DOBEL CRISTALINO	11.00
CASAMIGOS	14.00
DON JULIO	15.50
CLASE AZUL	42.25

AÑEJO + EXTRA AÑEJO

GRAN CENTENARIO	11.00
DON FULANO	18.00
JOSE CUERVO RESERVA DE LA FAMILIA	28.50
DON JULIO 1942	40.25

MEZCAL

DEL MAGUEY VIDA	11.00
SIETE MISTERIOA DOBA-YEJ	12.00
BRUXO NO. 2	14.00
DOS HOMBRES	14.50
CASAMIGOS	16.00
BRIJE ESPADIN	16.50

CERVEZA

BARRIL 16OZ

GITANO LAGER 6.75	russell brewing
FLUFFY CLOUD IPA 9.00	33 acres brewing

BOTELLA

CORONA 9.00	330ml
MODELO ESPECIAL 9.50	355ml
NEGRA MODELO 9.50	355ml

SIN ALCOHOL

PINA COLADA MOCKTAIL	10.00
house-made cream of coconut, pineapple, lime	
OLÉ MOCKTAILS	10.00
ask for today's flavours	
CORONA SUNBREW	7.00
MEXICAN COCA COLA	5.00

VINO

	5oz	750ml		5oz	750ml
SAUVIGNON BLANC	12.00	60	SPARKLING	13.00	65
viña chocalán 2021 maipo valley, chile			cordonui cava classico brut nv penendes, spain		
VERDEJO	13.00	65	MALBEC	13.00	65
el petit bonhomme 2022 rueda, spain			doña paula 'reserve' uco valley, argentina		
ROSÉ	13.00	65	CABERNET SAUVIGNON	12.00	60
studio by miraval 2023 côtes de provence, france			viña chocalán 2020 maipo valley, chile		

OTRA RONDA ANOTHER ROUND

A ROUND OF 1oz VOLCAN DE MI TIERRA BLANCO SHOTS FOR THE TABLE

ASK YOUR SERVER FOR TODAYS FLAVOUR

\$28 FOR FOUR

all prices are subject to applicable taxes

