



PA' EMPEZAR APPETIZERS

GUACAMOLE fresh avocado, cilantro, roasted garlic + jalapeño white onion, lime juice, cheese, corn tortilla chips	12.50
SALSA QUEMADA roasted tomatoes + chilis, corn tortilla chips	10.50
CHIPOTLE FRIES french fries, chipotle salt, serrano + garlic aioli	10.00
BREAKFAST TOAST whipped mascarpone cheese, blueberry compote, honey pistachio buñelo crumble, sourdough	12.50
PRAWN + SCALLOP COCKTAIL tiger prawns, scallops, avocado, cilantro, white onion, jalapeño cucumber, mexican cocktail sauce	18.25
TOMATO + BURRATA fresh burrata, pistachio + cilantro pesto, serrano ham roasted peaches, heirloom tomatoes	22.50
TIRADITO DE ATUN tempura tuna tataki, shiso, nori, pineapple ponzu jus avocado, red onion, cucumber, fried leeks	18.00
SCALLOP + PRAWN TOSTADAS scallops + prawn, mango, avocado, spicy garlic aioli, piquillo salsa	17.50

LOS FUERTES ENTRÉES

CHILAQUILES ROJOS O VERDES corn chips sautéed in choice of green or red sauce fried eggs, avocado, sour cream, queso fresco	16.50
HUEVOS DIVORCIADOS sunny side up eggs, refried beans, cheese, milpa tortilla salsa rojo + salsa verde, dirty french fries	18.50
AVOCADO + BLACK BEAN TOAST locally made sourdough, refried beans, avocado, pico de gallo queso fresco, sunny side up eggs, roasted habanero salsa	17.50
TRES LECHES FRENCH TOAST brioche, tres leches blend, banana pecan cream dulce de leche, fresh berries	15.75
BIRRIA NOODLE SOUP mexican chili braised beef brisket, beef + pork broth, ramen noodles corn, marinated bean sprouts + onion, cilantro, egg, bamboo shoots	24.00
HAMBURGESA GITANO wagyu beef, cheddar cheese, caramelized onion + jalapeño avocado, lettuce, serrano + garlic aioli, brioche bun, chipotle fries	26.00
BUÑUELO DE BARBACOA beef barbacoa, guacamole, black beans, cheddar cheese pickled red onions, iceberg lettuce, habanero sauce, flour tortilla	27.50

TACOS TACOS TACOS THREE PER ORDER	
PORK BELLY confit pork belly, salsa macha, avocado purée cured red onion, corn tortilla, spicy aioli	22.00
LENGUA parral style beef tongue barbacoa corn tortilla, cilantro + onion chili arbol + tomatillo sauce	25.00
VEGAN tempura broccolini, salsa verde, avocado pickled onions, cilantro, flour tortilla	21.75
FISH battered ling cod, cheese, pickled habanero cabbage + onions, cucumber, guacamole manzano chili aioli, flour tortilla jalapeño salsa	25.00

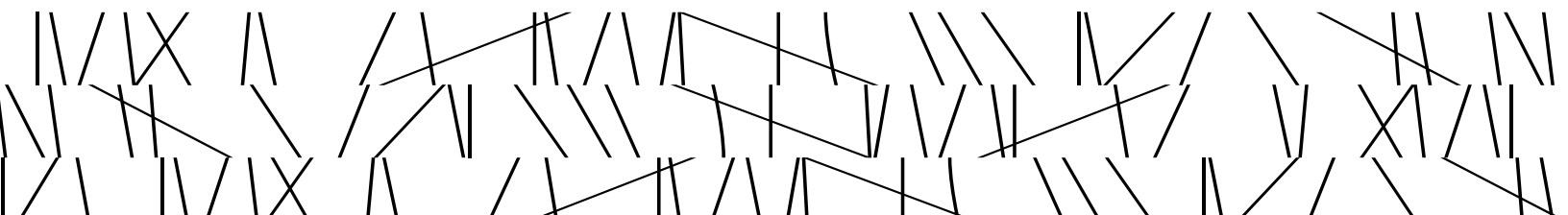
PA' ACABAR DESSERT

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

COCTELES COCKTAILS 2oz

RED SANGRIA vino tinto, brandy, seasonal fruit	12.50
GITANO MARGARITA cuervo tradicional reposado, guava purée lime, house-made curaçao	12.75
STRAWBERRY MARGARITA basil infused cuervo tradicional plata strawberry syrup, lime	14.75
SPICY PINEAPPLE MEZCALITA 400 conejos mezcal, pineapple syrup pineapple bitters, habanero tincture, lime	15.50
COCONUT MINT MARGARITA cuervo tradicional plata, coconut mint syrup house-made curaçao, lime	16.75
CATCHING FEELINGS 400 conejos mezcal, driftwood contact gin passion fruit syrup, lime, soda	16.00
SOMETHING TIKI 3oz spiced rum, licor 43, pineapple juice pineapple bitters, lime	18.00

BRUNCH





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 MISTERIOS DOBA-YEJ	12.00
BRUXO NO. 2	14.00
DOS HOMBRES	14.50
CASAMIGOS	16.00
BRIJE ESPADIN	16.50

CERVEZA

BARRIL 160Z

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			cordornui 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

September 2024
All prices are subject to applicable taxes

