

CHARCUTERIE

a la carte

CHEESE

SERVED WITH ACCOMPANIMENTS

Manchego, la mancha 9
aged 12 months, sheep's milk

Valdeón Blue, leon region 8
rich blue cow & goat's milk

Mahón, menorca 8
semi-soft cow's milk

Idiazabal, navarre 8
smoked sheep's milk

Caña de Cabra, murcia 8
soft bloomy edible rind

CHEF'S BOARD

manchego, mahón, jamon serrano,
chorizo, house pickled vegetables
& seasonal preserves 29

CURED MEAT

SERVED WITH ACCOMPANIMENTS

Spanish Chorizo 9
chorizo in its most elegant form by fermin

Jamon Serrano 8
18 month dry cured spanish ham

Lomo de Cerdo 12
hard cured pork loin with sea salt & garlic

Salchichón de España 11
spanish sausage with garlic & herbs

Duck Prosciutto 10
duck breast cured with sea salt,
peppercorns, garlic

SWEET

plates

Turkish Spiced Cake
orange coffee creme anglaise,
ginger crumble 12

Baklava Cheesecake
spices rose petal syrup, mixed nuts 12

Crème Catalana 12

Flourless Chocolate Torte 12

SMALL *plates*

Asparagus Romesco
jumbo grilled asparagus, romesco,
feta cheese 12 V | GF

Garlic Shrimp
garlic confit, white wine, barbari
bread 18 MGF

Chickpea Hummus
oven dried tomatoes, zhug,
toasted barbari bread 13 MGF | VEGAN

GA Local Lettuces
persian cucumbers, ricotta salata,
black olive, heirloom tomatoes,
shallot vinaigrette, barbari bread
14 MGF | V

Patatas Bravas
crispy fried cracked potatoes,
spicy bravas sauce 11 V

Seared Halloumi
pan seared greek style cheese,
almond romesco, dried fruit
chutney, spiced honey 11 V

PEI Mussels
pork ndjua broth, charred spring
onion, aromatic herbs 19 MGF

BRUNCH

Breakfast Paella 4 eggs, chorizo, mamba rice, vegetable broth, rainbow
carrots, cauliflower, herbed garnish 28

Seafood Paella shrimp, clams, mussels, scallops, bomba rice, sofrito, chorizo,
garlic aioli 47 GF

French Toast cardamom crème, fresh berries, strawberry vanilla glaze 18

Veggie Muffaletta grilled vegetables, caramelized onions, olive tapenade,
tomatoes, herbed labneh, muffaletta bread, garden greens salad 18

Prawns & Polenta buttery polenta, grilled shrimp, saffron bilabial sauce,
crispy garlic, chive crema 22

Roasted Vegetable Frittata eggs, cauliflower, caponata mix, eggplant,
shallot, garlic, feta, goat cheese-chive spread, crispy potatoes 21

Shakshuka aleppo spiced sofrito, soft poached eggs, chive crema, barbari bread 21

Potato Tortilla Con Chorizo pork 'nduja topped, layered potato, citrus
inspired greek salad 14

V - Vegetarian GF - Gluten Friendly MGF - Modified Gluten Friendly VEGAN - 100% Plant Based

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE OF FOODBORNE ILLNESS

BRUNCH COCKTAILS

Garden Variety

bare bone vodka, bloody mary mix, basil, garlic, blue cheese olives 14

Gypsy of Earl

maker's mark, earl grey tea, milk, lavender, honey 15

COCKTAILS

Blooms in Valencia

gin lane victoria pink gin, rose water, lychee, lemon, peychauds 15

Sangria

GK Red -OR- Rosé Sangria 10
order a carafe to share 40

Jardín Vert

roku gin, sumac, basil, lime, cucumber, tonic 16

La Tortura

mezcal, watermelon, agave, lime, saline, habanero, bitters 15

Gintonic (on draught)

ford's gin, exclusive gypsy tonic, dragonfruit, hibiscus, mint, lime 14

Traveler's Oasis

hornitos reposado tequila, cantaloupe, basil, citric saline, lime 16

50 Shades of Purple

flower infused gin, passion fruit, lemon, cava 16

Razzi Bone

bare bone vodka, fresh raspberry, lemon, orgeat 15

Escopeta

maker's mark, sabroso cafe, licor 43 16

ZERO PROOF

Piña Fresca

pineapple, chili flake, lime, soda 9

Conejitos

carrot, ginger, turmeric, honey, lemon, black pepper 9

Liquid I.V.

fresh salted watermelon juice with lime 10

Lyre's Prosecco

zero proof sparkling wine from the glera varietal 11

wine by the glass

BUBBLES

Naveran Sparkling Rosé, cava, ES 13 | 60

Castillo Perelada, cava, ES 9 | 40

Zardetto, prosecco, veneto, IT 11 | 50

Nicolas Feuillatte Reserve Exclusive, brut, champagne, FR 25 | 187M

WHITE/ROSÉ

Casa Rojo, sauvignon blanc, rueda, ES 11 | 44

Gerard Bertrand, gris blanc, rosé, pays, FR 14 | 56

Gotas de Mar, albariño, rias baixas, ES 14 | 56

Barone Montalto, pinot grigio, trapani, IT 11 | 44

Diora "La Splendeur du Soleil", chardonnay, monterey, CA 14 | 56

Schloss Vollrads, riesling, rheingau, DE 14 | 56

Torres, verdejo, rueda, ES 10 | 40

Mylonas, assyrtiko, olympos, GR 14 | 56

RED

Neilson "64", pinot noir, santa barbara county, CA 13 | 52

Celestia, tempranillo-syrah, costers del segre, ES 13 | 52

Vina Cobos "Felino", malbec, mendoza, AR 14 | 56

Chateau Janicon, graves, bordeaux, FR 18 | 72

Guarda Rios, red blend, alentejo, PT 13 | 52

Sardon, tempranillo blend, castilla y leon, ES 15 | 60

Vina Alberdi, tempranillo, reserva, rioja, ES 15 | 60

Hedges, cabernet, syrah, merlot, columbia valley, WA 17 | 68

Marchesi di Barolo, barbera d'alba, piedmont, IT 16 | 64



CANNED & BOTTLED BEER

Dogfish 90 Minute IPA 10

Left Hand Milk Stout Nitro 9

Lagunitas IPA 7

Hoegaarden 7

Peroni 7

DRAFT BEER

Estrella Damm Spanish Lager 8

Scofflaw Pog Basement IPA 8