COLD
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
Mooreish 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
Skewers
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
Daily Offers
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

HOT
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
Sautéed 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 Brussels 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 aioli

I3 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*