

887 STOCKTON

904-389-0330

13 GYPSIES

★ TAPAS ★

STREET STYLE PORK KABOBS - \$7
OLD WORLD MOORISH SPICED PORK KABOBS.

ROMAN GNOCCHI - \$8
SEMOLINA AND PARMESAN FLATS, MUSHROOM TAREEFI SAUCE.

GARLIC SHRIMP - \$9
SHRIMP SAUTÉED IN OLIVE OIL, GARLIC, AND RED PEPPER.

♠ **HONEY GARLIC HUMUS** - \$7
HUMUS BLENDED WITH GARLIC AND HONEY.

FRESH CHORIZO AND PEARS - \$9
CHEF'S HANDMADE CHORIZO SAUSAGE, SAUTÉED WITH PEARS AND SPICED DATES.

♠ **QUESO MANCHEGO** - \$8
SHEEPS MILK CHEESE FROM LA MANCHA. IMPORTED.

♠ **MARKET FRESH VEGETABLE** - (MARKET PRICE)
DAILY SELECTION OF WHATEVER VEGETABLE LOOKS GOOD TO CHEF AT THE MARKET. ASK SERVER FOR DETAILS.

COCONUT MANGO CURRY CHICKEN - \$8
CHICKEN BREAST PIECES COOKED IN A COCONUT MILK AND CURRY SAUCE, WITH FRESH MANGO AND RAISINS.

RISOTTO DEL DIA - (MARKET PRICE)
OUR DAILY RISOTTO SELECTION - ASK YOUR SERVER FOR DETAILS.

ANGRY BULL - \$10
PAN SEARED BEEF, SERVED WITH PACHECO SAUCE AND CROWNED WITH CRUSHED RAW GARLIC AND PEPPERCORNS.

♠ **CURRIED CAULIFLOWER** - \$7
CAULIFLOWER FLORETS IN A TRADITIONAL SPICY CURRY SAUCE.

♠ **GARLIC MUSHROOMS** - \$6
BUTTON MUSHROOMS SAUTÉED IN OLIVE OIL, GARLIC, AND WHITE WINE.

COD LOIN MARISCANA - \$10
PIECES OF COD LOIN COOKED IN A SPICY PARMESAN CREAM SAUCE.

CHEF'S PANTRY - (MARKET PRICE)
A SAMPLING OF SPECIALTY ITEMS THE CHEF CURRENTLY HAS IN-HOUSE.

SHRIMP PIRI-PIRI - \$9
LARGE FRESH SHRIMP SAUTÉED IN A TRADITIONAL SPICY PORTUGUESE GINGER-LEMON SAUCE.

BLACKENED OCTOPUS - \$8
SECTIONS OF TENDERIZED OCTOPUS, BLACKENED WITH CHEFS OWN SPICE BLEND.

BRUSCHETTA DEL DIA - (MARKET PRICE)
OUR DAILY BRUSCHETTA SELECTION - ASK YOUR SERVER FOR DETAILS.

♠ **JIBNEH ARABIEH** - \$8
PAN SEARED FRESH CHEESE, SCALLION OIL, ROASTED RED PEPPER COULIS.

FRESH CALET SAUSAGE - \$8
HOUSE MADE CUMIN SAUSAGE WITH HOUSE MADE CRÈME FRAÎCHE AND TOASTED PEASANT BREAD.

CURED CHORIZO - \$7
IMPORTED SPANISH CANTIMPALO STYLE DRY CURED CHORIZO. SERVED CHILLED.

♠ **MARINATED CHEESE** - \$9
QUESO BLANCO, ASIAGO, AND ROMANO CHEESES - MARINATED IN OLIVE OIL, ROSEMARY, BLACK PEPPER, GARLIC, CRUSHED OLIVES, AND ROASTED RED PEPPERS.

SCALLOPS REMINI - (MARKET PRICE)
PAN SEARED SCALLOPS ON TOAST SQUARES WITH SAFFRON AIOLI.

♠ **SPANISH SIDE SALAD** - \$5
SPRING GREENS, TOMATO, AND GREEN OLIVE TOSSED IN OUR BALSAMIC VINAIGRETTE, WITH SMOKED SEA SALT.

♠ **BREAD** - \$2
SIDE ORDER OF OUR FAMOUS IN-HOUSE NORTH AFRICAN FLATBREAD OR SPANISH PEASANT BREAD.
SIDE OF OLIVE OIL - \$1

★ SANDWICHES ★

DOUBLE COW - \$8
ANGUS ROAST BEEF, CARAMELIZED ONIONS, FONTINA CHEESE. PEASANT BREAD - PRESSED.

♠ **RUSTICO** - \$8
MIXED GREENS, SAUTÉED MUSHROOMS, SWISS CHEESE, BLACK OLIVE RELISH. PEASANT BREAD - PRESSED.

♠ **THE 13G GRILLED CHEESE** - \$8
THE FAMOUS 13G BLEND OF 3 CHEESES. PEASANT BREAD - PRESSED.

TURKEY AND BASIL - \$8
SMOKED TURKEY BREAST, SWISS CHEESE, BASIL MAYO, MIXED GREENS. FLATBREAD - COLD.

♠ **MUSHROOM MELT** - \$8
SAUTÉED MUSHROOMS, FONTINA CHEESE, ROASTED RED PEPPERS. PEASANT BREAD - PRESSED.

THE SALVADOR - \$8
CHORIZO, GENOA SALAMI, HAM, SMOKED PROVOLONE, BLACK OLIVE RELISH. PEASANT BREAD - PRESSED.

CHORIZO BURGER - \$9
OUR CELEBRATED BEEF PATTY BLENDED WITH TRADITIONAL CHORIZO SPICES. PEPPERJACK CHEESE. PEASANT BREAD - PRESSED.

★ SALADS ★

SALAMANCA - \$9
MIXED GREENS, PROSCIUTTO, QUESO BLANCO, ORANGES, PINE NUTS, BALSAMIC VINAIGRETTE.

♠ **WARM ARTICHOKE SALAD** - \$9
ROASTED VEGETABLE STOCK POACHED CHICKPEAS, ARTICHOKE HEARTS, PARMESAN CITRUS DRESSING. SERVED WARM.

♠ **CAPRESE** - (MARKET PRICE)
FRESH MOZZARELLA, TOMATOES, BASIL, BALSAMIC VINAIGRETTE.

♠ **CORDOBA** - \$8
MIXED GREENS, QUESO BLANCO, SAUTÉED MUSHROOMS, ORANGES, SLICED ALMONDS, BALSAMIC VINAIGRETTE.

♠ DENOTES VEGETARIAN ITEMS. CHEESES MAY CONTAIN RENNIN. ASK YOUR SERVER FOR ANY VARIATIONS THAT WOULD MAKE THE DISH VEGAN.

HEAD CHEF - HOWARD KIRK
SOUS CHEF - CHRIS 'THE KID' ZASTROW
PASTRY CHEF - ANTONIA KIRK

