

## 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

**Coconut Milk Malabi**  
israeli milk pudding, lavender shortbread  
cookie, blueberry compote 12 MGF

**Spiced Chocolate Campfire Tart**  
gianduga, toasted marshmallow fluff,  
graham crust 12

## SMALL *plates*

**Sumac Honey Roasted Carrots**  
turmeric couscous, moroccan  
citronette 10 VEGAN | MGF

**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

**Tirokroketes**  
greek style fried cheese bites,  
almond romesco, dried fruit  
chutney, spiced honey 13 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 and polenta** buttery polenta, grilled shrimp, saffron bilabial sauce,  
crispy garlic, chive crema 22

**Roasted Vegetable Frittata** eggs, cauliflower, caponata mix, eggplant,  
shallot, garlic, feta, crispy potatoes 21

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

**Potato tortilla con chorizo** pork nduja topped, layered potato, a 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