

# GYPSY KITCHEN

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BRUNCH - \$25 -

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*First  
-select one-*

**Avocado Toast**

tomato & onion salad, za'atar

ADD POACHED EGG +2

**Croquetas de Pollo**

crispy fried chicken croquetas, garlic aioli

**Chickpea Hummus**

oven dried tomatoes, zhug, toasted  
barbari bread

*Second  
-select one-*

**Brunch Burger**

brioche bun, lamb kofta, marinated feta,  
fried egg, piquillo peppers,  
brava potatoes or side salad

**Moroccan Spiced Chicken & Waffle**

spiced waffle, spiced butter, moroccan  
chicken, guindilla peppers

**Brioche French Toast**

crafted for the table, thick cut brioche,  
seasonal fruit, pistachios, rose petals,  
cardamom chantilly cream

**Prawns & Polenta**

buttery polenta, grilled shrimp, saffron  
bilbaina sauce, crispy garlic, chive crema

JULY  2025  
**BUCKHEAD**  
— Restaurant Week —

Presented by Livable Buckhead

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DINNER - \$60 -

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*First  
-select one-*

**Chickpea Hummus**

*oven dried tomatoes, zhug, toasted barbari bread*

**Lamb Skewers**

*berbere spiced lamb skewers, whipped labneh,  
mint, sumac onions*

**Garlic Shrimp**

*garlic confit, white wine, barbari bread*

*Second  
-select one-*

**Seafood Paella**

*shrimp, clams, mussels, bomba rice, sofrito,  
chorizo, garlic aioli*

**Harissa Chicken**

*tahini labneh, spanish peppers, asparagus*

**Grilled Ribeye**

*pimenton compound butter, roasted spanish  
onions & potatoes, brussels sprouts*

*Third  
-select one-*

**Basque Style Cheesecake**

*manchego, macerated berries*

**Spanish Olive Oil Cake**

*meyer lemon curd, chantilly cream*



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