

BRUNCH - \$25 -



Avocado Toast

tomato & onion salad, za'atar
ADD POACHED EGG +2

Croquetas de Pollo

crispy fried chicken croquetas, garlic aiol

Chickpea Hummus

oven dried tomatoes, zhug, toasted barbari bread



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 bilbaína sauce, crispy garlic, chive crema



Presented by Livable Buckhead

GYPSY

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DINNER -\$60 -



Chickpea Hummus

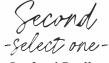
oven dried tomatoes, zhug, toasted barbari bread

Lamb Skewers

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

Garlic Shrimp

garlic confit, white wine, barbari bread



Seafood Paella

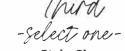
shrimp, clams, mussels, bomba rice, sofrito, chorizo, garlic aioli

Harissa Chicken

tahini labneh, spanish peppers, asparagus

Grilled Ribeye

pimenton compond butter, roasted spanish onions & potatoes, brussels sprouts



Basque Style Cheesecake

manchego, macerated berries

Spanish Olive Oil Cake

meyer lemon curd, chantilly cream



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