



## LUNCH MENU

12PM — 3PM

### SNACKS

**TOSTADAS & SALSAS \$16 GF V**

CORN TOTOPOS / SALSA ROJA / CRUDA / HABANERO / ÁRBOL

**GUACAMOLE \$18 GF V**

CRUDITE / CORN TOTOPOS

**SHISHITO PEPPERS \$14 GF V**

CHILE DE ÁRBOL / MALDON SALT / LEMON

**CASHEW SNAP PEAS \$17 D N**

CHILE MORITA / FERMENTED LIME / WHITE BEAN BUTTER

### SMALL PLATES

**BAJA KAMPACHI TOSTADA \$21 GF**

GRILLED AVOCADO / FERMENTED CHILES / GINGER

**CHAMOMILE MEZCAL CEVICHE \$24 GF**

CORVINA FISH / CUCUMBER / SERRANO / CILANTRO / RADISH

**WAGYU CHIPOTLE ALBONDIGAS \$23 D**

WAGYU BISON MEATBALLS / QUESO PANELA / EPAZOTE

**POLLO ROJO BOTANAS \$24 D GF**

CRISPY CHICKEN / PEPITA LIME BUTTER / MOLE ROJO

**TRUFFLE MUSHROOM TLAYUDA \$26 N V D**

HUITLACOCHÉ / CHIPOTLE / EPAZOTE / PORT SALUT / BLACK TRUFFLE

**GITANO CAVIAR \$295 D**

ROYAL OSETRA CAVIAR / SOPES / CHIPOTLE CRÈME FRAICHE / CHIVES / EGGS  
RED ONIONS

### SALADS

**WATERMELON & TOMATO \$18 GF V**

HEIRLOOM TOMATOES / FRESNO CHILE / TAJIN / BASIL

**GREEN BOWL \$18 D N V**

JICAMA / CAULIFLOWER / EPAZOTE-BASIL DRESSING

**SPINACH BEET & CHIAPAS CHEESE \$17 D N**

MOLE ROSA DRESSING / CARAMELIZED PECANS / MACADAMIA NUTS

**GITANO.COM | @GITANO.NYC**

GF — GLUTEN FREE N — CONTAINS NUTS V — VEGETARIAN D — CONTAINS DAIRY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES OR RESTRICTIONS.



## TACOS & SANDWICHES

(TACOS INCLUDE 2 HOMEMADE CORN TORTILLAS)

### WILD MUSHROOM TACOS \$16 V N D

HUACILLO / CHIPOTLE BUTTER

### CHICKEN PIBIL TACOS \$18 GF

HABANERO / GRATED QUESO OAXACA

### SHORT RIB BIRRIA TACOS \$20 GF

12 HR SLOW ROASTED SHORT RIB / CHILE DE ÁRBOL / CERVEZA / CHILE ANCHO

### SHRIMP TACOS \$18 GF

CABBAGE / AVOCADO / BLOOD ORANGE CHIPOTLE MAYO

### CRISPY FISH TACOS \$19

TEMPURA / CHIPOTLE MAYO / PURPLE CABBAGE / BLOOD ORANGE VINAIGRETTE  
AVOCADO

### GITANO LOBSTER ROLL \$32 D

TOASTED Brioche / CHIPOTLE MAYO / CILANTRO

### GITANO BURGER \$24 D

TWO SMASHED WAGYU PATTIES / CHEDDAR CHEESE / GUACAMOLE  
CHIPOTLE AIOLI / POTATO BUN

## DESSERTS

### CHURROS \$16 D

CHOCOLATE JALAPEÑO / MEZCAL CARAMEL

### LEMON CHEESECAKE \$16 D

CREAM CHEESE / LEMON / MARIA COOKIE CRUMBLE

### CAZUELA DE CHOCOLATE \$16 D

VALRHONA CHOCOLATE / CACAO NIBS / CAJETA CREAM

### GITANO FIESTA D

GITANO CHOCOLATE CAKE TOPPED WITH SPARKLERS  
AND YOUR CHOICE OF BUBBLES:

**SILVER** — PROSECCO \$135

**GOLD** — MOET CHANDON BRUT \$275

**PLATINUM** — MOET CHANDON ROSE \$295

**BLACK** — DOM PERIGNON \$795

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PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES OR RESTRICTIONS.



## LOUNGE MENU

FROM 4PM

### SNACKS

**TOSTADAS & SALSAS \$16 GF V**

CORN TOTOPOS / SALSA ROJA / CRUDA / HABANERO / ÁRBOL

**GUACAMOLE \$18 GF V**

CRUDITE / CORN TOTOPOS

**SHISHITO PEPPERS \$14 GF V**

CHILE DE ÁRBOL / MALDON SALT / LEMON

**CASHEW SNAP PEAS \$17 D N**

CHILE MORITA / FERMENTED LIME / WHITE BEAN BUTTER

### SMALL PLATES

**LOBSTER TOSTADA \$30 D GF**

AVOCADO & PEA MASH / RADISH / CHILE SERRANO / CILANTRO

**BAJA KAMPACHI TOSTADA \$21 GF**

GRILLED AVOCADO / FERMENTED CHILES / GINGER

**CHAMOMILE MEZCAL CEVICHE \$24**

CORVINA FISH / CUCUMBER / SERRANO / CILANTRO / RADISH

**WAGYU CHIPOTLE ALBONDIGAS \$23 D**

WAGYU BISON MEATBALLS / QUESO PANELA / EPAZOTE

**POLLO ROJO BOTANAS \$24 D GF**

CRISPY CHICKEN / PEPITA LIME BUTTER / MOLE ROJO

**TRUFFLE MUSHROOM TLAYUDA \$26 D N V**

HUITLACOCHÉ / CHIPOTLE / EPAZOTE / PORT SALUT / BLACK TRUFFLE

**GITANO CAVIAR \$295 D**

ROYAL OSETRA CAVIAR / SOPES / CHIPOTLE CRÈME FRAICHES / CHIVES / EGGS  
RED ONIONS

### SALADS

**WATERMELON & TOMATO \$18 GF V**

HEIRLOOM TOMATOES / FRESNO CHILE / TAJIN / BASIL

**GREEN BOWL \$18 D N V**

JICAMA / CAULIFLOWER / EPAZOTE-BASIL DRESSING

**SPINACH BEET & CHIAPAS CHEESE \$17 D N**

MOLE ROSA DRESSING / CARAMELIZED PECANS / MACADAMIA NUTS

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## LARGE PLATES

SERVED WITH 3 HOMEMADE MASA TORTILLAS

### CHICKEN PIBIL TACOS \$26 GF

HABANERO / GRATED QUESO OAXACA

### GRILLED SHRIMP 28 GF

CABBAGE / BLOOD ORANGE CHIPOTLE MAYO

### ROASTED CUALIFLOWER AL PIPIAN \$24 D V GF

PUMPKIN SEED / GOAT CHEESE RED MOLE / CHILE POBLANO

### SHORT RIB BIRRIA \$34 GF

12 HR SLOW ROASTED SHORT RIB / CHILE DE ÁRBOL / CERVEZA / CHILE ANCHO

## DESSERTS

### CHURROS \$16 D

CHOCOLATE JALAPEÑO / MEZCAL CARAMEL

### LEMON CHEESECAKE \$16 D

CREAM CHEESE / LEMON / MARIA COOKIE CRUMBLE

### CAZUELA DE CHOCOLATE \$16 D

VALRHONA CHOCOLATE / CACAO NIBS / CAJETA CREAM

### GITANO FIESTA D

GITANO CHOCOLATE CAKE TOPPED WITH SPARKLERS  
AND YOUR CHOICE OF BUBBLES:

**SILVER** — PROSECCO \$135

**GOLD** — MOET CHANDON BRUT \$275

**PLATINUM** — MOET CHANDON ROSE \$295

**BLACK** — DOM PERIGNON \$795

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## DINNER MENU

FROM 4PM

### SNACKS

**TOSTADAS & SALSAS \$16 GF V**

CORN TOTOPOS / SALSA ROJA / CRUDA / HABANERO / ÁRBOL

**GUACAMOLE \$18 / \$24 GF V**

CRUDITE / CORN TOTOPOS

**SHISHITO PEPPERS \$14 V GF**

CHILE DE ÁRBOL / MALDON SALT / LEMON

**CASHEW SNAP PEAS \$17 D N**

CHILE MORITA / FERMENTED LIME / WHITE BEAN BUTTER

### SMALL PLATES

**LOBSTER TOSTADA \$30 D GF**

AVOCADO & PEA MASH / RADISH / CHILE SERRANO / CILANTRO

**BAJA KAMPACHI TOSTADA \$21 GF**

GRILLED AVOCADO / FERMENTED CHILES / GINGER

**TRUFFLE MUSHROOM SOPE MK D V GF**

HUITLACOCHÉ / CHIPOTLE / EPAZOTE / PORT SALUT / BLACK TRUFFLE

**CHAMOMILE MEZCAL CEVICHE \$24 D**

CORVINA FISH / CUCUMBER / SERRANO / CILANTRO / RADISH

**DUCK CARNITAS HUARACHE \$26 D N**

CHILE MANZANO / CASHEW REDUCTION / SERRANO DUCK JUS

**WAGYU CHIPOTLE ALBONDIGAS \$23 D**

WAGYU BISON MEATBALLS / QUESO PANELA / EPAZOTE

**GRILLED OCTOPUS ZARANDEADO \$26 GF**

POTATO / CARAWAY AIOLI / HABANERO GARBANZO TOSTADA

**CHORIZO CON QUESO FUNDIDO \$19 D**

HABANERO / QUESO OAXACA / FLOUR TORTILLA

**GITANO CAVIAR \$295 D**

ROYAL OSETRA CAVIAR / SOPES / CHIPOTLE CRÈME FRAICHE / CHIVES / EGGS  
RED ONIONS

### SALADS

**WATERMELON & TOMATO \$18 GF V**

HEIRLOOM TOMATOES / FRESNO CHILE / TAJIN / BASIL

**GREEN BOWL \$18 D N V**

JICAMA / CAULIFLOWER / EPAZOTE-BASIL DRESSING

**SPINACH BEET & CHIAPAS CHEESE \$17 D N**

MOLE ROSA DRESSING / CARAMELIZED PECANS / MACADAMIA NUTS

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## LARGE PLATES

**ROASTED CAULIFLOWER AL PIPIAN \$24 D V GF**  
PUMPKIN SEED / GOAT CHEESE RED MOLE / CHILE POBLANO

**LUBINA IN CORN HUSK \$38 D GF**  
MEXICAN NAMI SAKE / CHILE DE ÁRBOL HARISSA / SWISS CHARD

**BRANZINO IN BANANA LEAF \$38 GF**  
SPINACH / KIWI / SERRANO / TOMATILLO

**POLLO AL RECADO ROJO \$34 D GF**  
CRISPY CHICKEN / SPINACH / PEPITA LIME BUTTER / MOLE ROJO

**CREEKSTONE FARMS PRIME RIBEYE \$50 GF**  
8OZ / GUAJILLO PEPPER SCALLIONS / SHISHITO PEPPERS

**SHORT RIB BIRRIA \$34 GF**  
12 HOURS SLOW ROASTED SHORT RIB / CHILE DE ÁRBOL / CERVEZA / CHILE ANCHO

**“LA GRINGA” AL PASTOR TACOS \$32 D**  
GRILLED PORK / ACHIOTE / OAXACA CHEESE / PINEAPPLE

## SIDES

**CHIPOTLE POTATOES \$14 GFV**  
PARSLEY / TEQUILA

**MUSHROOMS & HUITLACOCHÉ \$14 N D V**  
GUAJILLO / CHILE ADOBADO BUTTER

**BROCCOLINI \$14**  
GARLIC / FERMENTED CHILES

**TORTILLAS \$9 GFV**  
4 HANDMADE CORN TORTILLAS / SALSA ROJA / SALSA VERDE

## DESSERTS

**CHURROS \$15 D**  
CHOCOLATE JALAPEÑO / MEZCAL CARAMEL

**LEMON CHEESECAKE \$15 D**  
CREAM CHEESE / LEMON / MARIA COOKIE CRUMBLE

**CAZUELA DE CHOCOLATE \$15 D**  
VALRHONA CHOCOLATE / CACAO NIBS / CAJETA CREAM

**GITANO FIESTA \$135 — \$795**  
GITANO CHOCOLATE CAKE TOPPED WITH SPARKLERS  
AND YOUR CHOICE OF BUBBLES:  
**SILVER — PROSECCO \$135**  
**GOLD — MOËT CHANDON BRUT \$275**  
**PLATINUM — MOËT CHANDON ROSE \$295**  
**BLACK — DOM PERIGNON \$795**

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## BRUNCH MENU

11AM — 3PM

### BRUNCH

#### AVOCADO TOAST \$18 V

AVOCADO / SCRAMBLED EGGS / RADISH / CHIA

#### HUEVOS RANCHEROS \$18 V GF D

EGGS / SALSA ROJA / QUESO FRESCO / BEANS / CILANTRO

#### CHILAQUILES \$18 GF D V

SALSA / SCRAMBLED EGGS / ONION / QUESO FRESCO / CRISPY TORTILLA

#### HUEVOS A LA MEXICANA \$18 V GF

SCRAMBLED EGG / RED ONION / GREEN BELL PEPPER / TORTILLAS

#### FRENCH TOAST \$18 D V

MIXED BERRIES / MEZCAL SYRUP / VANILLA

#### CHIA & FRUIT BOWL

### SNACKS

#### TOSTADAS & SALSAS \$16 GF V

CORN TOTOPOS / SALSS ROJA / CRUDA / HABANERO / ÁRBOL

#### GUACAMOLE \$18 / \$24 GF V

CRUDITE / CORN TOTOPOS

#### SHISHITO PEPPERS \$14 GFV

CHILE DE ÁRBOL / MALDON SALT / LEMON

#### CASHEW SNAP PEAS \$17 D N

CHILE MORITA / FERMENTED LIME / WHITE BEAN BUTTER

### SMALL PLATES

#### BAJA KAMPACHI TOSTADA \$21 GF

GRILLED AVOCADO / FERMENTED CHILES / GINGER

#### CHAMOMILE MEZCAL CEVICHE \$24 GF

CORVINA FISH / CUCUMBER / SERRANO / CILANTRO / RADISH

#### TRUFFLE MUSHROOM TLAYUDA \$26 D V N

HUITLACOCHÉ / CHIPOTLE / EPAZOTE / PORT SALUT / BLACK TRUFFLE

#### CHORIZO CON QUESO FUNDIDO \$19 D

HABANERO / QUESO OAXACA / FLOUR TORTILLA

#### GITANO CAVIAR \$295 D

ROYAL OSETRA CAVIAR / SOPES / CHIPOTLE CRÈME FRAICHE CHIVES / EGGS  
RED ONIONS

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## SALADS

### **WATERMELON & TOMATO \$18 GF V**

HEIRLOOM TOMATOES / FRESNO CHILE / TAJIN / BASIL

### **GREEN BOWL \$18 D N V**

JICAMA / CAULIFLOWER / EPAZOTE-BASIL DRESSING

### **SPINACH BEET & CHIAPAS CHEESE \$17 D N**

MOLE ROSA DRESSING / CARAMELIZED PECANS / MACADAMIA NUTS

## TACOS & SANDWICHES

(TACOS INCLUDE 2 HOMEMADE CORN TORTILLAS)

### **WILD MUSHROOM TACOS \$16 V N**

GUAJILLO / CHIPOTLE BUTTER

### **CHICKEN PIBIL TACOS \$18 GF**

HABANERO / GRATED QUESO OAXACA

### **SHORT RIB BIRRIA TACOS \$20 GF**

12 HR SLOW ROASTED SHORT RIB / CHILE DE ÁRBOL / CERVEZA / CHILE ANCHO

### **SHRIMP TACOS \$18 GF**

CABBAGE / AVOCADO / BLOOD ORANGE CHIPOTLE MAYO

### **CRISPY FISH TACOS \$19**

TEMPURA / CHIPOTLE MAYO / PURPLE CABBAGE / BLOOD ORANGE VINAIGRETTE  
AVOCADO

### **GITANO LOBSTER ROLL \$32**

TOASTED BRIOCHE / CHIPOTLE MAYO / CILANTRO

### **GITANO BURGER \$24 D**

TWO SMASHED WAGYU PATTIES / CHEDDAR CHEESE GUACAMOLE  
CHIPOTLE AIOLI / POTATO BUN

## DESSERTS

### **CHURROS \$16 D**

CHOCOLATE JALAPEÑO / MEZCAL CARAMEL

### **LEMON CHEESECAKE \$16 D**

CREAM CHEESE / LEMON / MARIA COOKIE CRUMBLE

### **CAZUELA DE CHOCOLATE \$16 D**

VALRHONA CHOCOLATE / CACAO NIBS / CAJETA CREAM

### **GITANO FIESTA D**

GITANO CHOCOLATE CAKE TOPPED WITH SPARKLERS  
AND YOUR CHOICE OF BUBBLES:

**SILVER** — PROSECCO **\$135**

**GOLD** — MOET CHANDON BRUT **\$275**

**PLATINUM** — MOET CHANDON ROSE **\$295**

**BLACK** — DOM PERIGNON **\$795**

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