

## Tapas

Legend has it that one King Alfonso of Spain was taken to his bed with illness. The prescription for cure was to take small amounts of food, with wine frequently throughout the day. Once recovered the wise King thought this is a healthy practice for his subjects to embrace. He decreed that all inns and taverns must serve a small amount of food with wine and beer. The literal translation is; a solid piece of food which covers the top of a glass of wine or beer. The most singular aspect of this tradition is the act of sharing the tapas with companions at the table.

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**Asian Chicken Satay**—skewers of chicken, peanut/soy marinade, Sambal Oelek dip. \$7

**Salt Fish Cakes**—best salt fish, creamed potatoes, hint of garlic, miso aioli. \$7

**Bruschetta**—toasted baguette pieces, diced tomato, peppers, cheeses, fresh basil. \$6

**Sausage Catalan**—spicy chorizo sausage, Spanish tomato sauce, baguette for dipping. \$7

**Spanakopita**—spinach, feta, ricotta, oregano, folded in phyllo triangle. \$8

**Pork Flauta**—pulled pork, Asian-American barbecue sauce, Won Ton wrap, cumin-yoghurt dip. \$8

**Easy to share**

**Platter Espagnole**—four salt fish cakes, chorizo in tomato sauce, baguette. \$13

**Mixed Platter**—scallops, shrimp, salt fish cakes, satay, & bruschetta. \$16

**Baked Camembert**—a whole French camembert, seasonal fruit compote, baguette. \$13

**Mussels Provencal**—mussels steamed in garlic, white wine, tarragon, tomatoes. \$10

Join us Fridays for Sushi!

## Salads

**Very Green Salad**—crisp baby greens, red grapes, kiwi, candied pecans, lemon raspberry vinaigrette. \$8

**Caesar's Salad**—a perennial favorite, Romaine, parmesan, croutons, original dressing. \$7

**El Greco**—tomato, broccoli, feta, sweet peppers, red onions, Kalamata olives in a thyme-accented marinade. \$9

## Soups

**French Onion Soup**—richest broth, caramelized onions, sherry, Swiss cheese topped crouton. \$7

**Roasted Red Pepper Soup**—roasted peppers, sun-dried tomatoes, pesto accent, garlic croutons, feta. \$7

## Pastas

**Mediterranean Seafood Linguine**—mixed seafood tossed with grape tomatoes, ripe olives, balsamic reduction, feta cheese. \$20

**Chorizo Penne**—spicy sausage simmered in creamy Alfredo sauce and tossed with pasta. (Extra spicy available) \$15

**Fettuccini Alfredo**—cream, parmesan, garlic, parsley, noodles. \$14

**Roasted Vegetable Penne**—oven roasted portabella mushrooms, sweet peppers, red onions, zucchini tossed with pasta, olive oil and fresh herbs, feta. \$16

*Chicken (\$5), Shrimp (\$8), or Mixed Seafood (\$10) can be added to any pasta dish*

## Mains

**1940's New York Steak**—best Canadian beef striploin seared on cast iron skillet & finished with reduction of red wine, pan juices, mushrooms, shallots. \$25  
... Add garlic shrimp \$30

**Blackened Filet Mignon**—best cut of beef crusted with a complex blend of spices. \$30  
...Add garlic shrimp \$35

**Rack of Lamb**—seasoned and roasted, served with Newfoundland High-bush Cranberry jelly & sweet vermouth drizzle. \$30

**Atlantic Salmon**—fresh salmon arrives twice a week. The server will let you know what creative twist our kitchen added to it this week. \$20

**"Fish"**—panko-crusted cod, tarragon caper mayo. \$18

**Estofado**—stewed sweet potato, tomato, chickpea, green pepper, onion, fig, unique blend of spice and herb, served over couscous. \$20  
... Add chicken \$23

**Chicken Portobello**—breast of chicken & Portobello mushroom strips marinated in red wine & balsamic vinegar, partridgeberry glaze. \$20

**Taste of Thai**—chicken breast fillets, green curry paste, coconut milk, fresh basil, snow peas, mushrooms, Basmati rice. \$19

**Red Curry of Shrimp**—jumbo shrimp, Thai red curry, coconut milk, fresh basil, snow peas and mushrooms. \$22

**Bombay Chicken**—curried chicken with chutney, Basmati rice, fresh steamed broccoli (spicy or not). \$20

## Desserts

Classic Cheesecake, choice of toppings  
Chocolate Flourless Torte, caramel drizzle  
Crème Brule  
Carrot Cake  
French Vanilla Ice Cream with Warm Chocolate Sauce  
Hand Rolled Chocolate Truffles

## Specialty Coffees

Spanish Coffee  
Irish Coffee  
B-52 Coffee  
Newfoundland & Labrador Coffee

Thanks for choosing Gitanos'. We hope you enjoyed your experience with us and we welcome any feedback, you would like to offer.