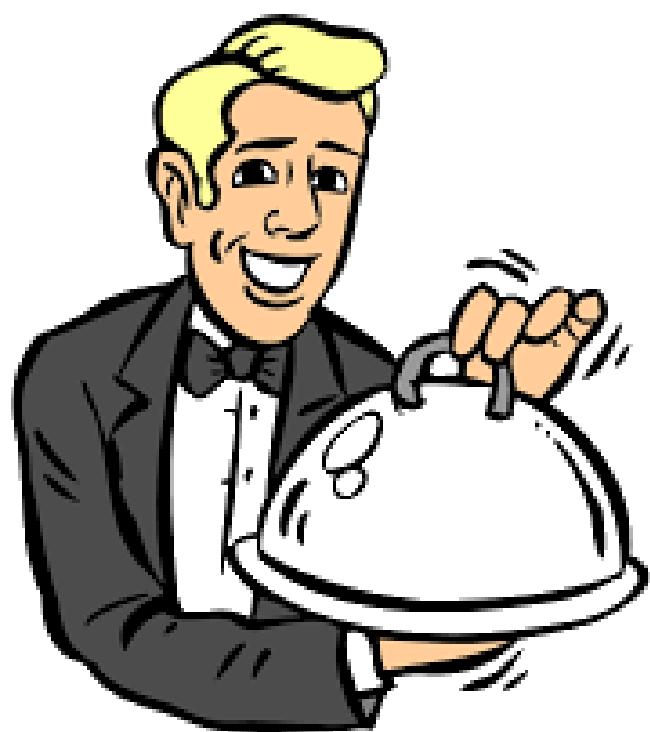


Welcome to our happy place!



# *"Gypsy's Food of the World "*

Our aim is to introduce you to the different tastes and flavours we have picked up during our own 'Gypsy' travelling days. As with everything associated with Gypsy's we try and bring 'different' to a plate: colour, exotic tastes and flavours to tantalise your taste buds.

We should greatly welcome your thoughts, comments and any suggestions. So, to introduce our three dishes on offer today:

**Starters:** Vegetable home made samosas and chilli bites with dipping sauce **R40.00**

1. **Chuletas De Cerdo Con Alcaparras** – From the Levante region of Spain these are Pork Chops with Capers and Peppers. Cooked in a colourful pepper and caper mixture it has just the right acidity to balance the otherwise bland meat. **R150.00**

2. **Peshawari Style Lamb Curry** – The origins of this traditional style of dish is Peshawar, now in Northern Pakistan. As such there is a definite 'sweeter' influence on many of these dishes. It has a slightly sweet note with a lingering spicy after-taste and is served with Naan bread, saffron rice and a side of potato curry. **R140.00**

3. **Pollo En Pepitoria** – originally a Spanish dish from Navarre it has been modified into something more Lebanese. The presence of this now Arab dish is a reminder of their conquest of Spain. Chicken chunks is cooked with sherry and thickened with spiced crushed almond nuts **R140.00**

4. **Mushroom Stuffed Aubergines** - French inspired. Served on a bed of béchamel sauce this simple dish packs a lot of flavour! **R110.00**

**Dessert:** Please ask your waiter

*Both the wines in our selection do compliment the dishes. Do give them a try?*

*"Booking essential"*

*Please call 0606 903902 / 0711 854144*

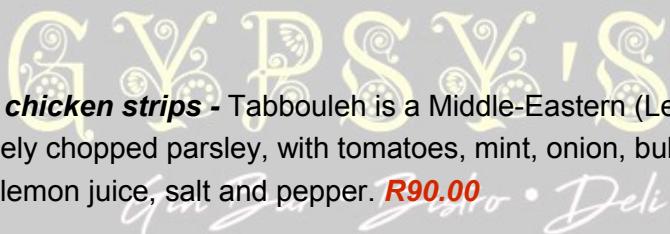


## *“Gypsy’s Breakfast Selection”*

Our aim is to introduce you to the different tastes and flavours we have picked up during our own ‘Gypsy’ travelling days. As with everything associated with Gypsy’s we try and bring ‘different’ to a plate: colour, exotic tastes and flavours to tantalise your taste buds.

- **Gypsy’s Scouse Breakfast** – Full breakfast **R80.00**
- **Early Gypsy** – Scrambled eggs with ham and spring greens **R60.00**
- **Gypsy’s Muffins** – Variety (ask waiter) with jam / cheese **R35.00**
- **Falafel** with humus dip **R39.00**
- **Healthy Gypsy** - Muesli & honey / plain yoghurt & fruit **R49.00**
- **Filter Coffee** - **R19.00**

## *“Gypsy’s Lunch Selection”*



1. **Tabbouleh Salad with tuna or chicken strips** - Tabbouleh is a Middle-Eastern (Lebanese) vegetarian salad made mostly of finely chopped parsley, with tomatoes, mint, onion, bulgur wheat, and seasoned with olive oil, lemon juice, salt and pepper. **R90.00**
2. Ricotta & honey sandwich / Tuscan tuna sandwich / Curried tuna sandwich / Bacon & Sausage Butty **R70.00**
3. **All day Scouse Breakfast** - full breakfast **R80.00**
4. **De-Constructed Pies** - Chicken & Mushroom / Mutton Curry / Feta & Spinach **R50.00**
5. **Flapjacks** - stack of three with various toppings (ask waiter) **R55.00**

*Both the wines in our selection do compliment the dishes. Do give them a try?*

*“Booking essential”*

*Please call 0606 903902 / 0711 854144*