

Gypsy Kitchen

3035 Peachtree Road Northeast Suite A209 30305 · +14049399840 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 15

Sumac Honey Roasted Carrots	\$14.00
turmeric couscous, moroccan citronette	
Garlic Shrimp^^	\$18.00
garlic confit, white wine, barbari bread	
Chickpea Hummus^^	\$13.00
oven dried tomatoes, zhug, toasted barbari bread	
GA Local Lettuces^^	\$14.00
persian cucumbers, ricotta salata, black olive, heirloom tomatoes, shallot vinaigrette, barbari bread	
Patatas Bravas	\$11.00
crispy fried cracked potatoes, spicy bravas sauce	
Tirokroketes	\$13.00
greek style fried cheese bites, almond romesco, dried fruit chutney, spiced honey	
PEI Mussels	\$19.00
pork ndjua broth, charred spring onion, aromatic herbs	
Crispy Brussels Sprouts	\$13.00
red chermoula, feta, chile oil	
Grilled Spanish Octopus**	\$19.00
ajvar relish, roasted new potatoes, kalamata olive, capers	
Mushroom Ajillo	\$13.00
cremini mushrooms, garlic, aleppo peppers, sherry vinegar	
Croquetas de Pollo	\$10.00
crispy fried chicken croquetas, garlic aioli	
Moroccan Spiced Lamb Skewers	\$17.00
garlic sesame toum, sumac onions herb salad	
Herbed Chickpea Falafel	\$12.00
olive dried tomato relish, garlic toum, shirazi, chile oil	
Moroccan Hot Chicken Bites	\$15.00
mint labneh, cabbage slaw	

Grilled Skirt Steak**\$18.00**

piquillo pepper caponata, charred onion, adobo marinated, zhug sauce

LARGE PLATES 7

Chicken Tagine**\$28.00**

turmeric couscous, smoked cinnamon, saffron, spinach, apricots

Seafood Paella**\$47.00**

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

Oven Roasted Branzino**\$44.00**

kibbeh braised tomatoes, mixed herbs, chimichurri

Tallow Ribeye**\$45.00**

prime cut ribeye, pan-roasted brussels sprouts, baby carrots, red chermoula

Shwarma Spiced Duck Confit**\$32.00**

orange carrot purée, fried rice mujadara, sweet pickled black currant

Seared Scallops**\$34.00**

yukon potato purée, baby turnips, spinach, ararat chile butter

Grilled Lamb Chops**\$43.00**

berbere braised chickpeas & lentils, pickled za'atar carrots

A LA CARTE CHEESE 5

Manchego, La Mancha**\$9.00**

aged 12 months, sheep's milk

Valdeón Blue, Leon Region**\$8.00**

rich blue cow & goat's milk

Mahón, Menorca**\$8.00**

semi-soft cow's milk

Idiazabal, Navarre**\$8.00**

smoked sheep's milk

Caña de Cabra, Murcia**\$8.00**

soft bloomy edible rind

CHEF'S BOARD 1

Chef's Board**\$29.00**

manchego, mahón, jamon serrano, chorizo, house pickled vegetables & seasonal preserves

CURED MEAT 5

Spanish Chorizo	\$9.00
chorizo in its most elegant form by fermin	
Jamon Serrano	\$8.00
18 month dry cured spanish ham	
Lomo de Cerdo	\$12.00
hard cured pork loin with sea salt & garlic	
Salchichón de España	\$11.00
spanish sausage with garlic & herbs	
Bresaola	\$9.00
air-dried beef	

SWEET PLATES 4

Turkish Spiced Cake	\$12.00
orange coffee crème anglaise, ginger crumble	
Baklava Cheesecake	\$12.00
spices rose petal syrup, mixed nuts	
Coconut Milk Malabi	\$12.00
israeli milk pudding, lavender shortbread cookie, blueberry compote	
Spiced Chocolate Campfire Tart	\$12.00
gianduga, toasted marshmallow fluff, graham crust	

COCKTAILS 9

Blooms in Valencia	\$15.00
gin lane victoria pink gin, rose water, lychee, lemon, peychauds	
Sangria	AVAILABLE OPTIONS
GK Red -OR- Rosé Sangria	\$10.00
	Order a Carafe to Share: \$40.00
Andaluz	\$16.00
red pepper infused bacardi rum, saffron, oloroso sherry, smoked paprika, lemon	
Levantine Sorbetto	\$15.00
grey goose vodka, arak, whipped lemonade, cinnamon, mint	
Gintonic (On Draught)	\$13.00
sipsmith gin, exclusive gypsy tonic, lime, hibiscus	
Traveler's Oasis	\$16.00
dulce vida reposado tequila, cantaloupe, basil, citric saline, lime	
50 Shades of Purple	\$15.00
flower infused gin, passion fruit, lemon, cava	

Razzi Bone**\$15.00**

bare bone vodka, fresh raspberry, lemon, orgeat

Smoke in the Orchard**\$15.00**

slow & low rye, peach liqueur, orange bitters

BUBBLES 4**Naveran Sparkling Rosé, Cava, ES****AVAILABLE OPTIONS**

\$13.00

\$60.00

Castillo Perelada, Cava, ES**AVAILABLE OPTIONS**

\$9.00

\$40.00

Zardetto, Prosecco, Veneto, IT**AVAILABLE OPTIONS**

\$11.00

\$50.00

Nicolas Feuillatte Reserve Exclusive, Brut, Champagne, FR**\$25.00****WHITE/ROSÉ** 8**Casa Rojo, Sauvignon Blanc, Rueda, ES****AVAILABLE OPTIONS**

\$11.00

\$44.00

Gerard Bertrand, Gris Blanc, Rosé, Pays, FR**AVAILABLE OPTIONS**

\$14.00

\$56.00

Gotas de Mar, Albariño, Rias Baixas, ES**AVAILABLE OPTIONS**

\$14.00

\$56.00

Barone Montalto, Pinot Grigio, Trapani, IT**AVAILABLE OPTIONS**

\$11.00

\$44.00

Diora "La Splendeur du Soleil", Chardonnay, Monterey, CA**AVAILABLE OPTIONS**

\$14.00

\$56.00

Schloss Vollrads, Riesling, Rheingau, DE**AVAILABLE OPTIONS**

\$14.00

\$56.00

Torres, Verdejo, Rueda, ES**AVAILABLE OPTIONS**

\$10.00

\$40.00

Mylonas, Assyrtiko, Olympos, GR**AVAILABLE OPTIONS**

\$14.00

\$56.00

RED 9**Neilson "64", Pinot Noir, Santa Barbara County, CA****AVAILABLE OPTIONS**

\$13.00

\$52.00

Bodegas Estafania, Tilenus, Mencia, Bierzo, ES**AVAILABLE OPTIONS**

\$16.00

\$64.00

Celistia, Tempranillo-Syrah, Costers del Segre, ES**AVAILABLE OPTIONS**

\$13.00

\$52.00

Vina Cobos "Felino", Malbec, Mendoza, AR**AVAILABLE OPTIONS**

\$14.00

\$56.00

Chateau Janicon, Graves, Bordeaux, FR**AVAILABLE OPTIONS**

\$18.00

\$72.00

Matsu "El Picaro", Tinto de Toro, Toro, ES**AVAILABLE OPTIONS**

\$14.00

\$56.00

Vina Alberdi, Tempranillo, Reserva, Rioja, ES**AVAILABLE OPTIONS**

\$15.00

\$60.00

Hedges, Cabernet, Syrah, Merlot, Columbia Valley, WA**AVAILABLE OPTIONS**

\$17.00

\$68.00

Marchesi di Barolo, Barbera d'Alba, Piedmont, IT**AVAILABLE OPTIONS**

\$16.00

\$64.00

CANNED & BOTTLED BEER 6**Dogfish 90 Minute IPA****\$10.00****Left Hand Milk Stout Nitro****\$9.00****Lagunitas IPA****\$7.00****Creature Comforts Tritonia Cucumber Gose****\$7.00**

Hoëgaarden \$7.00

Peroni \$7.00

DRAFT BEER 2

Estrella Damm Spanish Lager \$8.00

Scofflaw Pog Basement IPA \$8.00

DESSERT 3

Tres Leches \$11.00

toasted meringue, cranberry compote

Salted Caramel Budino \$10.00

whipped cream, charred plum compote

Basque Cheesecake \$12.00

strawberry cremeux, grilled strawberries

DRY & BRINY 2

Orleans Borbon / Manzanilla \$8.00

Lustau / Fino Jarana \$7.00

NUTTY & COMPLEX 5

Osbourne "51-1a" / 30yr Amontillado \$38.00

Lustau / Palo Cortado \$11.00

Osbourne "Capuchine" / 30yr Palo Cortado \$39.00

Bodegas Yuste "Aurora" / Oloroso \$12.00

Osbourne "Sibarita" / 30yr Oloroso \$39.00

SWEET & RAISINY 3

Lustau / East India Solera \$12.00

Bodegas Yuste "Aurora" / Pedro Ximenez \$13.00

Bodegas 501 / Px Viejo VOS \$16.00

SPARKLING 7

Jansz / Brut, Rose NV \$55.00

Frank Bassone Granit / Gamay Rose, Beaujolais, FR	\$60.00
Mont Marcal / Brut, Cava Extremarium NV	\$60.00
Laurent Perrier / Brut, Champagne	\$115.00
Laurent Perrier Rose, Champagne	\$195.00
Naveran Dama, Cava	\$76.00
Loxarel, Cava	\$58.00

LIGHT & CRISP WHITES ⁸

Guado al Tasso / Vermentino, Bolgheri, IT	\$60.00
Avancia / Godello, Galicia, ES	\$55.00
Pulenta Estate / Pinot Gris, Mendoza, AR	\$42.00
Weingat Stadt Krems / Gruner Veltliner	\$52.00
Txomin Etxaniz "Getaria" / Rose, Txakolina, ES	\$45.00
Il Poggione / Sangiovese, Rose, Toscana, IT	\$54.00
Pazo de Bruxas / Albariño, Rias Baixas, ES	\$48.00
Les Boursicottes / Sancerre, Lorie Valley, FR	\$59.00

RICH & FLORAL WHITES ⁶

Loxarel / Garnaxta Blanca, Penedes, ES	\$36.00
Vietti Roero / Arneis, Piedmont, IT	\$65.00
Maso Canali / Pinot Grigio, Trentino, IT	\$57.00
Domaine de la Noblaie / Chenin Blanc, Chinon, FR	\$58.00
Trimbach / Gewurztraminer, Alsace, FR	\$56.00
Tyrell's / Semillon, Hunter Valley, AU	\$75.00

FULL & DRY WHITES ⁷

Palacios Remondo Placet / Viura, Rioja, ES	\$84.00
Vega Sindoa / Chardonnay, Navarra, ES	\$44.00
Eric Chevalier / Chardonnay, Loire Valley, FR	\$55.00
Domaine Jean Collet / Chardonnay, Chablis, FR	\$46.00

Clarendelle Blanc / "Haut Brion", Sauvignon Blanc, Bordeaux, FR	\$65.00
Nisia / Verdejo, Rueda, ES	\$63.00
Au Bon Climat / Chardonnay, Santa Barbara, CA	\$60.00

SOFT & MEDIUM REDS 4

Anima Negra / "AN/2" Red Blend, Balearic Islands, ES	\$75.00
Bodega Ruca Malen / Malbec Reserva, Mendoza, AR	\$45.00
Alto Moncayo / "Veraton", Grenache Campo de Borja, ES7	\$65.00
Domaine Vacheron / Sancerre, FR	\$102.00

LUSH & FULL REDS 14

Damilano / "Lecinquevigne" Barolo, IT	\$85.00
Bodegas Hermanos Pecina / Rioja Reserva, ES	\$89.00
Vizcarra / Tempranillo, Ribera del Duero, ES	\$72.00
Embriux / Carinea, Garnaxta, Merlot, Priorat, ES	\$56.00
Marques de Murrietta / Rioja Reserva, ES	\$65.00
Aia Vecchia / "Sorgho", Super Tuscan, Toscano, IT	\$102.00
Celeste / Tempranillo, Ribera de Duero, ES	\$66.00
Josep Foraster / Trepas, Conca de Barbera, ES	\$78.00
Aster Crianza / Tempranillo, Ribera de Duero, ES	\$88.00
Matarromera / Tempranillo, Crianza, Ribera del Duero, ES	\$94.00
Zuccardi / Malbec, Valle de Uco, AR	\$98.00
Bruno Giacosa / Nebbiolo d'Alba, Neive, IT	\$81.00
Cune / Gran Reserva, Tempranillo, Rioja, ES	\$110.00
Orin Swift 8 Years in the Desert / Red Blend, Napa Valley, CA	\$90.00

BIG & BOLD REDS 9

Aalto / Tempranillo, Ribera del Duero, ES	\$155.00
Flor de Pingus / Tempranillo, Ribera del Duero, ES	\$200.00
Mas de Can Blau / Carignon, Syrah, Monsant, ES	\$85.00

Juan Gil / Monastrell, Jumilla ES	\$50.00
Clos Erasmus / Garnacha, Syrah, Priorat, ES	\$305.00
Black Slate / Garnacha, Carinena, Syrah	\$64.00
Pasanau Ceps Nous / Cabernet Sauvignon, Garnacha, Merlot, Syrah, Priorat, ES	\$78.00
Mount Peak Sentinel / Cabernet Sauvignon, Sonoma County, CA	\$95.00
Orin Swift Abstract / Red Blend, Napa Valley, CA	\$68.00

VODKA 8

Ketel One

Tito's

Grey Goose

Kettle One Oranje

Kettle One Citroen

Belvedere

Bare Bone

New Amsterdam

GIN 5

Tanqueray

Barr Hill Vermont

Hendrick's

Sipsmith

New Amsterdam

RUM 6

Cruzan

Bacardi Cuatro

Bacardi Ocho

Papa Pilar 24 Year

Papa Pilar Blonde

Santa Teresa

SCOTCH ⁵

Johnnie Walker Black

Lagavulin 16 Year

Oban 14 Year

Glenlivet 12 Year / 18 Year

Laphroaig 10 Year

BOURBON ⁶

Angel's Envy

Bulleit

Michter's Small Batch

Maker's Mark / Maker's 46

Woodford Reserve

Four Roses Small Batch / Single Barrel

RYE ⁵

Whistle Pig Collection

Bulleit

Woodford

Sazerac 6 Year & 18 Year

High West Collection

MAIN ⁶

Hummus Flatbread

\$6.00

roasted tomatoes, basil, olives, sunflower pesto, hummus, on grilled flatbread

Labneh Flatbread

\$8.00

harissa grilled eggplant, chive oil, fresh dill, pickled shallots, on grilled flatbread

Grilled Chicken Flatbread

\$10.00

arrabBiata sauce, goat cheese, fresh herbs, grilled chicken, balsamic glaze, on grilled flatbread

Patatas Bravas	\$4.00
crispy fried potatoes, spicy bravas sauce	
Chicken Lagrimitas	\$4.00
spiced fried chicken strips, almond romesco	
Croquetas de Pollo	\$4.00
crispy fried chicken croquetas	

FEATURED LIBATIONS ⁴

Rotating White	\$6.00
Red	\$6.00
Rose	\$6.00
Sparkling Selections	\$6.00

GIN TONIC APOTHECARY ⁴

Fruit Forward

proprietary GK tonic, grapefruit, orange, pineapple, strawberry, raspberry

Herbs & Spices

fever tree mediterranean tonic, rosemary, star anise, black peppercorn, cinnamon stick

Floral & Efflorescent

fever tree aromatic tonic, hibiscus, rose petals

Refreshing & Revitalizing

fever tree cucumber tonic, cucumber, lemon, lime, mint, basil

STARTERS ⁶

Chickpea Hummus	\$13.00
oven dried tomatos, zhug, toasted barbari bread	
Marrakesh Trio	\$16.00
zaalouk & olive, herbed labneh, harissa & pepper relish, toasted sesame barbari bread	
Croquetas de Pollo	\$10.00
crispy fried chicken croquetas, garlic aioli	
Garlic Shrimp^	\$18.00
garlic confit, white wine, barbari bread	
Patata Bravas	\$11.00
crispy fried cracked potatoes, spicy bravas sauce	
Chickpea Falafel**	\$12.00
oven dried tomato relish, garlic toum, shirazi, chile oil	

SALADS 3

Whole Grain Bowl \$15.00

roasted brassicas, turmeric couscous, spiced citronette

Mediterranean Salad** \$15.00

local lettuce, persian cucumber, ricotta salata, black olive, heirloom tomatoes, roasted shallot vinaigrette

Greek Salad** \$14.00

little gem, cucumber, imported feta, kalamata, cherry tomatoes, roasted shallot vinaigrette

PLATES 5

Fresh Herbed Falafel** \$19.00

Mediterranean Chicken Kofte** \$21.00

Mushroom & Seasonal Vegetable** \$20.00

Grilled Harissa Chicken** \$21.00

Turkish Lamb Adana** \$23.00

SANDWICHES 2

Moroccan Hot Chicken \$18.00

moroccan hot spice, cabbage slaw, herbed labneh with feta

Gypsy Spiced Lamb Burger \$19.00

piquillo pepper relish, zhug aioli, sumac onions

PITAS & WRAPS 5

Chile Falafel \$15.00

Chicken Kofte \$18.00

Harissa Chicken \$18.00

Lamb Adana \$19.00

Mushroom & Seasonal Vegetable Lavosh Wrap \$16.00

SWEET 4

Turkish Spiced Cake \$12.00

orange coffee creme anglaise, ginger crumble

Baklava Cheesecake \$12.00

spices rose petal syrup, mixed nuts

Coconut Milk Malabi**\$12.00**

israeli milk pudding, lavender shortbread cookie, blueberry compote

Spiced Chocolate Campfire Tart**\$12.00**

gianduga, toasted marshmallow fluff, graham crust

AFTERNOON PICK ME UPS 5**Espresso****\$4.00****Hot Tea****\$4.00****Coffee****\$3.50****Latte****\$4.00****Cappuccino****\$4.00****SIGNATURE MOCKTAILS** 3**Blackberry Elixir**

blackberries, basil, honey, lemon

Pepino Fresco

cucumber, mint, lime, tonic

Razmatazz

raspberries, lemon juice, orgeat

WHITE 3**Barone Montalto / Pinot Grigio / Trapani / IT****Casa Rojo / Sauvignon Blanc / Rueda / ES****Torres / Verdejo / Rueda / ES****WHITE / ROSÉ** 8**Casa Rojo / Sauvignon Blanc / Rueda / ES****AVAILABLE OPTIONS**

\$11.00

\$44.00

Gerard Bertrand Gris Blanc / Rosé / Pays / FR**AVAILABLE OPTIONS**

\$14.00

\$56.00

Gotas de Mar / Albariño / Rias Baixas / ES**AVAILABLE OPTIONS**

\$14.00

\$56.00

Barone Montalto / Pinot Grigio / Trapani / IT

AVAILABLE OPTIONS

\$11.00

\$44.00

Diora / "La Splendeur du Soleil" / Chardonnay / Monterey / CA

AVAILABLE OPTIONS

\$14.00

\$56.00

Schloss Vollrads / Riesling / Rheingau / DE

AVAILABLE OPTIONS

\$14.00

\$56.00

Torres / Verdejo / Rueda / ES

AVAILABLE OPTIONS

\$10.00

\$40.00

Mylonas / Assyrtiko / Olympos / GR

AVAILABLE OPTIONS

\$14.00

\$56.00
