

13 Gypsies

887 Stockton St 32204-3557 · +19043890330 · Updated: Jan 14, 2026

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FRESH SALADS 4

Salamanca

\$9.00

mixed greens, proscuitto, queso blanco, oranges, pine nuts, balsamic vinaigrette.

Warm Artichoke Salad

\$9.00

roasted vegetable stock poached chickpeas, artichoke hearts, parmesan citrus dressing. served warm.

Smoked Salmon And Romaine

\$9.00

strips of smoked salmon served over crisp romaine hearts, in chefs peppercorn dressing.

Cordoba

\$9.00

mixed greens, queso blanco, sauteed mushrooms, oranges, sliced almonds, balsamic vinaigrette.

TAPAS 22

Quixote Style Beef

\$8.00

citrus and herb marinated strips of hanger steak. pan seared and served with our house red mojo sauce.

Basa Fish A La Mama

\$8.00

white flake fish basa filet - marinated in white wine, garlic and parsley. served with our saffron aioli.

Seafood Salpicon

\$11.00

mixed seafood salad tossed with vegetables in a simple vinaigrette - chilled. a true taste of spain.

Street Style Pork Kabobs

\$7.00

old world moorish spiced pork kabobs.

Roman Gnocchi

\$8.00

the original gnocchi. semolina and parmesan flats, served with a mushroom sauce.

Honey Garlic Hummus

\$7.00

traditional hummus blended with garlic and honey.

Queso Manchego

\$8.00

imported sheeps milk cheese from la mancha note. queso just means cheese in spanish, this is not a dip.

Market Fresh Vegetable

daily selection of whatever vegetable looks good to chef at the market. ask server for details.

Marinated Cheese

\$9.00

queso blanco, asiago, and romano cheeses - marinated in olive oil, rosemary, black pepper, garlic, crushed olives, and roasted red peppers.

Fresh Calet Sausage	\$8.00
house made cumin sausage with house made creme fraiche and toasted peasant bread.	
Bruschetta Del Dia	
our daily bruschetta selection - ask your server for details.	
Chef's Pantry	
a sampling of specialty cheeses and cured meats that chef currently has in-house.	
Garlic Mushrooms	\$6.00
button mushrooms sauteed in olive oil, garlic, and white wine.	
Risotto Del Dia	
our daily risotto selection - ask your server for details.	
Coconut Mango Curry Chicken	\$8.00
chicken breast pieces cooked in coconut milk and curry sauce, with fresh mango and raisins.	
Fresh Chorizo And Pears	\$9.00
chefs handmade chorizo sausage, sauteed with pears and spiced dates.	
Curried Cauliflower	\$8.00
cauliflower florets in a traditional spicy curry sauce.	
Jibneh Arabieh	\$8.00
pan seared fresh cheese, scallion oil, roasted red pepper coulis.	
Cured Chorizo	\$7.00
imported spanish dry cured chorizo - the true chorizo - served chilled.	
Scallops Remini	\$3.00
pan seared scallops on toast squares with saffron aioli. 2 scallops are a standard	
Side Salad	\$5.00
spring greens, sliced tomato, and green olive tossed in our balsamic vinaigrette - with smoked sea salt.	
Bread	AVAILABLE OPTIONS
side order of our famous in-house north african flatbread or spanish peasant bread.	\$2.00
	Side Of Olive Oil:
	\$1.00

PRESSED SANDWICHES 6

Double Cow	\$8.00
angus roast beef, caramelized onions, fontina cheese.	
Rustico	\$8.00
mixed greens, sauteed mushrooms, swiss cheese, olive relish.	
The 13g Grilled Cheese	\$8.00
the famous 13g blend of cheeses, peasant bread, pressed.	

Mushroom Melt	\$8.00
sauteed mushrooms, fontina cheese, roasted red peppers.	
The Salvador	\$8.00
chorizo, genoa salami, ham, provolone, black olive relish.	
Chorizo Burger	\$9.00
beef patty blended with chorizo spices. pepperjack cheese.	

THE SHRIMP BAR 7

Garlic Shrimp	\$9.00
shrimp sauteed in olive oil, garlic, and crushed red pepper.	
Shrimp Piri-piri	\$9.00
shrimp sauteed in a traditional spicy portuguese ginger and lemon sauce.	
Blackened Shrimp	\$9.00
shrimp blackened in chefs own celebrated blackening spice blend.	
Shrimp Cocktail	\$10.00
chilled shrimp in chefs own red wine based cocktail sauce, served with romaine lettuce.	
Marsala Shrimp	\$10.00
shrimp cooked in our house marsala wine cream sauce.	
Lime Shrimp	\$9.00
boiled shrimp served with a lime and scallion dipping sauce.	
Shrimp Curry	\$10.00
a selection of fresh shrimp cooked in our traditional spicy curry sauce.	