



SMALL PLATES

BOTANAS & TOSTADAS

TOSTADAS & SALSAS \$17 GF V

SALSA TOMATILLO / CHILE MANZANO / ÁRBOL / MACHA

GUACAMOLE \$18/24 GF V

CRUDITE / VEGAN TOTOPOS

TOSTADA KAMPACHI \$19 GF

FERMENTED CHILES / CHIVES / AVOCADO

***LOBSTER TOSTADA \$30**

LEMON / PEA / RADISH / AVOCADO

SALADS

ENSALADAS

WATERMELON SALAD \$18 GF V

HEIRLOOM TOMATO / UMEBOSHI / BASIL / TAJIN

SPINACH & CHIAPAS CHEESE SALAD \$18 D N COMTE /

CRISPY SHALLOTS / GRATED MACADAMIA

APPETIZERS

ANTOJITOS

SNAP PEAS \$17

CHILE MORITA / FERMENTED LIME WHITE BEAN BUTTER

SOPE DE MUSHROOM \$19

HOISIN CASHEW / GUAJILLO / CHILE ADOBADO BUTTER

TLAYUDA DE AVOCADO \$32

CHIPOTLE / OAXACA CHEESE / CARAWAY

WAGYU ALBONDIGAS \$24 D

BISON MEATBALLS / JALAPEÑO SECO / QUESO PANELA

LAMB BIRRIA \$33

CHILE DE ÁRBOL / AVOCADO / CERVEZA

CHORIZO CON QUESO FUNDIDO \$19 D

HABANERO / QUESO OAXACA / FLOUR TORTILLAS

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APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.
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.



LARGE PLATES & TACOS

PLATOS FUERTES & TACOS

ROASTED CAULIFLOWER \$26

PUMPKIN SEED / PIPIAN / LIME FERMENTED CHILES

ORGANIC CHICKEN AL RECADO ROJO \$35 D

CRISPY CHICKEN / SPINACH / PEPITA LIME BUTTER

COCHINITA PIBIL \$33

ROASTED PORK IN ACHIOTE / PICKLED ONION / HABANERO

LUBINA FISH \$39

MEXICAN SAKE / CHILE DE ARBOL HARISSA / WHITE BEAN

CARNE ASADA 8OZ \$54 N

CHILE DE ÁRBOL / CAMBRAY ONIONS

SIDES

GUARNICIONES

POTATOES \$13

PARSLEY / TEQUILA

OYSTER MUSHROOMS \$16 N

GUAJILLO / CHILE ADOBADO BUTTER

LOS FRIJOLES CHARROS \$15 D

QUESO FRESCO / CHORIZO / EPAZOTE

DESSERTS

POSTRES

CORN CHURROS \$15 D

CINNAMON / CORN ICE CREAM / CAJETA

CAZUELA DE CHOCOLATE \$16 D N

VALRHONA CHOCOLATE / CACAO NIBS / CAJETA CREAM

PALETA DE FRESAS CON CREMA \$14 D

STRAWBERRY POPSICLE / BISCOFF / BASIL

VALLE DE GUADALUPE RED WINE SORBET \$13

BLACKBERRY / QUESO BLANCO / HIBISCUS



ROOFTOP MENU

SMALL PLATES

BOTANAS & TOSTADAS

CRISPY PEPITAS \$10

CRISPY PUMPKIN SEEDS / HOUSE CHILES RUB

TOSTADAS & SALSAS \$17 GF V

SALSA CRUDA / HABANERO / ÁRBOL / MACHA

GUACAMOLE \$18/24 GF V

CRUDITE / VEGAN TOTOPOS

APPETIZERS

ANTOJITOS

WAGYU ALBONDIGAS \$24 D

BISON MEATBALLS / JALAPEÑO SECO / QUESO PANELA

BIRRIA OF 12 HRS SLOW ROASTED LAMB \$33

CHILE DE ÁRBOL / AVOCADO / CERVEZA / CHILE ANCHO

SIDES

GUARNICIONES

CHIPOTLE POTATOES \$12

PARSLEY / TEQUILA

DESSERTS

POSTRES

PALETA DE FRESAS CON CREMA \$14 D

STRAWBERRY POPSICLE / BISCOFF / BASIL