

Tapas Gitana Northfield

310 South Happ RD
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Cold Tapas

Ensalada de Pato 8.95

Grilled duck breast fresh spinach, raisins, over angel hair pasta in sweet sherry vinaigrette

Plato de Queso Españoles 7.95 (GF)

An assortment of Spanish cheeses served with red grapes and apple slices

Pan Con Tomate, Jamon Serrano Y Manchego 12.95

Fresh tomato bread accompanied with Serrano ham and Manchego cheese

Salmon Curado 8.25

House cured Salmon served with toast points, dill sour cream, capers, red onion, carrot and celery

Aguacate Relleno 7.50 (GF)

Half avocado filled with avocado, tiger shrimp, scallions and cilantro, served over baby greens with a brandy mayo sauce

Ensalada Marinadas 6.95 (V,GF)

Baby artichokes, roasted red and green peppers, roasted eggplant, fresh garlic in a sherry/ balsamic vinaigrette

Ensalada Remolacha 6.95 (GF)

Beet salad with Serrano ham, Manchego cheese, red onions and fresh basil in a red wine vinaigrette

Patatas Con Alioli 5.95 (V,GF)

Our famous robust garlic potato salad

Pollo Al Curry 7.25 (GF)

Curried chicken salad with red grapes, scallions and celery

Tostadas Españolas 7.95

Garlic toast points topped with Serrano ham, Manchego cheese and Piquillo pepper drizzled with extra virgin olive oil

Tomate Y Queso Con Aceitunas 7.25 (V,GF)

Vine ripened tomato, fresh mozzarella, topped with black olive and roasted red pepper relish and fresh basil



Berenjena Rellena con Queso 6.25 (V,GF)

Grilled eggplant filled with roasted red peppers, fennel and Spanish onion, topped with goat cheese and drizzled with balsamic vinaigrette

Endibias Con Naranja, Queso Y Almendras 6.25 (V,GF)

Endive leaves topped with goat cheese orange and almonds, drizzled with citrus vinaigrette

Pisto Manchego 6.25 (GF)

Sautéed Eggplant, zucchini, yellow squash, red and green peppers garlic and tomato

Combination De Embuidos 10.95 (GF)

House plate of Spanish slicing meats, Chorizo seco, Cantimpolo, and Embuchado de Lomo de Cerdo served with Manchego cheese drizzled with EVOO

Canalon Frio De Atun 6.95

Tuna, asparagus, egg, fresh basil filled cannelloni with a creamy white wine sauce and tomato vinaigrette
Gambas Marinadas En Hierbas

Gambas Marinadas en Hierbas Aromaticas 8.95 (GF)

Chilled tiger shrimp marinated with fresh herbs and served with a trio of sauces: Alioli, Rosa, and Cumin

Plato de Espárragos con Jamon 7.25 (GF)

Fresh asparagus with Serrano ham and Manchego cheese, with sherry vinaigrette

Aceitunas Aliñadas 5.95 (V,GF)

Marinated Spanish Olives with onions, garlic and herbs

Pulpo A La Vinaigreta 7.95 (GF)

Poached octopus tossed with tomato, red onion, cilantro and sherry vinaigrette

HOT TAPAS

Crepe Rellena 6.75 (V)

Crepe filled with apples, goat cheese, spinach and pine nuts accompanied by pimento butter

Queso de Cabra al Horno 7.95 (V)

Oven baked goat cheese in a tomato basil sauce served with garlic bread

Empanada de Dos Solomillos 7.95

Puff pastry filled with a savory blend of beef and pork tenderloin and vegetables served over tomato basil sauce with horseradish cream

Montaditos de Cerdo 8.25

Grilled pork medallions atop caramelized red onions and seasoned croutons with lemon marjoram sauce

Pechuga de Pato 8.95

Grilled duck breast served over a blend of lentils and Mediterranean couscous with wild mushroom sauce

Mar Y Mar 11.95 (GF)

Prince Edward Island Mussels in a white wine cream sauce accompanied by two grilled tiger shrimp

Gambas Ala Plancha 8.25 (GF)

Grilled tiger shrimp with lemon butter

Gambas Al Ajillo 8.25 (GF)

Tiger shrimp sautéed in olive oil garlic and chili peppers

Champiñones Rellenos 6.95 (V)

Mushroom caps stuffed with a blend of mushroom, spinach, garlic and Spanish cheeses

Tortilla Española 5.25 (V,GF)

Traditional Spanish potato and onion Omelet

Patatas Bravas 4.95 (V,GF)

Fried new potatoes served with a spicy red pepper sauce

Dátiles Con Tocino 6.95 (GF)

Bacon wrapped dates served over red pepper cream sauce

Chorizo Ala Plancha 6.50 (GF)

Grilled Slices of Chorizo served with Cumin mayonnaise and lemon

Pimientos Del Piquillo 8.95

Imported Piquillo sweet peppers stuffed with three cheeses and spinach, served over black bean sauce

Pipirrana De Buey 7.95 (GF)

Grilled strips of marinated skirt steak on a bed of potatoes and onion, drizzled with Spanish blue cheese sauce

Calamares A La Plancha 8.25 (GF)

Squid cooked on the griddle with garlic, lemon and olive oil

Ostras A La Pimienta 8.95 (GF)

Grilled oysters rolled in cracked black pepper served over creamed leeks and potatoes with lemon butter sauce

Especialidades De La Casa

Vieiras Con Espinacas 9.95 (GF)

Grilled jumbo sea scallops served over sautéed spinach with tomato lemon garlic sauce

Tilapia Al Caparas 12.95

Grilled dusted tilapia served over sautéed vegetables with a white wine, artichoke and caper sauce

Salmon Al la Plancha 8.50/16.75 (GF)

Grilled Atlantic salmon served over creamed leeks accompanied by fresh melon relish and tomato, lemon garlic sauce

Torre De Langosta 10.95

Puff Pastry tower filled with sautéed lobster meat, scallions, garlic and brandy

Galleta de Langosta 13.95 (GF)

A potato pancake topped with a sauté of lobster, mushrooms, roasted red peppers and scallions in a lite tomato sauce

Menestra De Mariscos 11.95 (GF)

Seafood stew of salmon, clams, shrimp, and julienne vegetables in a saffron broth topped with a dollop of fresh herb alioli

Corazon de Alcachofas 8.95 (GF)

Three artichoke hearts filled with warmed Pisto Manchego topped with grilled tiger shrimp enrobed in herbed alioli and baked golden brown

Pollo A La Navarra 9.75

A chicken breast sautéed in a light egg batter and served over angel hair pasta topped with a Serrano ham, asparagus, and caper white wine sauce

Pincho de Pollo Y Chorizo 6.25/12.25 (GF)

Brochette of chicken tenderloin and chorizo with cumin mayonnaise and saffron rice

Chuletas De Cordero 14.95 (GF)

Three grilled lamb chops served over sautéed vegetables and a rich lamb reduction sauce

Nido De Cordero 8.95 (GF)

Confit of lamb hand pulled with fresh herb alioli sitting atop a crispy potato nest with caramelized red onions

Pincho Solomillo 7.25/14.25 (GF)

Beef tenderloin brochette served over crispy potato sticks accompanied by caramelized red onions and creamy horseradish sauce

Paellas

(Our Paellas are made fresh to order thus take 40-45 min.)

Vegetariana 10.95 p/p (V,GF)

Vegetarian paella made with bell peppers, onions, and assorted seasonal vegetables, baked in saffron broth

Valenciana 14.95 p/p (GF)

Chicken, shrimp, clams and mussels baked in saffron rice with peppers, onions and garlic

Mariscos 17.95 p/p (GF)

Shrimp, mussels, clams, scallops, calamari baked in saffron rice with peppers, onion and garlic

Imperial 25.95 p/p (GF)

Lobster tail, clams, shrimp scallops, calamari and mussels baked in saffron rice with peppers, onion and garlic

Desserts

Profiteroles Del Pirineo 5.75 (V)

Twin Pastries with vanilla ice cream and house made bittersweet chocolate sauce

Flor De Plátano 5.25 (V,GF)

Caramelized banana slices with vanilla ice cream, house made caramel and chocolate sauces and chopped pistachios

Tarta De Nueces con Caramelo Y Chocolate 5.75 (V)

Freshly baked pecan and honey caramel tart topped with chocolate ganache

Pan Perdido con Frutas Y Chocolate 4.95 (V)

Spanish style banana and chocolate bread pudding with dried cranberries, served warm with vanilla ice cream and caramel sauce

Mousse De Mirtilos Y Chocolate Blanco 4.95 (V,GF)

Blueberry and white chocolate mousse topped with white chocolate shavings and blueberry sauce

Flan Del Jefe 5.25 (V,GF)

Chefs Choice featured flan of the day

Arroz con Leche 3.95 (V,GF)

Spanish style rice pudding with fresh citrus zest and sprinkled with cinnamon

Delicia De Chocolate 5.95 (V,GF)

Chocolate terrine with honey roasted pecans and fresh raspberry sauce

Crema Catalana De Chocolate 5.95 (V,GF)

Creamy vanilla custard with bittersweet chocolate and caramelized sugar topping

Pera De La Abuela 5.50 (V,GF)

Red wine poached pear with cinnamon whipped cream, vanilla ice cream and fresh raspberry sauce