

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
COPPA <i>Marinated & cured pork collar, pimentón, garlic, sea salt</i>	6.5
CHORIZO DE CANTIMPALO <i>Mildly spicy pork sausage from Segovia</i>	6.5
LOMO IBÉRICO <i>Cured Iberian pork loin</i>	6.5
SALCHICHÓN IBÉRICO <i>Acorn fed pure Iberian sausage, cured with garlic & herbs</i>	6.5

QUESOS - CHEESES

GF (no bread)

IDIAZÁBAL <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.5
TETILLA <i>Semi soft cow's milk, mild buttery flavor</i>	6.5
MAHÓN <i>Firm cow's milk, lemony, salty, tangy flavor</i>	6.5
LEONORA <i>Soft goat's milk from León, medium strong flavor</i>	6.5
MANCHEGO <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	6.5
MURCIA AL VINO <i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</i>	6.5

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5

HOUSE MARINATED OLIVES GF Thyme, orange peel, garlic 4.

TAPAS Y RACIONES - SMALL PLATES

STUFFED SHISHITO PEPPERS <i>Mahón cheese, panko, spicy tomato</i>	8.
GRILLED OCTOPUS <i>Corn purée, mojo verde, cracked pepper</i>	15.5
CEVICHE DE JALAPEÑO <i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*</i>	12.
GRILLED SHRIMP SALAD GF (no croutons) <i>Roma tomatoes, cucumber, croutons, lemon</i>	12.
ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
CHICKEN CROQUETTES <i>Chicken, creamy kimchi</i>	9.
POTATO TORTILLA GF <i>Traditional Spanish omelet, caramelized onions, roasted garlic aioli*</i>	6.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli*</i>	6.5
PINTXOS <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
KALE SALAD GF (no barley) <i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomate frito</i>	9.
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.
GRILLED CHICKEN FLATBREAD <i>Tomato marmalade, pesto, Mahón cheese</i>	12.
TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
SAUTÉED GARLIC SHRIMP GF (no bread) <i>Brandy, pepper flakes</i>	10.

SABORES DE PRIMAVERA - SPRING IN SPAIN

ROASTED OYSTERS <i>Half dozen, lemon garlic butter</i>	16.
TOSTA DE SETAS <i>Pan de cristal, mixed mushrooms, ricotta, PX glaze</i>	9.
COSTILLAS PEDRO XIMÉNEZ <i>St. Louis pork ribs, PX reduction, pickled vegetables</i>	14.
CANARIAN CHEESE SPREAD, 'ALMOGROTE' <i>Mahón, smoked paprika, guindilla peppers, crostini</i>	9.

PLATOS FAMILIARES - LARGER PLATES

LAMB CHOPS <i>Honey beer reduction, kale, potato foam</i>	25.5
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
PAELLA DE POLLO <i>Valencia style rice, chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron</i>	25.
ARROZ CALDOSO <i>Seafood, chicken, Valencia style rice, red sofrito, saffron</i>	25.
SNAPPER & QUINOA GF <i>Lemon caper butter, quinoa soy salad</i>	24.
SALMÓN GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	16.
CHURRASCO MORUNO <i>Cumin marinated skirt steak, mojo verde, sweet potato terrine, green peppercorn sauce</i>	24.

{ 60 }

11TH ST NE
ATLANTA
GEORGIA 30309
404.900.6926
BULLAGASTROBAR.COM

{ EVENTS }

PLEASE INQUIRE ABOUT
PRIVATE

DINING ROOM

404.858.1577

GF gluten free