

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO	6.5
<i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
FINOCCHIO	6.5
<i>'Creminelli' handcrafted Italian salami, fennel</i>	
CHORIZO DE CANTIMPALO	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
LOMO IBÉRICO	6.5
<i>Cured Iberian pork loin</i>	
SALCHICHÓN	6.5
<i>Spanish sausage cured with garlic and herbs</i>	

QUESOS - CHEESES

GF (no bread)

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

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 5.5HOUSE MARINATED OLIVES GF *Thyme, orange peel, garlic* 4.

TAPAS Y RACIONES - SMALL PLATES

TEQUEÑOS	9.
<i>Tetilla cheese, Sriracha aioli, tomato marmalade</i>	
GRILLED OCTOPUS	15.5
<i>Corn purée, mojo verde, cracked pepper</i>	
CEVICHE DE JALAPEÑO	12.
<i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange*</i>	
GRILLED OCTOPUS SALAD GF (no croutons)	18.
<i>Roma tomatoes, cucumber, croutons, lemon</i>	
ANDALUSIAN GAZPACHO	6.
<i>Spanish chilled vegetable soup</i>	
CHICKEN CROQUETTES	9.
<i>Chicken, creamy kimchi</i>	
POTATO TORTILLA GF	6.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
SHORT RIB MONTADITOS	11.
<i>Tomato marmalade, guindilla, tetilla cheese</i>	
PATATAS BRAVAS	6.5
<i>Crispy potato cubes, spicy brava sauce, aioli*</i>	
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)	9.
<i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	
HUEVOS 'BULLA'	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
ALBÓNDIGAS	9.
<i>Veal and pork meatballs, manchego, tomate frito</i>	
CRISPY CALAMARI	10.
<i>Homemade tartar sauce</i>	
HAM CROQUETTES	7.
<i>Serrano ham, fig jelly</i>	
PIMIENTOS DE PADRÓN	9.
<i>Blistered shishito peppers, sea salt</i>	
GRILLED CHICKEN FLATBREAD	12.
<i>Tomato marmalade, pesto, Mahón cheese</i>	
TUNA TARTAR	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
SAUTÉED GARLIC SHRIMP GF (no bread)	10.
<i>Brandy, pepper flakes</i>	

SABORES DE INVIERNO - WINTER IN SPAIN

STUFFED SHISHITO PEPPERS	8.
<i>Mahón cheese, panko, spicy tomato</i>	
GALICIAN SOUP	9.
<i>White beans, pork shank, chorizo, kale</i>	
PIQUILLOS VIZCAÍNA STYLE	11.
<i>Ground beef & pork stuffed piquillos, béchamel, black currants</i>	
SLOW ROASTED PIG	23.
<i>Pork demi, panadera potatoes</i>	
LAMB CHOPS	24.5
<i>Honey beer reduction, kale, potato foam</i>	

PLATOS FAMILIARES - LARGE PLATES

PAELLA	39.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	
ARROZ CALDOSO	25.
<i>Seafood, chicken, Valencia style rice, red sofrito, saffron</i>	
SNAPPER & QUINOA GF	24.
<i>Lemon caper butter, quinoa soy salad</i>	
SALMÓN GF	21.
<i>Baby spinach, chickpeas, lemon cream*</i>	
BRAISED SHORT RIBS GF (no potato chips)	27.
<i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	
CHURRASCO MORUNO	24.
<i>Cumin marinated skirt steak, mojo verde, sweet potato terrine, green peppercorn sauce</i>	

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{ EVENTS }

PLEASE INQUIRE ABOUT
PRIVATE

DINING ROOM

404.858.1577

GF gluten free