

MON TO SUN, 5-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar***BOARDS****CHEF'S BOARD 18.***Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives***CURED MEATS 14.***Jamón Serrano, Coppa, Chorizo de Cantimpalo***CHEESES 14.***Tetilla, Murcia al Vino, Manchego***5.****HAM CROQUETTES***Serrano ham, fig jelly***PATATAS BRAVAS***Crispy potato cubes, spicy brava sauce, aioli***ANDALUSIAN GAZPACHO***Spanish chilled vegetable soup***PIMIENTOS DE PADRÓN***Blistered shishito peppers, sea salt***POTATO TORTILLA***Traditional Spanish omelet, caramelized onions, garlic aioli* **8.****SAUTÉED GARLIC SHRIMP***Brandy, pepper flakes*  *(no bread)***PINTXO MORUNO***Cumin marinated grilled pork skewers, mojo verde, Greek yogurt***KALE SALAD***Barley, roasted beets, Spanish goat cheese, lemon maple dressing***ALBÓNDIGAS***Veal and pork meatballs, Manchego, tomato frito*

## EMBUTIDOS - CURED MEATS

GF (no bread)

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

## QUESOS - CHEESES

GF (no bread)

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

<b>SALAD</b> <i>Your choice of:</i>	9.
• <b>Kale:</b> Barley, roasted beets, goat cheese, lemon maple dressing	
• <b>Verde:</b> Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing	
add chicken 5. add salmon 7. add shrimp 6.	
<b>STUFFED SHISHITO PEPPERS</b> <i>Mahón cheese, panko, spicy tomato</i>	8.
<b>GRILLED OCTOPUS</b> GF <i>Corn purée, mojo verde, cracked pepper</i>	15.5
<b>CEVICHE DE JALAPEÑO</b> <i>Shrimp, fish, roasted jalapeño, fresh lime &amp; orange, plantain chips*</i>	12.
<b>GRILLED SHRIMP SALAD</b> GF (no croutons) <i>Roma tomatoes, cucumber, croutons, lemon</i>	12.
<b>ANDALUSIAN GAZPACHO</b> <i>Spanish chilled vegetable soup</i>	6.
<b>CHICKEN CROQUETTES</b> <i>Chicken, creamy kimchi</i>	9.
<b>POTATO TORTILLA</b> GF <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.
<b>MONTADITOS</b> <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli*</i>	6.5
<b>PINTXOS</b> <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.
<b>CRISPY CALAMARI</b> <i>Homemade tartar sauce</i>	10.
<b>HAM CROQUETTES</b> <i>Serrano ham, fig jelly</i>	7.
<b>PIMIENTOS DE PADRÓN</b> <i>Blistered shishito peppers, sea salt</i>	9.
<b>GRILLED CHICKEN FLATBREAD</b> <i>Tomato marmalade, pesto, Mahón cheese</i>	12.
<b>TUNA TARTAR</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
<b>SAUTÉED GARLIC SHRIMP</b> GF (no bread) <i>Brandy, pepper flakes</i>	10.

## DE TEMPORADA - SEASONAL

<b>SALMON ESCABECHE</b> GF <i>House cured salmon, celery, scallion and carrot curls, sherry vinegar, EVOO</i>	12.
<b>PEAS AND HAM</b> <i>Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée</i>	18.
<b>CLAMS WITH PORK BELLY</b> GF (no bread) <i>White wine, diced tomato, grilled baguette</i>	14.
<b>SHRIMP AL ROMESCO</b> <i>Shrimp, romesco sauce, grilled green onions, corn cake</i>	18.
<b>PORK TENDERLOIN</b> GF <i>Herb marinated grilled pork tenderloin, pisto Manchego</i>	15.

## PLATOS FAMILIARES - LARGER PLATES

<b>LAMB CHOPS</b> GF <i>Honey beer reduction, kale, potato foam</i>	25.5
<b>PAELLA</b> <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
<b>PAELLA DE POLLO</b> <i>Valencia style rice, chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron</i>	25.
<b>ARROZ CALDOSO</b> <i>Seafood, chicken, Valencia style rice, red sofrito, saffron</i>	25.
<b>SNAPPER &amp; QUINOA</b> <i>Lemon caper butter, quinoa soy salad</i>	24.
<b>SALMÓN</b> GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
<b>CANNELLONI</b> <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	16.
<b>CHURRASCO MORUNO</b> GF (no shishito peppers) <i>Cumin marinated skirt steak, mojo verde, sweet potato terrine, green peppercorn sauce</i>	24.

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{ EVENTS }

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GF gluten free