

TAPAS Y RACIONES



EMBUTIDOS

BULLA

GASTROBAR

QUESOS



PLATOS FAMILIARES

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO <i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
FINNOCHIO <i>'Creminelli' handcrafted Italian salami, fennel</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 <i>Spanish sausage cured with garlic and 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

ACEITUNAS MARINADAS GF House marinated olives with thyme and orange peel 4.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.

TAPAS Y RACIONES - SMALL PLATES

TEQUEÑOS <i>Tetilla cheese, Sriracha aioli, tomato marmalade</i>	9.	TORTILLA ESPAÑOLA GF <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5	ENSALADA DE KALE GF (no barley) <i>Kale, barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
PINTXO MORUNO <i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	9.	BUÑUELOS DE BACALAO <i>Codfish fritters, homemade tartar sauce</i>	8.
GAMBAS AL AJILLO GF (no bread) <i>Sautéed shrimp, garlic, guindilla</i>	10.	PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.
GAZPACHO ANDALUZ <i>Spanish chilled vegetable soup</i>	6.	CROQUETAS DE JAMÓN <i>Serrano ham croquettes, fig jelly</i>	7.
ALBÓNDIGAS <i>Veal and pork meatballs, manchego, tomato frito</i>	9.	ENSALADA DE PULPO GF (no croutons) <i>Grilled octopus, roma tomatoes, cucumber</i>	18.
MONTADITOS DE COSTILLA <i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>	11.	HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
COCA DE RABO <i>Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil</i>	16.	MC FOIE GF (no bread) <i>Beef & foie gras patties, homemade steamed buns, Idiazábal foam</i>	14.
TARTAR DE ATÚN <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.		

PLATOS FAMILIARES-LARGER PLATES

PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	ARROZ CALDOSO <i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
CHURRASCO MORUNO GF (no crispy potatoes) <i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.	SALMÓN GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
PARGO CON QUINOA GF <i>Red snapper, lemon caper butter, quinoa soy salad</i>	24.	COSTILLAS DE RES GF (no potato chips) <i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>	27.

GF gluten free

{ 2500 }

PONCE DE LEON BOULEVARD
CORAL GABLES
FLORIDA 33134

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BULLAGASTROBAR.COM

{ EVENTS }

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