



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

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

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 5.5

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

TAPAS Y RACIONES - SMALL PLATES

ENSALADA

Your choice of:

- **Caesar:** Kale, serrano-caesar dressing, Manchego, croutons 8.
- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing add chicken 5. add salmon 7. add shrimp 6. 9.

ENSALADA DE PULPO GF (no croutons) 18.
Grilled octopus, roma tomatoes, cucumber

PATATAS BRAVAS 6.5
Crispy potato cubes, spicy brava sauce, aioli

CEVICHE DE JALAPEÑO GF 12.
Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips

PINTXO MORUNO 9.
Cumin marinated grilled pork, mojo verde, Greek yogurt

GAMBAS AL AJILLO GF (no bread) 10.
Sautéed shrimp, garlic, guindilla

GAZPACHO ANDALUZ 6.
Spanish chilled vegetable soup

ALBÓNDIGAS 9.
Veal and pork meatballs, Manchego, tomate frito

MONTADITOS 11.
Brisket, tomato marmalade, guindilla, tetilla cheese

COCA DE RABO 16.
Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil

TARTAR DE ATÚN 14.
*Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli**

TORTILLA ESPAÑOLA GF 6.
*Traditional Spanish omelet, caramelized onions, garlic aioli**

BUÑUELOS DE BACALAO 8.
Codfish fritters, homemade tartar sauce

PIMIENTOS DE PADRÓN 9.
Blistered shishito peppers, sea salt

CROQUETAS DE JAMÓN 7.
Serrano ham croquettes, fig jelly

HUEVOS 'BULLA' 10.5
*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil**

DE TEMPORADA - SEASONAL

ESCABECHE DE SALMÓN GF 12.
House cured salmon, celery, scallion and carrot curls, sherry vinegar, EVOO

PEAS AND HAM 18.
Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée

CLAMS WITH PORK BELLY GF (no bread) 14.
White wine, diced tomato, grilled baguette

SOLOMILLO DE CERDO GF 15.
Herb marinated grilled pork tenderloin, pisto Manchego

BRANZINO CON KALE GF 22.
Golden raisins, fennel wedges, orange fennel sauce

PLATOS FAMILIARES - LARGER PLATES

PAELLA 39.
Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron

CHURRASCO MORUNO GF (no shishitos) 24.
Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine

PARGO CON QUINOA 24.
Red snapper, lemon caper butter, quinoa soy salad

ARROZ CALDOSO 25.
Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron

SALMÓN GF 21.
*Baby spinach, chickpeas, lemon cream**

CANNELLONI 18.
'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

GF gluten free

{ 2500 }

PONCE DE LEON BOULEVARD
CORAL GABLES
FLORIDA 33134

305.441.0107

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{ EVENTS }

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PRIVATE

DINING ROOM

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