



## 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

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

## TAPAS Y RACIONES - SMALL PLATES

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

## SABORES DE PRIMAVERA - SPRING IN SPAIN

<b>ROASTED OYSTERS</b> <i>Half dozen, lemon garlic butter</i>	16.
<b>TOSTA DE SETAS</b> <i>Pan de cristal, mixed mushrooms, ricotta, PX glaze</i>	9.
<b>CHULETA DE CERDO</b> <i>Pork chop, fennel slaw, 'migas'</i>	25.
<b>CANARIAN CHEESE SPREAD, 'ALMOGROTE'</b> <i>Mahón, smoked paprika, guindilla peppers, crostini</i>	9.

## PLATOS FAMILIARES - LARGER PLATES

<b>PAELLA</b> <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
<b>CHURRASCO MORUNO</b> GF (no crispy potatoes) <i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.
<b>PARGO CON QUINOA</b> GF <i>Red snapper, lemon caper butter, quinoa soy salad</i>	24.
<b>ARROZ CALDOSO</b> <i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
<b>SALMÓN</b> GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
<b>CANNELLONI</b> <i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	19.

GF gluten free

{ 2500 }

PONCE DE LEON BOULEVARD  
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{ EVENTS }

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