

**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</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

**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**

**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 **9.**  
add chicken 5. add salmon 7. add shrimp 6.

**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, tomato 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**

**TOMATILLO HUMMUS** **8.**  
Tomatillo salsa, jalapeño, fried chickpeas, coca slices

**CREAM OF BUTTERNUT SQUASH** **8.**  
Spanish paprika, cracked pepper, cheese crostini

**GRILLED SWORDFISH** **19.**  
Sofrito de calamar, crab, alubias

**QUESO FUNDIDO** **8.**  
Chorizo, tetilla cheese, crostini

**BRAISED BRISKET CALDOSO** **20.**  
Valencia style rice, red sofrito, piquillo confit, crispy chickpeas

**PLATOS FAMILIARES - LARGER PLATES**

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

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

**BISTRO FILET** GF (no shishito peppers) **24.**  
Spanish paprika rub, mojo verde, peppercorn sauce, sweet potato terrine, shishito peppers

**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

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{ EVENTS }

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