

TAPAS Y RACIONES



EMBUTIDOS

BULLA

GASTROBAR

QUESOS



PLATOS FAMILIARES

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO	6.5
<i>'Fermín' Serrano ham, aged 18 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
FUET	6.5
<i>Hard pork sausage from the Pyrenees</i>	
CHORIZO DE BELLOTA	6.5
<i>Black foot Iberian pork sausage from Salamanca</i>	
LOMO IBÉRICO	6.5
<i>Cured Iberian pork loin</i>	
SALCHICHÓN	6.5
<i>Spanish sausage cured with garlic and herbs</i>	

QUESOS - CHEESES

GF (no bread)

IDIAZÁBAL	6.5
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
TETILLA	6.5
<i>Semi soft cow's milk, mild buttery flavor</i>	
MAHÓN	6.5
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
LEONORA	6.5
<i>Soft goat's milk from León, medium strong flavor</i>	
MANCHEGO	6.5
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
MAXORATA	6.5
<i>Canarian semi hard goat's milk, pimentón rind</i>	

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 6.
ACEITUNAS MARINADAS GF *House marinated olives with thyme and orange peel* 4.

TAPAS Y RACIONES - SMALL PLATES

ENSALADA DE PULPO GF (no croutons)	15.	ENSALADA DE KALE GF (no barley)	9.
<i>Grilled octopus, heirloom tomatoes, cucumber</i>		<i>Kale, barley, roasted beets, goat cheese, lemon maple dressing</i>	
GAZPACHO ANDALUZ	6.	GAMBAS AL AJILLO GF (no bread)	10.
<i>Spanish chilled vegetable soup</i>		<i>Sautéed shrimp, garlic, guindilla</i>	
BUÑUELOS DE BACALAO	8.	HUEVOS 'BULLA'	10.5
<i>Codfish fritters, homemade tartar sauce</i>		<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
MC FOIE GF (no bread)	14.	ALBÓNDIGAS	9.
<i>45 day dry-aged Angus beef, foie gras, homemade steamed buns, XO sauce</i>		<i>Veal and pork meatballs, manchego, tomato frito</i>	
TORTILLA ESPAÑOLA GF	6.	PIMIENTOS DE PADRÓN	9.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>		<i>Blistered shishito peppers, sea salt</i>	
MONTADITOS DE COSTILLA	11.	CROQUETAS DE JAMÓN	7.
<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>		<i>Iberian ham croquettes, fig jelly</i>	
PATATAS BRAVAS	6.5	TARTAR DE ATÚN	14.
<i>Crispy potato cubes, spicy brava sauce, aioli</i>		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
COCA DE RABO	16.	PINTXO MORUNO	9.
<i>Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil</i>		<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
FLAMENQUÍN	14.		
<i>Andalusian pork roll, tetilla cheese, bellota ham, truffle aioli</i>			

PLATOS FAMILIARES-LARGER PLATES

PAELLA	39.	ARROZ CALDOSO	25.
<i>Bomba rice, calamari, king prawn, clams, shrimp, red sofrito, saffron, branzino</i>		<i>Bomba rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	
SOLOMILLO DE RES CON POLENTA GF (no polenta)	38.	RABO DE TORO	29.
<i>8 oz. Filet mignon, wild mushroom sauce, polenta fries</i>		<i>Braised oxtail, shishito peppers, bomba rice</i>	
COCHINILLO GF (no potatoes)	28.	SALMÓN ORGÁNICO GF (no sauce)	19.
<i>Suckling pig, oyster mushrooms, ajo perejil</i>		<i>Atlantic salmon, baby spinach, chickpeas, lemon cream*</i>	
MERO CON QUINOA GF	27.	COSTILLAS DE RES GF (no potato chips)	27.
<i>Black grouper, lemon caper butter, quinoa soy salad</i>		<i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>	

GF gluten free

{ 2500 }
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 CORAL GABLES
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{ EVENTS }
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