

## EMBUTIDOS - CURED MEATS

GF (no bread)

<b>JAMÓN SERRANO</b> <i>'Fermín' Serrano ham, aged 18 months</i>	8.
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b> <i>Acorn fed pure Iberian ham</i>	15.
<b>FUET</b> <i>Hard pork sausage from the Pyrenees</i>	7.
<b>CHORIZO DE BELLOTA</b> <i>Black foot Iberian pork sausage from Salamanca</i>	7.
<b>LOMO IBÉRICO</b> <i>Cured Iberian pork loin</i>	10.
<b>SALCHICHÓN</b> <i>Spanish sausage cured with garlic and herbs</i>	6.

## QUESOS - CHEESES

GF (no bread)

<b>IDIAZÁBAL</b> <i>Firm sheep's milk, lightly smoked from the Basque country</i>	8.
<b>TETILLA</b> <i>Semi soft cow's milk, mild buttery flavor</i>	7.
<b>MAHÓN</b> <i>Firm cow's milk, lemony, salty, tangy flavor</i>	8.
<b>LEONORA</b> <i>Soft goat's milk from León, medium strong flavor</i>	9.
<b>MANCHEGO</b> <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	7.
<b>MAXORATA</b> <i>Canarian semi hard goat's milk, pimentón rind</i>	10.

**PAN DE CRISTAL CON TOMATE** *Toasted crispy ethereal bread brushed with fresh tomato* 5.  
**ACEITUNAS MARINADAS** *House marinated olives with thyme and orange peel* 6.

## TAPAS Y RACIONES - SMALL PLATES

<b>ENSALADA DE PULPO</b> <i>Grilled octopus, heirloom tomatoes, cucumber</i>	19.	<b>ENSALADA DE KALE</b> <i>Kale, barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
<b>GAZPACHO ANDALUZ</b> <i>Spanish chilled vegetable soup</i>	6.	<b>GAMBAS AL AJILLO</b> <i>Sautéed shrimp, garlic, guindilla</i>	14.
<b>BUÑUELOS DE BACALAO</b> <i>Codfish fritters, homemade tartar sauce</i>	9.	<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.
<b>MC FOIE</b> <i>45 day dry-aged Angus beef, foie gras, homemade steamed buns, XO sauce</i>	14.	<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, stracciatella, tomate frito</i>	10.
<b>TORTILLA ESPAÑOLA</b> <i>Traditional Spanish omelet, roasted garlic aioli*</i>	7.	<b>PIMIENTOS DE PADRÓN</b> <i>Blistered shishito peppers, sea salt</i>	11.
<b>MONTADITOS DE COSTILLA</b> <i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>	11.	<b>CROQUETAS DE JAMÓN</b> <i>Iberian ham croquettes, fig jelly</i>	10.
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli</i>	7.	<b>TARTAR DE ATÚN</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	15.
<b>COCA DE RABO</b> <i>Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil</i>	16.	<b>PINTXO MORUNO</b> <i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	9.
<b>FLAMENQUÍN</b> <i>Andalusian pork roll, tetilla cheese, bellota ham, truffle aioli</i>	14.		

## PLATOS FAMILIARES-LARGER PLATES

<b>PAELLA</b> <i>Bomba rice, calamari, king prawn, clams, shrimp, red sofrito, saffron, branzino</i>	39.	<b>ARROZ CALDOSO</b> <i>Bomba rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
<b>SOLOMILLO DE RES CON POLENTA</b> <i>8 oz. Filet mignon, wild mushroom sauce, polenta fries</i>	39.	<b>RABO DE TORO</b> <i>Braised oxtail, shishito peppers, bomba rice</i>	29.
<b>COCHINILLO</b> <i>Suckling pig, oyster mushrooms, ajo perejil</i>	28.	<b>SALMÓN ORGÁNICO</b> <i>Atlantic salmon, baby spinach, chickpeas, lemon cream*</i>	21.
<b>MERO CON QUINOA</b> <i>Black grouper, lemon caper butter, quinoa soy salad</i>	27.	<b>COSTILLAS DE RES</b> <i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>	27.

GF gluten free

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