

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 and herbs</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

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

CEVICHE DE JALAPEÑO <i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>	12.
PULPO A LA GALLEGA <i>Steamed Spanish octopus, potatoes, pimentón, EVOO</i>	14.5
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
PINTXOS <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
GAMBAS AL AJILLO GF (no bread) <i>Sautéed shrimp, garlic, guindilla</i>	10.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
TARTAR DE ATÚN <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
TORTILLA ESPAÑOLA GF <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
ENSALADA DE KALE GF (no barley) <i>Kale, barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	9.
GAZPACHO ANDALUZ <i>Spanish chilled vegetable soup</i>	6.
PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.
CROQUETAS DE JAMÓN <i>Serrano ham croquettes, fig jelly</i>	7.
ALBÓNDIGAS <i>Veal and pork meatballs, manchego, tomate frito</i>	9.
ENSALADA DE PULPO GF (no croutons) <i>Grilled octopus, roma tomatoes, cucumber</i>	18.
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5

SABORES DE PRIMAVERA - SPRING IN SPAIN

ROASTED OYSTERS <i>Half dozen, lemon garlic butter</i>	16.
GRILLED PEACH SALAD <i>Mixed greens, Serrano ham, burrata, PX glaze</i>	14.5
TOSTA DE SETAS <i>Pan de cristal, mixed mushrooms, ricotta, PX glaze</i>	9.

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

ARROZ CALDOSO <i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
PARGO CON QUINOA GF <i>Red snapper, lemon caper butter, quinoa soy salad</i>	24.
SALMÓN GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	17.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
CHURRASCO MORUNO GF (no crispy potatoes) <i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.
'BULLA' BURGER GF (no bread or fries) <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze, patatas bravas</i>	15.

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SHARON ROAD, SUITE W01
CHARLOTTE
NORTH CAROLINA, 28211704.837.4422
BULLAGASTROBAR.COM

{ EVENTS }

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GF gluten free