

MON TO FRI, 5-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar***TABLAS****TABLA MIXTA 18.***Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives***EMBUTIDOS 14.***Jamón Serrano, Coppa, Chorizo de Cantimpalo***QUESOS 14.***Tetilla, Murcia al Vino, Manchego***5.****CROQUETAS DE JAMÓN***Serrano ham croquettes, fig jelly***PATATAS BRAVAS***Crispy potato cubes, spicy brava sauce, aioli***GAZPACHO ANDALUZ***Spanish chilled vegetable soup***PIMIENTOS DE PADRÓN***Blistered shishito peppers, sea salt***TORTILLA ESPAÑOLA (GF)***Traditional Spanish omelet, caramelized onions, garlic aioli***8.****GAMBAS AL AJILLO***Sautéed shrimp, brandy, pepper flakes (GF) (no bread)***PINTXO MORUNO***Cumin marinated grilled pork skewers, mojo verde, Greek yogurt***ENSALADA DE KALE***Barley, roasted beets, Spanish goat cheese, lemon maple dressing***ALBÓNDIGAS***Veal and pork meatballs, Manchego, tomato frito*

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

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

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

CEVICHE DE JALAPEÑO* <i>Shrimp, fish, roasted jalapeño, fresh lime, orange, plantain chips</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, caramelized onions, 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

DE TEMPORADA - SEASONAL

SALMON ESCABECHE* GF <i>House cured salmon, celery, scallion and carrot curls, sherry vinegar, EVOO</i>	12.
PEAS AND HAM <i>Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée</i>	18.
CLAMS WITH PORK BELLY GF (no bread) <i>White wine, diced tomato, grilled baguette</i>	14.
PORK TENDERLOIN GF <i>Herb marinated grilled pork tenderloin, pisto Manchego</i>	15.
VEGGIE FLATBREAD <i>Eggplant, red & green peppers, red onion, tetilla cheese, EVOO</i>	9.5

PLATOS FAMILIARES - LARGER PLATES

ARROZ CALDOSO <i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
PARGO CON QUINOA <i>Red snapper, lemon caper butter, quinoa soy salad</i>	24.
SALMÓN* GF <i>Baby spinach, chickpeas, lemon cream</i>	21.
CANNELONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	16.
PAELLA DE POLLO <i>Valencia style rice, chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron</i>	25.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
CHURRASCO MORUNO* GF (no shishito peppers) <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 bun, honey thyme glaze, patatas bravas</i>	15.

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BULLAGASTROBAR.COM

{ EVENTS }

PLEASE INQUIRE ABOUT

PRIVATE

DINING ROOM

980.699.6220

GF gluten free