

MIAMI SPICE 39.

{LIVE. SHARE. INDULGE.}

APPETIZERS

Select 1

MONTADITOS DE COSTILLA

Braised short ribs, tomato marmalade, guindilla, tetilla cheese

ENSALADA VERDE

Roasted brussels sprouts, crispy kale, lemon maple dressing

HUEVOS CABREADOS

Eggs, shrimp, shoestring potatoes, brava sauce, paprika

PINTXO MORUNO DE POLLO

Cumin marinated chicken, salsa criollo, Greek yogurt

MAIN COURSE

Select 1

CHULETAS DE CORDERO

Lamb chops, honey beer reduction, asparagus

CAMARONES EN SALSA BRAVA

Prawns, shrimp, tomate frito, brava sauce, crispy potato cubes

ARROZ CALDOSO

Valencia style rice, seafood, chicken, red sofrito, saffron

CHURRASCO MORUNO

Cumin marinated skirt steak, crispy potatoes

DESSERTS

Select 1

FLAN DE COCO

Coconut flan, passion fruit sorbet

COPA BULLA

*Dulce de leche, strawberries, granny smith apples, Greek yogurt**Items subject to change*



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>	
FINOCCHIO	6.5
<i>Uncured Italian salami, fennel</i>	
CHORIZO DE CANTIMPALO	6.5
<i>Mildly spicy pork sausage from Segovia</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>	

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 6.

TAPAS Y RACIONES - SMALL PLATES

CROQUETAS DE POLLO	9.	TORTILLA ESPAÑOLA GF	6.
<i>Free-range young chicken, creamy kimchi</i>		<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
AREPITAS IBÉRICAS	10.	ENSALADA DE KALE GF (no barley)	9.
<i>Mini arepas, Iberian pork loin, guasacaca sauce</i>		<i>Kale, barley, roasted beets, goat cheese, lemon maple dressing</i>	
TEQUEÑOS	9.	BUÑUELOS DE BACALAO	8.
<i>Tetilla cheese, Sriracha aioli, tomato marmalade</i>		<i>Codfish fritters, homemade tartar sauce</i>	
PULPO A LA GALLEGA	13.	GAZPACHO ANDALUZ	6.
<i>Steamed Spanish octopus, potatoes, pimentón, EVOO</i>		<i>Spanish chilled vegetable soup</i>	
PATATAS BRAVAS	6.5	PIMIENTOS DE PADRÓN	9.
<i>Crispy potato cubes, spicy brava sauce, aioli</i>		<i>Blistered shishito peppers, sea salt</i>	
PINTXO MORUNO 🔥	9.	CROQUETAS DE JAMÓN	7.
<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>		<i>Serrano ham croquettes, fig jelly</i>	
GAMBAS AL AJILLO GF (no bread)	10.	ALBÓNDIGAS	9.
<i>Sautéed shrimp, garlic, guindilla</i>		<i>Veal and pork meatballs, manchego, tomato frito</i>	
FLAMENQUÍN	14.	ENSALADA DE PULPO 🔥 GF (no croutons)	15.
<i>Andalusian pork roll, tetilla cheese, bellota ham, truffle aioli</i>		<i>Grilled octopus, heirloom tomatoes, cucumber</i>	
MONTADITOS DE COSTILLA	11.	HUEVOS 'BULLA'	10.5
<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>		<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
TARTAR DE ATÚN	14.	MC FOIE 🔥 GF (no bread)	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>		<i>Beef & foie gras patties, homemade steamed buns, Idiazábal foam</i>	

PLATOS FAMILIARES - LARGE PLATES

ARROZ CALDOSO	25.	COSTILLAS DE RES GF (no potato chips)	27.
<i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>		<i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>	
PAELLA	39.	SALMÓN 🔥 GF (no sauce)	19.
<i>Valencia style rice, calamari, king prawns, clams, shrimp, red sofrito, saffron</i>		<i>Baby spinach, chickpeas, lemon cream*</i>	
PARGO CON QUINOA 🔥 GF	24.	CHURRASCO MORUNO 🔥 GF (no crispy potatoes)	24.
<i>Red snapper, lemon caper butter, quinoa soy salad</i>		<i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, crispy potatoes</i>	

🔥 prepared in our charcoal oven
 GF gluten free

{ 5335 }

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{ EVENTS }

PLEASE INQUIRE ABOUT

PRIVATE

DINING ROOM

305.720.9212