

TAPAS Y RACIONES



EMBUTIDOS

BULLA

GASTROBAR

QUESOS



PLATOS FAMILIARES

EMBUTIDOS - CURED MEATS

GF (no bread)

| | |
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| 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)

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| 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> | |
| MURCIA AL VINO | 6.5 |
| <i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</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 5.

TAPAS Y RACIONES - SMALL PLATES

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| CROQUETAS DE POLLO | 9. | TORTILLA ESPAÑOLA GF | 6. |
| <i>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 | 14.5 | 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, tomate frito</i> | |
| MONTADITOS DE COSTILLA | 11. | ENSALADA DE PULPO 🔥 GF (no croutons) | 16. |
| <i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i> | | <i>Grilled octopus, heirloom tomatoes, cucumber</i> | |
| TARTAR DE ATÚN | 14. | HUEVOS 'BULLA' | 10.5 |
| <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i> | | <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i> | |
| | | MC FOIE 🔥 GF (no bread) | 14. |
| | | <i>Beef & foie gras patties, homemade steamed buns, Idiazábal foam</i> | |

PLATOS FAMILIARES - LARGE PLATES

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| 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 | 21. |
| <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, sweet potato terrine</i> | |

🔥 prepared in our charcoal oven
 GF gluten free

{ 5335 }

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BULLAGASTROBAR.COM

{ EVENTS }

PLEASE INQUIRE ABOUT

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DINING ROOM

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