

**EMBUTIDOS - CURED MEATS**

GF (no bread)

<b>JAMÓN SERRANO</b>	6.5
<i>'Fermin' Serrano ham, aged 15 months</i>	
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b>	15.
<i>Acorn fed pure Iberian ham</i>	
<b>COPPA</b>	6.5
<i>Marinated &amp; cured pork collar, pimentón, garlic, sea salt</i>	
<b>CHORIZO DE CANTIMPALO</b>	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
<b>LOMO IBÉRICO</b>	6.5
<i>Cured Iberian pork loin</i>	
<b>SALCHICHÓN IBÉRICO</b>	6.5
<i>Acorn fed pure Iberian sausage, cured with garlic &amp; herbs</i>	

**QUESOS - CHEESES**

GF (no bread)

<b>IDIAZÁBAL</b>	6.5
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
<b>TETILLA</b>	6.5
<i>Semi soft cow's milk, mild buttery flavor</i>	
<b>MAHÓN</b>	6.5
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
<b>LEONORA</b>	6.5
<i>Soft goat's milk from León, medium strong flavor</i>	
<b>MANCHEGO</b>	6.5
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
<b>MURCIA AL VINO</b>	6.5
<i>Goat cheese from Murcia, wine cured rind, sweet &amp; 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 5.5

**TAPAS Y RACIONES - SMALL PLATES**

<b>CROQUETAS DE POLLO</b>	9.
<i>Chicken, creamy kimchi</i>	
<b>AREPITAS IBÉRICAS</b>	10.
<i>Homemade mini arepas, Iberian ham, braised pork, guasacaca sauce</i>	
<b>PULPO A LA GALLEGA</b>	14.5
<i>Steamed Spanish octopus, potatoes, pimentón, EVOO</i>	
<b>PATATAS BRAVAS</b>	6.5
<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
<b>PINTXO MORUNO</b> 🔥	9.
<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
<b>GAMBAS AL AJILLO</b> GF (no bread)	10.
<i>Sautéed shrimp, garlic, guindilla</i>	
<b>MONTADITOS</b>	11.
<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	
<b>TARTAR DE ATÚN</b>	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
<b>TORTILLA ESPAÑOLA</b> GF	6.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
<b>ENSALADA DE KALE</b> GF (no barley)	9.
<i>Kale, barley, roasted beets, goat cheese, lemon maple dressing</i>	
<b>BUÑUELOS DE BACALAO</b>	8.
<i>Codfish fritters, homemade tartar sauce</i>	
<b>GAZPACHO ANDALUZ</b>	6.
<i>Spanish chilled vegetable soup</i>	
<b>PIMIENTOS DE PADRÓN</b>	9.
<i>Blistered shishito peppers, sea salt</i>	
<b>CROQUETAS DE JAMÓN</b>	7.
<i>Serrano ham croquettes, fig jelly</i>	
<b>ALBÓNDIGAS</b>	9.
<i>Veal and pork meatballs, manchego, tomate frito</i>	
<b>ENSALADA DE PULPO</b> 🔥 GF (no croutons)	18.
<i>Grilled octopus, roma tomatoes, cucumber</i>	
<b>HUEVOS 'BULLA'</b>	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	

**SABORES DE PRIMAVERA - SPRING IN SPAIN**

<b>ROASTED OYSTERS</b>	16.
<i>Half dozen, lemon garlic butter</i>	
<b>GRILLED PEACH SALAD</b>	14.5
<i>Mixed greens, Serrano ham, burrata, PX glaze</i>	
<b>TOSTA DE SETAS</b>	9.
<i>Pan de cristal, mixed mushrooms, ricotta, PX glaze</i>	
<b>WATERCRESS SALAD</b>	12.
<i>Fennel, blood orange, walnuts, Idiazábal, fig dressing</i>	
<b>COSTILLAS PEDRO XIMÉNEZ</b>	14.
<i>St. Louis pork ribs, PX reduction, pickled vegetables</i>	

**PLATOS FAMILIARES - LARGE PLATES**

<b>ARROZ CALDOSO</b>	25.
<i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	
<b>PAELLA</b>	39.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	
<b>PARGO CON QUINOA</b> GF	24.
<i>Red snapper, lemon caper butter, quinoa soy salad</i>	
<b>CANNELLONI</b>	19.
<i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	
<b>SALMÓN</b> 🔥 GF	21.
<i>Baby spinach, chickpeas, lemon cream*</i>	
<b>CHURRASCO MORUNO</b> 🔥 GF (no crispy potatoes)	24.
<i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	

{ 5335 }

NW 87 AVENUE, #C102  
DORAL

FLORIDA 33166

305.260.6543

BULLAGASTROBAR.COM

{ EVENTS }

PLEASE INQUIRE ABOUT

PRIVATE

DINING ROOM

305.720.9212

🔥 prepared in our charcoal oven  
GF gluten free

## CERVEZA - BEER

### DRAFT BEER

MAHOU, Lager, Spain	4./6.
LA RUBIA, Blonde Ale, Florida	4./6.
ALHAMBRA 1925 RESERVA, Strong Lager, Spain	4./6.

### BOTTLES

AMSTEL LIGHT, Pale Lager, Holland	6.
CHIMAY BLEUE, Strong Dark Ale, Belgium	14.
ESTRELLA DAMM, Lager, Spain	5.
STELLA ARTOIS, Lager, Belgium	6.
GOLDEN MONKEY, Belgian style tripel, Pennsylvania	7.
1906 RESERVA ESPECIAL, Amber Lager, Spain	6.
FLORIDIAN, Hefeweizen, Florida	6.
POP'S, Porter, Florida	6.
CIGAR CITY JAI ALAI, India Pale Ale, Florida	7.
SIDRA EL GAITERO, Cider, Spain	6.
POLAR, Pale Lager, Venezuela	6.
LAGUNITAS, India Pale Ale, California	6.

### LARGE FORMAT

ESTRELLA INEDIT, Lager, Spain	22.
DUVEL, Strong Ale, Belgium	22.

## CÓCTELES - COCKTAILS

<b>MOSCOW MULE</b> <i>Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom &amp; currant infused syrup, candied ginger</i>	12.
<b>LEMONGRASS COLLINS</b> <i>St. Germain, Wint &amp; Lila gin, lemongrass syrup, cucumber</i>	12.
<b>BULLFIGHTER</b> <i>Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry</i>	12.
<b>PROPER GIN &amp; TONIC</b> <i>Wint &amp; Lila gin, lemon peel, lime wheel, star anise, Fever Tree tonic water</i>	13.
<b>HEARTBREAKER</b> <i>Diplomatico Reserva Exclusiva rum, Aperol, Lustau East India Solera sherry, strawberry rosemary syrup</i>	12.
<b>SUAVECITO</b> <i>Don Julio Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick</i>	13.
<b>LA MADRILEÑA</b> <i>Old Forester 100 Bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherries</i>	12.

## SANGRÍA

<b>SANGRÍA</b> <i>Red wine, brandy, triple sec, sprite, chopped orange</i>	8./29.
<b>SANGRÍA BLANCA</b> <i>Cava, peach schnapps, triple sec, strawberries, blueberries</i>	10./37.
<b>SANGRÍA DE CERVEZA</b> <i>La Rubia, St. Germain, lemon juice, pear purée</i>	8./29.

## VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GITANA, Sanlúcar de Barrameda	7.
FINO, ALVEAR, Montilla-Moriles	7.
FINO, MAESTRO SIERRA, Jerez de la Frontera	10.
AMONTILLADO, NAPOLEÓN, Sanlúcar de Barrameda	7.
AMONTILLADO, GRANT 'LA GARROCHA', Puerta de Santa María	9.
PALO CORTADO, 'VIEJO CP' VALDESPINO, Jerez de la Frontera	16.
OLOROSO, EMILIO LUSTAU, Jerez de la Frontera	7.
OLOROSO, MAESTRO SIERRA, Jerez de la Frontera	11.

## VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedès, 2013	11./38.
RAVENTÓS Y BLANC, BRUT, Penedès, 2013	65.
LLOPART, ROSÉ, BRUT RESERVA, Penedès, 2013	54.
BOLLINGER, SPECIAL CUVEE, BRUT, Épernay, N.V.	135.
TAITTINGER, BRUT, Reims, N.V.	85.

## VINOS ROSADOS

CAPÇANES, MAS DONIS, Montsant, 2016	38.
MUGA, ROSADO, Rioja, 2016	9./32.

## VINOS BLANCOS - WHITE WINE

### AROMATIC

VIÑA ESMERALDA, Penedès, 2013	35.
BOTANI, MOSCATEL SECO, Sierras de Malaga, 2015	43.

### LIGHT & CRISP

LAGAR DE CERVERA, ALBARIÑO, Rías, Baixas, 2016	11./38.
CVNE, MONOPOLE, VIURA, Rioja, 2015	35.
NIVARIUS, TEMPRANILLO BLANCO, Rioja, 2014	10./35.
SHAYA, OLD VINES, VERDEJO, Rueda, 2015	11./36.
REKALDE, TXAKOLINA, País Vasco, 2016	40.
PACO Y LOLA, ALBARIÑO, Rías Baixas, 2016	45.
CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2016	10./35.

### RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, Rías Baixas, 2016	55.
ENATE, CHARDONNAY, Somontano, 2015	35.
VIÑA MEIN, Ribeiro, 2015	58.
ÁLVARO PALACIOS, PLACET, VIURA, Rioja, 2011	70.
BODEGAS ZERRAN, GARNACHA BLANCA, Priorat, 2014	41.
AVANCIA, GODELLO, Valedorras, 2015	64.

## VINOS TINTOS - RED WINE

### BRIGHT & FRUIT DRIVEN

ALTA PAVINA, PINOT NOIR, Tierra de Castilla y León, 2012	12./46.
BORSAO, TRES PICOS, GARNACHA, Campo de Borja, 2015	42.
PAGO DE VALDONEJE, MENCIA, Bierzo, 2014	38.
JUAN GIL, MONASTRELL, Jumilla, 2014	11./38.
PAGOS DE INDALIA, PINOT NOIR, Ribera del Andarax, 2015	42.
PENA DO LOBO, MENCIA, Ribeira Sacra, 2014	60.
CAPÇANES, VALL DEL CALAS, Montsant, 2010	52.
LA MALDITA, GARNACHA, Rioja, 2016	35.
GARUM, MERLOT BLEND, Cádiz, 2015	42.

### ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, Rioja, 2011	12./40.
VIÑA ARANA, RESERVA, Rioja, 2009	68.
VIÑA ARDANZA, RESERVA, Rioja, 2008	72.
FINCA VILLACRECES, Ribera del Duero, 2014	78.
BODEGAS ASTER, CRIANZA, Ribera del Duero, 2012	48.
VIÑA TONDONIA, RESERVA, Rioja, 2004	105.
PROTOS, TINTO FINO, Ribera del Duero, 2015	11./38.
MARQUES DE MURRIETA, RESERVA, Rioja, 2012	56.
MUGA, RESERVA, Rioja, 2013	66.
ÁNIMA NEGRA, AN/2, Mallorca, 2013	67.
CILLAR DE SILOS, CRIANZA, Ribera del Duero, 2012	50.
ARTADI, TEMPRANILLO, Rioja, 2016	62.
BODEGA EDUARDO GARRIDO, CRIANZA, Rioja, 2011	46.

### DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, Penedès, 2009	10./35.
NUMANTHIA, TERMES, Toro, 2013	68.
CVNE IMPERIAL, RESERVA, Rioja, 2011	95.
LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2007	115.
ABADIA RETUERTA, Sardón de Duero, 2012	66.
MARQUÉS DE GRIÑON, CALIZA, Valdepusa, 2012	48.
REMELLURI, RESERVA, Rioja, 2010	90.
EMILIO MORO, Ribera del Duero, 2015	17./68.
VALDUERO, CRIANZA, Ribera del Duero, 2014	80.
CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2012	41.
BODEGA EDUARDO GARRIDO, RESERVA, Rioja, 2011	52.
MATARROMERA, CRIANZA, Ribera del Duero, 2013	65.
SERRAS DEL PRIORAT, Priorat, 2016	14./55.

### RICH & POWERFUL

CLOS DE MAS, Priorat, 2015	65.
BODEGAS PINTIA, Toro, 2011	140.
VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2011	320.
BODEGAS MAURO, Tierra de Castilla y León, 2014	105.
AALTO, Ribera del Duero, 2014	120.
ÁLVARO PALACIOS, LES TERRASSES, Priorat, 2014	93.
CASTILLO DE MONTE LA REINA, VS, Toro, 2006	90.

## VINOS AMERICANOS - AMERICAN WINES

NEWTON RED LABEL, CABERNET, Sonoma County, 2015	63.
LOS VASCOS, GRANDE RESERVE, Colchagua, 2014	37.
GAVILAN, CHALONE, PINOT NOIR, Napa Valley, 2013	47.
THE PRISONER, Napa Valley, 2015	85.
EL ENEMIGO, MALBEC, Mendoza, 2013	65.
BODEGA FIN DEL MUNDO, RED BLEND, Neuquen, 2012	69.
DUCKHORN, MERLOT, Napa Valley, 2014	128.
CROSSBARN, CABERNET SAUVIGNON, Napa Valley, 2014	95.

\*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify us of any food allergies. 18% service charge will be added to parties of six or more.