

MIAMI SPICE 39.

{LIVE. SHARE. INDULGE.}

BEVERAGE*Select one**Any sangria or non-alcoholic drink***TAPAS***Select one***ALBÓNDIGAS***Veal and pork meatballs, Manchego, tomate frito***CROQUETAS DE POLLO** 🍷*Creamy curried chicken, panko***HUEVOS CABREADOS***Eggs, shrimp, shoestring potatoes, brava sauce, paprika***CEVICHE DE JALAPEÑO** 🌿*Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips***ENSALADA CÉSAR CON SERRANO***Crispy Serrano, kale, serrano-caesar dressing, Manchego, croutons***MAIN COURSE***Select one***SALMÓN** 🌿*Baby spinach, chickpeas, lemon cream***PEAS AND HAM***Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée***BRANZINO CON KALE** 🌿*Golden raisins, fennel wedges, orange fennel sauce***SOLOMILLO DE CERDO** 🌿*Herb marinated grilled pork tenderloin, pisto Manchego***PINTXO Y TOSTADA DE AGUACATE***Cumin marinated grilled chicken skewers, avocado toast, tomato salad***DESSERT***Select one***CREMA CATALANA***Spanish style crème brûlée, fresh berries***CHURROS CON CHOCOLATE***Traditional fried dough, chocolate sauce, dulce de leche*



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 & herbs</i>	6.5

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5

ACEITUNAS MARINADAS GF House marinated olives with thyme and orange peel 4.

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

ENSALADA

Your choice of:

- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing 9.
 - **Spinach:** Beets, walnuts, arugula, Spanish goat cheese 8.
- add chicken 5. add salmon 7. add shrimp 6.

ENSALADA DE PULPO GF (no croutons) 18.
Grilled octopus, roma tomatoes, cucumber

CROQUETAS DE POLLO 9.
Chicken, creamy kimchi

AREPITAS IBÉRICAS 10.
Homemade mini arepas, Iberian ham, braised pork, guasacaca sauce

PULPO A LA GALLEGA 14.5
Steamed Spanish octopus, potatoes, pimentón, EVOO

PATATAS BRAVAS 6.5
Crispy potato cubes, spicy brava sauce, aioli

PINTXO MORUNO 9.
Cumin marinated grilled pork, mojo verde, Greek yogurt

GAMBAS AL AJILLO GF (no bread) 10.
Sautéed shrimp, garlic, guindilla

MONTADITOS 11.
Brisket, tomato marmalade, guindilla, tetilla cheese

TARTAR DE ATÚN 14.
*Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli**

TORTILLA ESPAÑOLA GF 6.
*Traditional Spanish omelet, caramelized onions, garlic aioli**

BUÑUELOS DE BACALAO 8.
Codfish fritters, homemade tartar sauce

GAZPACHO ANDALUZ 6.
Spanish chilled vegetable soup

PIMIENTOS DE PADRÓN 9.
Blistered shishito peppers, sea salt

CROQUETAS DE JAMÓN 7.
Serrano ham croquettes, fig jelly

ALBÓNDIGAS 9.
Veal and pork meatballs, Manchego, tomato frito

HUEVOS 'BULLA' 10.5
*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil**

DE TEMPORADA - SEASONAL

ESCABECHE DE SALMÓN GF 12.
House cured salmon, celery, scallion and carrot curls, sherry vinegar, EVOO

PEAS AND HAM 18.
Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée

CLAMS WITH PORK BELLY GF (no bread) 14.
White wine, diced tomato, grilled baguette

SOLOMILLO DE CERDO GF 15.
Herb marinated grilled pork tenderloin, pisto Manchego

EMPEDRAT DE BACALAO 9.5
White bean salad, cod confit, smoked Spanish paprika, scallion curls

PLATOS FAMILIARES - LARGER PLATES

ARROZ CALDOSO 25.
Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron

PAELLA 39.
Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron

PARGO CON QUINOA 24.
Red snapper, lemon caper butter, quinoa soy salad

CANNELLONI 18.
'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

SALMÓN GF 21.
*Baby spinach, chickpeas, lemon cream**

CHURRASCO MORUNO GF (no shishito peppers) 24.
Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine

{ 5335 }

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DORAL

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BULLAGASTROBAR.COM

{ EVENTS }

PLEASE INQUIRE ABOUT
PRIVATE

DINING ROOM

786.897.2878

prepared in our charcoal oven
GF gluten free