



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

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 DEL CHEF 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.

TAPAS Y RACIONES - SMALL PLATES

CROQUETAS DE POLLO <i>Chicken, creamy kimchi</i>	9.
AREPITAS IBÉRICAS <i>Homemade mini arepas, Iberian ham, braised pork, guasacaca sauce</i>	10.
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
PINTXO MORUNO 🔥 <i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	9.
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, roasted garlic aioli*</i>	6.
ENSALADA DE KALE GF (no barley) <i>Kale, barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
BUÑUELOS DE BACALAO <i>Codfish fritters, homemade tartar sauce</i>	8.
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, tomato 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

SABORES DE PRIMAVERA - SPRING IN SPAIN

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

PLATOS FAMILIARES - LARGER PLATES

ARROZ CALDOSO <i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
PARGO CON QUINOA GF <i>Red snapper, lemon caper butter, quinoa soy salad</i>	24.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	18.
SALMÓN 🔥 GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
CHURRASCO MORUNO 🔥 GF (no crispy potatoes) <i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.

🔥 prepared in our charcoal oven
GF gluten free

{ 5335 }

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{ EVENTS }

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