

## EMBUTIDOS - CURED MEATS

GF (no bread)

<b>JAMÓN SERRANO</b>	6.5
<i>'Fermín' Serrano ham, aged 18 months</i>	
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b>	15.
<i>Acorn fed pure Iberian ham</i>	
<b>FUET</b>	6.5
<i>Hard pork sausage from the Pyrenees</i>	
<b>CHORIZO DE BELLOTA</b>	6.5
<i>Black foot Iberian pork sausage from Salamanca</i>	
<b>LOMO IBÉRICO</b>	6.5
<i>Cured Iberian pork loin</i>	
<b>SALCHICHÓN</b>	6.5
<i>Spanish sausage cured with garlic and 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>MAXORATA</b>	6.5
<i>Canarian semi hard goat's milk, pimentón rind</i>	

**PAN DE CRISTAL CON TOMATE** *Toasted crispy ethereal bread brushed with fresh tomato* 6.

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

## TAPAS Y RACIONES - SMALL PLATES

<b>ENSALADA DE PULPO</b> GF (no croutons)	15.	<b>ENSALADA DE KALE</b> GF (no barley)	9.
<i>Grilled octopus, heirloom tomatoes, cucumber</i>		<i>Kale, barley, roasted beets, goat cheese, lemon maple dressing</i>	
<b>GAZPACHO ANDALUZ</b>	6.	<b>HUEVOS 'BULLA'</b>	10.5
<i>Spanish chilled vegetable soup</i>		<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
<b>BUÑUELOS DE BACALAO</b>	8.	<b>ALBÓNDIGAS</b>	9.
<i>Codfish fritters, homemade tartar sauce</i>		<i>Veal and pork meatballs, manchego, tomate frito</i>	
<b>TORTILLA ESPAÑOLA</b> GF	6.	<b>PIMIENTOS DE PADRÓN</b>	9.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>		<i>Blistered shishito peppers, sea salt</i>	
<b>MONTADITOS DE COSTILLA</b>	11.	<b>CROQUETAS DE JAMÓN</b>	7.
<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>		<i>Iberian ham croquettes, fig jelly</i>	
<b>PATATAS BRAVAS</b>	6.5	<b>TARTAR DE ATÚN</b>	14.
<i>Crispy potato cubes, spicy brava sauce, aioli</i>		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
<b>FLAMENQUÍN</b>	14.	<b>GAMBAS AL AJILLO</b> GF (no bread)	10.
<i>Andalusian pork roll, tetilla cheese, bellota ham, truffle aioli</i>		<i>Sautéed shrimp, garlic, guindilla</i>	

## ASADOR - CHARCOAL OVEN

<b>PINTXO MORUNO</b>	9.
<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
<b>CUBANO IBÉRICO</b>	19.
<i>Lomo Ibérico, piparras, presa de bellota, tetilla cheese, mustard aioli, pan de cristal</i>	
<b>MC FOIE</b> GF (no bread)	14.
<i>45 day dry-aged Angus beef, foie gras, homemade steamed buns, XO sauce</i>	
<b>MERO CON MENESTRA</b>	28.
<i>Grouper, baby zucchini, potato, heirloom vinaigrette</i>	
<b>ARROZ MARINERO</b>	28.
<i>Bomba rice, sofrito verde, clams, shrimp, grouper, plankton</i>	
<b>SOLOMILLO IBÉRICO</b>	26.
<i>Iberian pork tenderloin, sautéed apple, rosemary demi-glace, wild mushrooms</i>	
<b>SOLOMILLO DE RES CON POLENTA</b> GF (no polenta)	38.
<i>8 oz. Filet mignon, wild mushroom sauce, polenta fries</i>	

## PLATOS FAMILIARES - LARGE PLATES

<b>PAELLA</b>	39.
<i>Bomba rice, calamari, king prawn, clams, shrimp, grouper, red sofrito, saffron</i>	
<b>ARROZ CALDOSO</b>	25.
<i>Bomba rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	
<b>MERO CON QUINOA</b> GF	27.
<i>Black grouper, lemon caper butter, quinoa soy salad</i>	
<b>SALMÓN ORGÁNICO</b> GF (no sauce)	19.
<i>Atlantic salmon, baby spinach, chickpeas, lemon cream*</i>	
<b>COSTILLAS DE RES</b> GF (no potato chips)	27.
<i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>	

GF gluten free

{ 5335 }

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{ EVENTS }

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