

**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

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

CEVICHE DE JALAPEÑO <i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>	12.
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 pork loin skewer, 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, roasted garlic aioli*</i>	6.
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
ENSALADA DE KALE GF (no barley) <i>Kale, barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	9.
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, tomate 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.
GRILLED PEACH SALAD <i>Mixed greens, Serrano ham, burrata, PX glaze</i>	14.5
TOSTA DE SETAS <i>Pan de cristal, mixed mushrooms, ricotta, PX glaze</i>	9.
COSTILLAS PEDRO XIMÉNEZ <i>St. Louis pork ribs, PX reduction, pickled vegetables</i>	14.
CHULETA DE CERDO <i>Pork chop, fennel slaw, 'migas'</i>	25.

PLATOS FAMILIARES - LARGER PLATES

ARROZ CALDOSO <i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
REDFISH CON QUINOA GF <i>Lemon caper butter, quinoa soy salad</i>	24.
SALMÓN GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	19.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
CHURRASCO MORUNO GF (no crispy potatoes) <i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.
'BULLA' BURGER GF (no bread or fries) <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze, patatas bravas</i>	15.

{ 6007 }

LEGACY DRIVE, #180

PLANO

TEXAS 75024

972.805.4590

BULLAGASTROBAR.COM

{ EVENTS }

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PRIVATE

DINING ROOM

214.883.3627

prepared in our charcoal oven
 GF gluten free

CERVEZA - BEER

DRAFT BEER

ESTRELLA DAMM, <i>Pale Lager, Spain</i>	5./7.
HOEGAARDEN, <i>Witbier, Belgium</i>	5./7.
DEEP ELLUM, <i>India Pale Ale, Texas</i>	5./7.

BOTTLES

AMSTEL XLIGHT, <i>Pale Lager, Holland</i>	6.
CHIMAY BLEUE, <i>Strong Dark Ale, Belgium</i>	15.
STELLA ARTOIS, <i>Pale Lager, Belgium</i>	7.
DEEP ELLUM DREAMCRUSHER, <i>Double IPA, Texas</i>	8.
MILLER LITE, <i>Pale Lager, Wisconsin</i>	5.
AUSTIN EASTCIDERS, BLOOD ORANGE , <i>Cider, Texas</i>	6.
LAGUNITAS, <i>India Pale Ale, California</i>	6.
REVOLVER BLOOD & HONEY , <i>Wheat Ale, Texas</i>	7.
MODELO ESPECIAL, <i>Pale Lager, Mexico</i>	6.
DOS EQUIS AMBAR, <i>Amber Lager, Mexico</i>	6.
DUVEL, <i>Strong Ale, Belgium</i>	12.

CÓCTELES - COCKTAILS

MOSCOW MULE <i>Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger</i>	13.
LEMONGRASS COLLINS <i>St. Germain, Bombay Sapphire gin, lemongrass syrup, cucumber</i>	12.
SPANISH MARGARITA <i>Jimador Reposado, Grand Marnier, Amontillado sherry, lime juice, agave nectar</i>	12.
BULLFIGHTER <i>Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry</i>	12.
PROPER GIN & TONIC <i>Bombay Sapphire gin, lemon peel, lime wheel, star anise, Fever Tree tonic water</i>	12.
LA MADRILEÑA <i>Bulleit Bourbon, La Gitana Manzanilla sherry, grated cinnamon, apple cinnamon infused syrup, Filthy black cherries</i>	12.
SUAVECITO <i>Cazadores Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick</i>	13.

SANGRÍA

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

VINOS DE JEREZ - SHERRIES

MANZANILLA, <i>La Guita, Sanlúcar de Barrameda</i>	7.
FINO, TIO PEPE, <i>Jerez de la Frontera</i>	7.
AMONTILLADO, NAPOLEON, <i>Sanlúcar de Barrameda</i>	7.
OLOROSO, EMILIO LUSTAU, <i>Jerez de la Frontera</i>	7.

VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, <i>Brut, Penedès, 2013</i>	12./46.
RAVENTÓS Y BLANC, BRUT, <i>Penedès, 2014</i>	65.
LLOPART, ROSÉ, BRUT RESERVA, <i>Penedès, 2014</i>	68.
TAITTINGER, BRUT, <i>Reims, N.V.</i>	95.

VINOS ROSADOS - ROSE WINES

MUGA ROSADO, <i>Rioja, 2016</i>	10./38.
CAPÇANES, MAS DONIS, <i>Montsant, 2016</i>	45.

VINOS BLANCOS - WHITE WINE

LIGHT & CRISP

VIÑA ESMERALDA, <i>Penedès, 2014</i>	47.
LAGAR DE CERVERA, ALBARIÑO, <i>Rías Baixas, 2016</i>	11./42.
CVNE MONOPOLE, <i>Viura, Rioja, 2015</i>	10./38.
SHAYA, OLD VINES, <i>Verdejo, Rueda, 2016</i>	11./42.
REKALDE, TXAKOLINA, <i>País Vasco, 2016</i>	48.
PACO & LOLA, ALBARIÑO, <i>Rías Baixas, 2016</i>	49.
CASTILLO DE MONJARDIN, CHARDONNAY, <i>Navarra, 2016</i>	10./38.

RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, <i>Rías Baixas, 2016</i>	55.
ENATE, CHARDONNAY, <i>Somontano, 2016</i>	35.
GODEVAL, GODELLO, <i>Valdeorras, 2016</i>	11./42.
AVANCIA, GODELLO, <i>Valdeorras, 2015</i>	65.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

ALTOS DE LA HOYA, MONASTRELL, <i>Jumilla, 2015</i>	38.
BORSAO, TRES PICOS, GARNACHA, <i>Campo de Borja, 2015</i>	46.
PETALOS, MENCIA, <i>Bierzo, 2015</i>	58.
JUAN GIL, MONASTRELL, <i>Jumilla, 2015</i>	13./50.
AVANCIA CUVÉE DE O, MENCIA, <i>Valdeorras 2016</i>	48.

ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, <i>Rioja, 2011</i>	13./50.
VIÑA ARANA, RESERVA, <i>Rioja, 2008</i>	75.
VIÑA ARDANZA, RESERVA, <i>Rioja 2008</i>	85.
BODEGAS ASTER, CRIANZA, <i>Ribera del Duero, 2013</i>	56.
VIÑA TONDONIA, RESERVA, <i>Rioja, 2005</i>	105.
CEPA 21, HITO, <i>Ribera del Duero, 2015</i>	13./50.
MUGA, RESERVA, <i>Rioja 2013</i>	78.
CILLAR DE SILOS, CRIANZA, <i>Ribera del Duero, 2012</i>	55.
ARTADI, TEMPRANILLO, <i>Rioja 2016</i>	58.
CARLOS SERRES, RESERVA, <i>Rioja</i>	42.

DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, <i>Penedès, 2009</i>	10./40.
NUMANTHIA, TERMES, <i>Toro 2014</i>	68.
CVNE IMPERIAL, RESERVA, <i>Rioja, 2011</i>	98.
LA RIOJA ALTA 904, GRAN RESERVA, <i>Rioja, 2007</i>	115.
ABADIA RETUERTA, <i>Sardon de Duero, 2012</i>	75.
MARQUÉS DE GRIÑON, CALIZA, <i>Valdepusa, 2012</i>	58.
ENATE, CABERNET SAUVIGNON, <i>Somontano, 2013</i>	58.
EMILIO MORO, <i>Ribera del Duero, 2015</i>	17./66.
PESQUERA, CRIANZA, <i>Ribera del Duero, 2014</i>	95.
CASTILLO DE MONTE LA REINA, CRIANZA, <i>Toro, 2014</i>	12./46.
CARLOS SERRES, GRAN RESERVA, <i>Rioja, 2010</i>	60.
DOMINIO DE PINGUS, PSI, <i>Ribera del Duero, 2014</i>	95.

RICH & POWERFUL

CLOS DE MAS, <i>Priorat, 2015</i>	68.
BODEGAS PINTIA, <i>Toro, 2012</i>	145.
BODEGAS MAURO, <i>Tierra de Castilla y León, 2014</i>	110.
AALTO, <i>Ribera del Duero, 2015</i>	135.
ÁLVARO PALACIOS, LES TERRASSES, <i>Priorat, 2014</i>	94.
CASTILLO DE MONTE LA REINA, VS, <i>Toro, 2006</i>	92.

VINOS AMERICANOS - AMERICAN WINES

AVERAEN, PINOT NOIR, <i>Willamette Valley, OR, 2015</i>	13./50.
BUENA VISTA, PINOT NOIR, <i>North Coast, 2015</i>	47.
THE PRISONER, <i>Napa Valley, 2015</i>	95.
JORDAN, <i>Alexander Valley, 2014</i>	125.
JUSTIN, CABERNET SAUVIGNON, <i>Paso Robles, 2014</i>	60.
NEWTON, SKYSIDE CLARET, <i>Sonoma Coast, 2015</i>	14./54.
CROSSBARN, CHARDONNAY, <i>Sonoma Coast, 2016</i>	14./54.

*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.