

DFW RESTAURANT WEEK 39.

{LIVE. SHARE. INDULGE.}

BEVERAGE*Select one**Red sangria or non-alcoholic drink***TAPAS***Select one***ALBÓNDIGAS***Veal and pork meatballs, Manchego, tomate frito***HUEVOS CABREADOS***Eggs, shrimp, shoestring potatoes, brava sauce, paprika***CEVICHE DE JALAPEÑO** GF*Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips***EMPEDRAT DE BACALAO***White bean salad, cod confit, smoked Spanish paprika, scallion curls***ENSALADA VERDE***Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing***MAIN COURSE***Select one***SALMÓN** GF*Baby spinach, chickpeas, lemon cream***BRANZINO CON KALE** GF*Golden raisins, fennel wedges, orange fennel sauce***BRAISED BRISKET CALDOSO***Valencia style rice, red sofrito, piquillo confit, crispy chickpeas***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**Items subject to change. 20% will be donated to North Texas Food Bank.*



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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

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

HOUSE MARINATED OLIVES GF Thyme, orange peel, garlic 4.

TAPAS Y RACIONES - SMALL PLATES

SALAD <i>Your choice of:</i>	9.
• Kale: Barley, roasted beets, goat cheese, lemon maple dressing	
• Verde: Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing	
add chicken 5. add salmon 7. add shrimp 6.	
CEVICHE DE JALAPEÑO <i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</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
PINTXOS <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
SAUTÉED GARLIC SHRIMP GF (no bread)	10.
<i>Brandy, pepper flakes</i>	
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
POTATO TORTILLA GF <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.
HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.
GRILLED OCTOPUS SALAD GF (no croutons)	18.
<i>Roma tomatoes, cucumber, croutons, lemon</i>	
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5

DE TEMPORADA - SEASONAL

SALMON ESCABECHE GF <i>House cured salmon, celery, scallion and carrot curls, sherry vinegar, EVOO</i>	12.
PEAS AND HAM <i>Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée</i>	18.
CLAMS WITH PORK BELLY GF (no bread) <i>White wine, diced tomato, grilled baguette</i>	14.
BRANZINO WITH KALE GF <i>Golden raisins, fennel wedges, orange fennel sauce</i>	24.
EMPEDRAT DE BACALAO <i>White bean salad, cod confit, smoked Spanish paprika, scallion curls</i>	9.5

PLATOS FAMILIARES - LARGER PLATES

ARROZ CALDOSO <i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>	25.
REDFISH & QUINOA <i>Lemon caper butter, quinoa soy salad</i>	24.
SALMON GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	18.
CHICKEN PAELLA <i>Valencia style rice, chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron</i>	25.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
CHURRASCO MORUNO GF (no shishito peppers) <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 bun, honey thyme glaze, patatas bravas</i>	15.

{ 6007 }

LEGACY DRIVE, #180

PLANO

TEXAS 75024

972.805.4590

BULLAGASTROBAR.COM

{ EVENTS }

PLEASE INQUIRE ABOUT

PRIVATE

DINING ROOM

214.883.3627

 prepared in our charcoal oven
GF gluten free

MON TO SUN, 5-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar***BOARDS****CHEF'S BOARD 18.***Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives***CURED MEATS 14.***Jamón Serrano, Coppa, Chorizo de Cantimpalo***CHEESES 14.***Tetilla, Murcia al Vino, Manchego***5.****HAM CROQUETTES***Serrano ham, fig jelly***PATATAS BRAVAS***Crispy potato cubes, spicy brava sauce, aioli***ANDALUSIAN GAZPACHO***Spanish chilled vegetable soup***PIMIENTOS DE PADRÓN***Blistered shishito peppers, sea salt***POTATO TORTILLA***Traditional Spanish omelet, caramelized onions, garlic aioli (GF)***8.****SAUTÉED GARLIC SHRIMP***Brandy, pepper flakes (GF) (no bread)***PINTXO MORUNO***Cumin marinated grilled pork skewers, mojo verde, Greek yogurt***KALE SALAD***Barley, roasted beets, Spanish goat cheese, lemon maple dressing***ALBÓNDIGAS***Veal and pork meatballs, Manchego, tomato frito*