

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO	6.5
<i>'Fermín' Serrano ham, aged 18 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
FINOCCHIO	6.5
<i>Uncured Italian salami, fennel</i>	
CHORIZO DE CANTIMPALO	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
LOMO IBÉRICO	6.5
<i>Cured Iberian pork loin</i>	
SALCHICHÓN	6.5
<i>Spanish sausage cured with garlic and herbs</i>	

QUESOS - CHEESES

GF (no bread)

IDIAZÁBAL	6.5
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
TETILLA	6.5
<i>Semi soft cow's milk, mild buttery flavor</i>	
MAHÓN	6.5
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
LEONORA	6.5
<i>Soft goat's milk from León, medium strong flavor</i>	
MANCHEGO	6.5
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
MAXORATA	6.5
<i>Canarian semi hard goat's milk, pimentón rind</i>	

ACEITUNAS MARINADAS GF Thyme, orange peel, garlic 4.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.

TAPAS Y RACIONES - SMALL PLATES

CROQUETAS DE POLLO	9.	TORTILLA ESPAÑOLA GF	6.
<i>Amish young chicken, creamy kimchi</i>		<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
RILLETES DE SALMÓN	10.	ENSALADA DE KALE GF (no barley)	9.
<i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>		<i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	
TEQUEÑOS	9.	BUÑUELOS DE BACALAO	8.
<i>Tetilla cheese, Sriracha aioli, tomato marmalade</i>		<i>Homemade tartar sauce</i>	
PULPO A LA GALLEGA	13.	GAZPACHO ANDALUZ	6.
<i>Steamed Spanish octopus, potatoes, pimentón, EVOO</i>		<i>Spanish chilled vegetable soup</i>	
PATATAS BRAVAS	6.5	PIMIENTOS DE PADRÓN	9.
<i>Crispy potato cubes, spicy brava sauce, aioli</i>		<i>Blistered shishito peppers, sea salt</i>	
PINTXOS 🔥		CROQUETAS DE JAMÓN	7.
YOUR CHOICE OF:		<i>Serrano ham, fig jelly</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.	ALBÓNDIGAS	9.
• Chicken skewers, yogurt sauce, salsa criolla	8.	<i>Veal and pork meatballs, manchego, tomato frito</i>	
GAMBAS AL AJILLO GF (no bread)	10.	ENSALADA DE PULPO 🔥 GF (no croutons)	16.
<i>Brandy, pepper flakes</i>		<i>Heirloom tomatoes, cucumber, croutons, lemon</i>	
CALAMARI ANDALUZ	10.	HUEVOS 'BULLA'	10.5
<i>Tartar sauce</i>		<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
MONTADITOS DE COSTILLA	11.	MC FOIE 🔥 GF (no bread)	14.
<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>		<i>Beef & foie gras patties, homemade steamed buns, Idiazábal foam</i>	
TARTAR DE ATÚN	14.		
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>			

PLATOS FAMILIARES - LARGE PLATES

ARROZ CALDOSO	25.	COSTILLAS DE RES GF (no potato chips)	27.
<i>Valencia style rice, clams, shrimp, chicken, calamari, red sofrito, saffron</i>		<i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	
PAELLA	39.	SALMÓN 🔥 GF (no sauce)	21.
<i>Valencia style rice, calamari, king prawns, clams, shrimp, red sofrito, saffron</i>		<i>Baby spinach, chickpeas, lemon cream*</i>	
PARGO CON QUINOA 🔥 GF	24.	CHURRASCO MORUNO 🔥 GF	24.
<i>Lemon caper butter, quinoa soy salad</i>		<i>Cumin marinated skirt steak, sweet potato terrine, mojo verde, peppercorn sauce, crispy potatoes</i>	

{ 930 }

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{ EVENTS }

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PRIVATE

DINING ROOM

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🔥 prepared in our charcoal oven
GF gluten free