

TAPAS Y RACIONES



EMBUTIDOS

BULLA

GASTROBAR

QUESOS



PLATOS FAMILIARES

RESTAURANT WEEK 30.

{LIVE. SHARE. INDULGE.}

TAPAS

Select one

GAMBAS AL AJILLO

Shrimp, brandy, pepper flakes

CROQUETAS DE JAMÓN

Serrano ham, fig jelly

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomate frito

PADRÓNES RELLENOS

Shishito peppers, Mahón cheese, panko, spicy tomato

ENSALADA VERDE

Roasted brussels sprouts, asparagus, crispy kale, Manchego, lemon maple dressing

MAIN COURSE

Select one

SEARED AHI TUNA

Fennel salad, orange mojo, crispy leeks

SALMON

Baby spinach, chickpeas, lemon cream

CANNELLONI

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

PINTXO & AVOCADO TOAST

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

DESSERT

Select one

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

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

PADRONES RELLENOS <i>Shishito peppers, Mahón cheese, panko, spicy tomato</i>	8.
CROQUETAS DE POLLO <i>Chicken, creamy kimchi</i>	9.
RILLETES DE SALMÓN <i>Dry sherry poached salmon, spring onion, cornichon, toast*</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
PINTXOS 🔥 <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
GAMBAS AL AJILLO GF (no bread) <i>Shrimp, brandy, pepper flakes</i>	10.
CALAMARI ANDALUZ <i>Homemade tartar sauce</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>Barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
CEVICHE DE JALAPEÑO <i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</i>	12.
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, 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, croutons, lemon</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.
CHULETA DE CERDO <i>Pork chop, fennel slaw, 'migas'</i>	25.
CANARIAN CHEESE SPREAD, 'ALMOGROTE' <i>Mahón, smoked paprika, guindilla peppers, crostini</i>	9.

PLATOS FAMILIARES - LARGER PLATES

ARROZ CALDOSO <i>Valencia style rice, clams, shrimp, chicken, calamari, saffron, red sofrito</i>	25.
PAELLA DE POLLO <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, saffron, red sofrito</i>	39.
SNAPPER & QUINOA GF <i>Lemon caper butter, quinoa soy salad</i>	24.
CANNELONI <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 <i>Cumin marinated skirt steak, sweet potato terrine, mojo verde, peppercorn sauce</i>	24.

{ 930 }

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{ EVENTS }

PLEASE INQUIRE ABOUT
PRIVATE

DINING ROOM

813.773.8626

🔥 prepared in our charcoal oven
GF gluten free