

MON TO FRI, 5-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar***TABLAS****TABLA MIXTA 18.***Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives***EMBUTIDOS 14.***Jamón Serrano, Coppa, Chorizo de Cantimpalo***QUESOS 14.***Tetilla, Murcia al Vino, Manchego***5.****CROQUETAS DE JAMÓN***Serrano ham croquettes, fig jelly***PATATAS BRAVAS***Crispy potato cubes, spicy brava sauce, aioli***GAZPACHO ANDALUZ***Spanish chilled vegetable soup***PIMIENTOS DE PADRÓN***Blistered shishito peppers, sea salt***TORTILLA ESPAÑOLA (GF)***Traditional Spanish omelet, caramelized onions, garlic aioli***8.****GAMBAS AL AJILLO***Sautéed shrimp, brandy, pepper flakes (GF) (no bread)***PINTXO MORUNO***Cumin marinated grilled pork skewers, mojo verde, Greek yogurt***ENSALADA DE KALE***Barley, roasted beets, Spanish goat cheese, lemon maple dressing***ALBÓNDIGAS***Veal and pork meatballs, Manchego, tomato frito*

## EMBUTIDOS - CURED MEATS

GF (no bread)

<b>JAMÓN SERRANO</b> <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b> <i>Acorn fed pure Iberian ham</i>	15.
<b>COPPA</b> <i>Marinated &amp; cured pork collar, pimentón, garlic, sea salt</i>	6.5
<b>CHORIZO DE CANTIMPALO</b> <i>Mildly spicy pork sausage from Segovia</i>	6.5
<b>LOMO IBÉRICO</b> <i>Cured Iberian pork loin</i>	6.5
<b>SALCHICHÓN IBÉRICO</b> <i>Acorn fed pure Iberian sausage, cured with garlic &amp; herbs</i>	6.5

**TABLA MIXTA** Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

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

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

## QUESOS - CHEESES

GF (no bread)

<b>IDIAZÁBAL</b> <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.5
<b>TETILLA</b> <i>Semi soft cow's milk, mild buttery flavor</i>	6.5
<b>MAHÓN</b> <i>Firm cow's milk, lemony, salty, tangy flavor</i>	6.5
<b>LEONORA</b> <i>Soft goat's milk from León, medium strong flavor</i>	6.5
<b>MANCHEGO</b> <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	6.5
<b>MURCIA AL VINO</b> <i>Goat cheese from Murcia, wine cured rind, sweet &amp; smooth flavor</i>	6.5

## TAPAS Y RACIONES - SMALL PLATES

## ENSALADA

Your choice of:

- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing 9.
- **Espinaca:** Beets, walnuts, arugula, Spanish goat cheese 8.

add chicken 5. add salmon 7. add shrimp 6.

**PADRONES RELLENOS** 8.  
*Shishito peppers, Mahón cheese, panko, spicy tomato*

**CROQUETAS DE POLLO** 9.  
*Chicken, creamy kimchi*

**RILLETES DE SALMÓN** 10.  
*Dry sherry poached salmon, spring onion, cornichon, toast\**

**PULPO A LA GALLEGA** 14.5  
*Steamed Spanish octopus, potatoes, pimentón, EVOO*

**PATATAS BRAVAS** 6.5  
*Crispy potato cubes, spicy brava sauce, aioli*

## PINTXOS

Your choice of:

- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 9.
- Chicken skewers, Greek yogurt, salsa criolla 8.

**GAMBAS AL AJILLO** GF (no bread) 10.  
*Shrimp, brandy, pepper flakes*

**CALAMARI ANDALUZ** 10.  
*Homemade tartar sauce*

**MONTADITOS** 11.  
*Brisket, tomato marmalade, guindilla, tetilla cheese*

**TARTAR DE ATÚN** 14.  
*Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\**

**TORTILLA ESPAÑOLA** GF 6.  
*Traditional Spanish omelet, caramelized onions, garlic aioli\**

**CEVICHE DE JALAPEÑO** 12.  
*Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

**GAZPACHO ANDALUZ** 6.  
*Spanish chilled vegetable soup*

**PIMIENTOS DE PADRÓN** 9.  
*Blistered shishito peppers, sea salt*

**CROQUETAS DE JAMÓN** 7.  
*Serrano ham, fig jelly*

**ALBÓNDIGAS** 9.  
*Veal and pork meatballs, Manchego, tomato frito*

**ENSALADA DE PULPO** GF (no croutons) 18.  
*Grilled octopus, roma tomatoes, cucumber, croutons, lemon*

**HUEVOS 'BULLA'** 10.5  
*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\**

## DE TEMPORADA - SEASONAL

**ESCABECHE DE SALMÓN** GF 12.

*House cured salmon, celery, scallion and carrot curls, sherry vinegar, EVOO*

**PEAS AND HAM** 18.

*Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée*

**CLAMS WITH PORK BELLY** GF (no baguette) 14.

*White wine, diced tomato, grilled baguette*

**COCA DE ESCALIVADA** 10.

*Flatbread, eggplant, red & green peppers, red onion, tetilla cheese, EVOO*

**SOLOMILLO DE CERDO** GF 15.

*Herb marinated grilled pork tenderloin, pisto Manchego*

## PLATOS FAMILIARES - LARGER PLATES

**ARROZ CALDOSO** 25.

*Valencia style rice, clams, shrimp, chicken, calamari, saffron, red sofrito*

**PAELLA DE POLLO** 25.

*Valencia style rice, chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron*

**PAELLA** 39.

*Valencia style rice, calamari, prawns, clams, shrimp, saffron, red sofrito*

**PARGO CON QUINOA** 24.

*Snapper, lemon caper butter, quinoa soy salad*

**CANNELLONI** 18.

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

**SALMÓN** GF 21.

*Baby spinach, chickpeas, lemon cream\**

**CHURRASCO MORUNO** GF (no shishito peppers) 24.

*Cumin marinated skirt steak, sweet potato terrine, mojo verde, peppercorn sauce*

{ 930 }

S. HOWARD AVE  
TAMPA  
FLORIDA 33606

813.773.8626  
BULLAGASTROBAR.COM

{ EVENTS }

PLEASE INQUIRE ABOUT  
PRIVATE

DINING ROOM

813.773.8626

🔥 prepared in our charcoal oven  
GF gluten free