

## 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

## 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

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

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

## TAPAS Y RACIONES - SMALL PLATES

<b>PADRONES RELLENOS</b> <i>Shishito peppers, Mahón cheese, panko, spicy tomato</i>	8.
<b>CROQUETAS DE POLLO</b> <i>Chicken, creamy kimchi</i>	9.
<b>RILLETES DE SALMÓN</b> <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	10.
<b>PULPO A LA GALLEGA</b> <i>Steamed Spanish octopus, potatoes, pimentón, EVOO</i>	14.5
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
<b>PINTXOS</b> 🔥 <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
<b>GAMBAS AL AJILLO</b> GF (no bread) <i>Shrimp, brandy, pepper flakes</i>	10.
<b>CALAMARI ANDALUZ</b> <i>Homemade tartar sauce</i>	10.
<b>MONTADITOS</b> <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
<b>TARTAR DE ATÚN</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
<b>TORTILLA ESPAÑOLA</b> GF <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
<b>ENSALADA DE KALE</b> GF (no barley) <i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
<b>BUÑUELOS DE BACALAO</b> <i>Salted codfish, homemade tartar sauce</i>	8.
<b>GAZPACHO ANDALUZ</b> <i>Spanish chilled vegetable soup</i>	6.
<b>PIMIENTOS DE PADRÓN</b> <i>Blistered shishito peppers, sea salt</i>	9.
<b>CROQUETAS DE JAMÓN</b> <i>Serrano ham, fig jelly</i>	7.
<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, manchego, tomate frito</i>	9.
<b>ENSALADA DE PULPO</b> 🔥 GF (no croutons) <i>Grilled octopus, roma tomatoes, cucumber, croutons, lemon</i>	18.
<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5

## SABORES DE PRIMAVERA - SPRING IN SPAIN

<b>ROASTED OYSTERS</b> <i>Half dozen, lemon garlic butter</i>	16.
<b>GRILLED PEACH SALAD</b> <i>Mixed greens, Serrano ham, burrata, PX glaze</i>	14.5
<b>TOSTA DE SETAS</b> <i>Pan de cristal, mixed mushrooms, ricotta, PX glaze</i>	9.
<b>CHULETA DE CERDO</b> <i>Pork chop, fennel slaw, 'migas'</i>	25.
<b>CANARIAN CHEESE SPREAD, 'ALMOGROTE'</b> <i>Mahón, smoked paprika, guindilla peppers, crostini</i>	9.

## PLATOS FAMILIARES - LARGE PLATES

<b>ARROZ CALDOSO</b> <i>Valencia style rice, clams, shrimp, chicken, calamari, saffron, red sofrito</i>	25.
<b>PAELLA</b> <i>Valencia style rice, calamari, prawns, clams, shrimp, saffron, red sofrito</i>	39.
<b>SNAPPER &amp; QUINOA</b> GF <i>Lemon caper butter, quinoa soy salad</i>	24.
<b>CANNELLONI</b> <i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	19.
<b>SALMÓN</b> 🔥 GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
<b>CHURRASCO MORUNO</b> 🔥 GF <i>Cumin marinated skirt steak, sweet potato terrine, mojo verde, peppercorn sauce</i>	24.

{ 930 }

S. HOWARD AVE  
TAMPA  
FLORIDA 33606813.773.8626  
BULLAGASTROBAR.COM

{ EVENTS }

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PRIVATE

DINING ROOM

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🔥 prepared in our charcoal oven  
GF gluten free

## CERVEZA - BEER

### DRAFT BEER

MAHOU, <i>Pale Lager, Spain</i>	4./6.
HOEGAARDEN, <i>Witbier, Belgium</i>	4./6.
CIGAR CITY JAI ALAI, <i>India Pale Ale, Florida</i>	4./6.

### BOTTLES

AMSTEL LIGHT, <i>Pale Lager, Holland</i>	6.
CHIMAY BLANCHE, <i>Strong Golden Ale, Belgium</i>	13.
ESTRELLA DAMM, <i>Lager, Spain</i>	6.
STELLA ARTOIS, <i>Lager, Belgium</i>	6.
GOLDEN MONKEY, <i>Belgian style tripel, Pennsylvania</i>	7.
1906 RESERVA ESPECIAL, <i>Amber Lager, Spain</i>	6.
FLORIDIAN, <i>Hefeweizen, Florida</i>	6.
COPPERTAIL NIGHT SWIM, <i>Porter, Florida</i>	6.
CIGAR CITY MADURO, <i>Brown Ale, Florida</i>	6.
SIDRA MAELOC, <i>Cider, Spain</i>	7.
LAGUNITAS, <i>India Pale Ale, California</i>	6.
DUVEL, <i>Strong Ale, Belgium</i>	10.

## CÓCTELES - COCKTAILS

MOSCOW MULE <i>Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom &amp; currant infused syrup, candied ginger</i>	11.
LEMONGRASS COLLINS <i>St. Germain, Wint &amp; Lila gin, lemongrass syrup, cucumber</i>	11.
BULLFIGHTER <i>Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry</i>	12.
PROPER GIN & TONIC <i>Wint &amp; Lila gin, lemon peel, lime wheel, star anise, Fever Tree tonic water</i>	11.
SUAVECITO <i>Don Julio Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick</i>	13.
LA MADRILEÑA <i>Old Forester 100 Bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherries</i>	11.

## 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, LA GITANA, <i>Sanlúcar de Barrameda</i>	7.
FINO, MAESTRO SIERRA, <i>Jerez de la Frontera</i>	10.
AMONTILLADO, NAPOLEÓN, <i>Sanlúcar de Barrameda</i>	7.
OLOROSO, MAESTRO SIERRA, <i>Jerez de la Frontera</i>	11.

## VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, <i>Penedès, 2013</i>	10./36.
RAVENTÓS Y BLANC, BRUT, <i>Penedès, 2013</i>	50.
LLOPART, ROSÉ, BRUT RESERVA, <i>Penedès, 2015</i>	54.
BOLLINGER, SPECIAL CUVEE, BRUT, <i>Épernay, N.V.</i>	115.
TAITTINGER, BRUT, <i>Reims, N.V.</i>	85.

## VINOS ROSADOS

CAPÇANES, MAS DONIS, <i>Montsant, 2016</i>	32.
MUGA, ROSADO, <i>Rioja, 2016</i>	10./38.

## VINOS BLANCOS - WHITE WINE

### AROMATIC

VIÑA ESMERALDA, <i>Penedès, 2014</i>	40.
BOTANI, MOSCATEL SECO, <i>Sierras de Malaga, 2015</i>	43.

### LIGHT & CRISP

LAGAR DE CERVERA, ALBARIÑO, <i>Rías Baixas, 2016</i>	9./35.
CVNE, MONOPOLE, VIURA, <i>Rioja, 2015</i>	38.
NIVARIUS, TEMPRANILLO BLANCO, <i>Rioja, 2014</i>	10./38.
SHAYA, OLD VINES, VERDEJO, <i>Rueda, 2016</i>	10./38.
REKALDE, TXAKOLINA, <i>País Vasco, 2016</i>	40.
PACO Y LOLA, ALBARIÑO, <i>Rías Baixas, 2016</i>	45.
CASTILLO DE MONJARDIN, CHARDONNAY, <i>Navarra, 2016</i>	8./30.

### RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, <i>Rías Baixas, 2016</i>	55.
ENATE, CHARDONNAY, <i>Somontano, 2016</i>	53.
VIÑA MEIN, <i>Ribeiro, 2016</i>	58.
ÁLVARO PALACIOS, PLACET, VIURA, <i>Rioja, 2012</i>	70.
BODEGAS ZERRAN, GARNACHA BLANCA, <i>Priorat, 2014</i>	41.
AVANCIA, GODELLO, <i>Valedorras, 2015</i>	64.

## VINOS TINTOS - RED WINE

### BRIGHT & FRUIT DRIVEN

SENDA VERDE, MENCIA, <i>Bierzo, 2015</i>	10./40.
BORSAO, TRES PICOS, GARNACHA, <i>Campo de Borja, 2016</i>	42.
PAGO DE VALDONEJE, MENCIA, <i>Bierzo, 2014</i>	38.
JUAN GIL, MONASTRELL, <i>Jumilla, 2015</i>	11./40.
PAGOS DE INDALIA, PINOT NOIR, <i>Ribera del Andarax, 2014</i>	42.
PENA DO LOBO, MENCIA, <i>Ribeira Sacra, 2015</i>	60.
LA MALDITA, GARNACHA, <i>Rioja, 2016</i>	35.
GARUM, MERLOT BLEND, <i>Cádiz, 2015</i>	38.

### ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, <i>Rioja, 2011</i>	11./40.
VIÑA ARDANZA, RESERVA, <i>Rioja, 2007</i>	72.
FINCA VILLACRECES, <i>Ribera del Duero, 2012</i>	78.
BODEGAS ASTER, CRIANZA, <i>Ribera del Duero, 2013</i>	48.
PROTOS, TINTO FINO, <i>Ribera del Duero, 2015</i>	10./38.
MARQUES DE MURRIETA, RESERVA, <i>Rioja, 2013</i>	56.
ÁNIMA NEGRA, AN/2, <i>Mallorca, 2015</i>	55.
CILLAR DE SILOS, CRIANZA, <i>Ribera del Duero, 2011</i>	50.
BODEGA EDUARDO GARRIDO, CRIANZA, <i>Rioja, 2011</i>	46.

### DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, <i>Penedès, 2009</i>	8./30.
ENATE, CABERNET SAUVIGNON, RESERVA, <i>Somontano, 2011</i>	55.
NUMANTHIA, TERMES, <i>Toro, 2014</i>	55.
CVNE IMPERIAL, RESERVA, <i>Rioja, 2012</i>	95.
ABADIA RETUERTA, <i>Sardón de Duero, 2012</i>	66.
MARQUÉS DE GRIÑON, CALIZA, <i>Valdepusa, 2012</i>	48.
REMELLURI, RESERVA, <i>Rioja, 2010</i>	90.
EMILIO MORO, <i>Ribera del Duero, 2015</i>	17./68.
VALDUERO, CRIANZA, <i>Ribera del Duero, 2014</i>	80.
CASTILLO DE MONTE LA REINA, CRIANZA, <i>Toro, 2011</i>	12./46.
BODEGA EDUARDO GARRIDO, RESERVA, <i>Rioja, 2011</i>	52.
MATARROMERA, CRIANZA, <i>Ribera del Duero, 2013</i>	65.

### RICH & POWERFUL

CLOS DE MAS, <i>Priorat, 2016</i>	65.
BODEGAS PINTIA, <i>Toro, 2012</i>	140.
VEGA Y SICILIA, VALBUENA, <i>Ribera del Duero, 2012</i>	295.
BODEGAS MAURO, <i>Tierra de Castilla y León, 2014</i>	105.
AALTO, <i>Ribera del Duero, 2015</i>	120.
CASTILLO DE MONTE LA REINA, VS, <i>Toro, 2006</i>	90.

## VINOS AMERICANOS - AMERICAN WINES

CROSSBARN, CHARDONNAY, <i>Sonoma Coast, 2016</i>	64.
LOS VASCOS, GRANDE RESERVE, <i>Colchagua, 2014</i>	40.
GAVILAN, CHALONE, PINOT NOIR, <i>Napa Valley, 2013</i>	47.
THE PRISONER, <i>Napa Valley, 2016</i>	85.
EL ENEMIGO, MALBEC, <i>Mendoza, 2013</i>	65.
VIÑA COBOS, COCODRILO BORDEAUX BLEND, <i>Mendoza, 2015</i>	69.
CROSSBARN, CABERNET SAUVIGNON, <i>Napa Valley, 2014</i>	95.

\*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.