

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO <i>'Fermín' Serrano ham, aged 18 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
FUET <i>Hard pork sausage from the Pyrenees</i>	6.5
CHORIZO DE BELLOTA <i>Black foot Iberian pork sausage from Salamanca</i>	6.5
LOMO IBÉRICO <i>Cured Iberian pork loin</i>	6.5
SALCHICHÓN <i>Spanish sausage cured with garlic and 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
MAXORATA <i>Canarian semi hard goat's milk, pimentón rind</i>	6.5

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 6.HOUSE MARINATED OLIVES GF *Thyme, orange peel, garlic* 4.

TAPAS Y RACIONES - SMALL PLATES

GRILLED OCTOPUS <i>Corn purée, ajo perejil, cracked pepper</i>	14.	CHARCOAL OVEN SKEWERS 🔥 YOUR CHOICE OF:	
LAMB CHOPS <i>Honey beer reduction, crispy kale, potato foam</i>	14.	• Cumin marinated pork loin, mojo verde, Greek yogurt	9.
CEVICHE <i>Grouper, shrimp, crispy shallots, lemon, orange</i>	12.	• Chicken thigh, yogurt sauce, salsa criolla	8.
GRILLED OCTOPUS SALAD 🔥 GF (no croutons) <i>Heirloom tomatoes, cucumber, croutons, lemon</i>	15.	MUSSELS	15.
ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.	<i>Tomato, white wine, garlic, grilled ciabatta</i>	
CODFISH FRITTERS <i>Salted codfish, homemade tartar sauce</i>	8.	KALE SALAD GF (no barley) <i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
POTATO TORTILLA GF <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.	HUEVOS 'BULLA'	10.5
SHORT RIB GRILLED FLATBREAD <i>Tetilla cheese, tomato marmalade, pickled peppers</i>	16.	<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5	ALBÓNDIGAS	9.
MC FOIE SLIDERS GF (no bread) <i>45 day dry-aged Angus, foie gras, homemade steamed buns, au jus aioli</i>	14.	<i>Veal and pork meatballs, manchego, tomate frito</i>	
		CRISPY CALAMARI	12.
		<i>Fresh breaded squid, sherry aioli</i>	
		IBERIAN HAM CROQUETAS	7.
		<i>Jamón Ibérico, fig jelly</i>	
		TUNA TARTAR	14.
		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
		SAUTÉED GARLIC SHRIMP GF (no bread)	10.
		<i>EVOO, pepper flakes, white wine</i>	

PLATOS FAMILIARES - LARGE PLATES

PAELLA <i>Bomba rice, seafood, red sofrito, saffron</i>	39.	BRAISED SHORT RIBS GF (no potato chips) <i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	27.
ARROZ CALDOSO <i>Seafood, chicken, Bomba rice, red sofrito, saffron</i>	25.	TRUFFLE CARBONARA <i>Bucatini, wild mushrooms, Applewood bacon, white truffle cream</i>	19.
GROUPER & QUINOA 🔥 GF <i>Black grouper, lemon caper butter, quinoa soy salad</i>	27.	IBERIAN PORK TENDERLOIN 🔥 <i>Sautéed apple, rosemary demi-glace, wild mushrooms</i>	22.
ORGANIC SALMON 🔥 GF (no sauce) <i>Atlantic salmon, baby spinach, chickpeas, lemon cream*</i>	19.	FILET MIGNON 🔥 <i>8 oz. center cut, wild mushroom sauce, polenta fries</i>	38.

{ 110 }

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{ EVENTS }

PLEASE INQUIRE ABOUT
PRIVATE

DINING ROOM

407.758.2065

🔥 prepared in our charcoal oven
GF gluten free