

**EMBUTIDOS - CURED MEATS**

GF (no bread)

JAMÓN SERRANO <i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
FINOCCHIO <i>'Creminelli' handcrafted Italian salami, fennel</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 <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
MURCIA AL VINO <i>Goat cheese from Murcia, wine cured rind, sweet & 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.

TAPAS Y RACIONES - SMALL PLATES

TEQUEÑOS <i>Tetilla cheese, Sriracha aioli, tomato marmalade</i>	9.	POTATO TORTILLA GF <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5	KALE SALAD GF (no barley) <i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	9.
PINTXOS 🔥 <i>Your choice of:</i>		CODFISH FRITTERS <i>Salted codfish, homemade tartar sauce</i>	8.
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.	ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
• Chicken skewers, Greek yogurt, salsa criolla	8.	HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
SAUTÉED GARLIC SHRIMP GF (no bread) <i>Brandy, pepper flakes</i>	10.	ALBÓNDIGAS <i>Veal and pork meatballs, manchego, tomato frito</i>	9.
CEVICHE DE JALAPEÑO <i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>	12.	GRILLED OCTOPUS SALAD 🔥 GF (no croutons) <i>Roma tomatoes, cucumber, croutons, lemon</i>	18.
GRILLED OCTOPUS <i>Corn purée, mojo verde, cracked pepper</i>	15.5	HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.	MC FOIE SLIDERS GF (no bread) <i>Beef and foie gras patties, homemade steamed buns, Idiazábal foam</i>	14.
MONTADITOS DE COSTILLA <i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>	11.	MUSSELS <i>Tomato, white wine, garlic, grilled ciabatta</i>	15.
TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.		

PLATOS FAMILIARES - LARGE PLATES

ARROZ CALDOSO <i>Seafood, chicken, Valencia style rice, red sofrito, saffron</i>	25.	BRAISED SHORT RIBS GF (no potato chips) <i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	27.
TRUFFLE CARBONARA <i>Bucatini, wild mushrooms, Applewood bacon, white truffle cream</i>	19.	SALMON 🔥 GF <i>Baby spinach, chickpeas, lemon cream*</i>	21.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	IBERIAN PORK TENDERLOIN 🔥 <i>Sautéed apple, rosemary demi-glace, wild mushrooms</i>	22.
SNAPPER & QUINOA 🔥 GF <i>Lemon caper butter, quinoa soy salad</i>	24.	CHURRASCO MORUNO 🔥 <i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.

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{ EVENTS }

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DINING ROOM

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🔥 prepared in our charcoal oven
 GF gluten free