



## 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>STUFFED SHISHITO PEPPERS</b> <i>Mahón cheese, panko, spicy tomato</i>	8.
<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>SAUTÉED GARLIC SHRIMP</b> GF (no bread)	10.
<i>Brandy, pepper flakes</i>	
<b>CEVICHE DE JALAPEÑO</b>	12.
<i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>	
<b>GRILLED OCTOPUS</b>	15.5
<i>Corn purée, mojo verde, cracked pepper</i>	
<b>CRISPY CALAMARI</b>	10.
<i>Homemade tartar sauce</i>	
<b>MONTADITOS</b>	11.
<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	
<b>TUNA TARTAR</b>	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
<b>POTATO TORTILLA</b> GF	6.
<i>Traditional Spanish omelet, caramelized onions, roasted garlic aioli*</i>	
<b>KALE SALAD</b> GF (no barley)	9.
<i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	
<b>CODFISH FRITTERS</b>	8.
<i>Salted codfish, homemade tartar sauce</i>	
<b>ANDALUSIAN GAZPACHO</b>	6.
<i>Spanish chilled vegetable soup</i>	
<b>HAM CROQUETTES</b>	7.
<i>Serrano ham, fig jelly</i>	
<b>ALBÓNDIGAS</b>	9.
<i>Veal and pork meatballs, manchego, tomate frito</i>	
<b>GRILLED OCTOPUS SALAD</b> GF (no croutons)	18.
<i>Roma tomatoes, cucumber, croutons, lemon</i>	
<b>HUEVOS 'BULLA'</b>	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
<b>MUSSELS</b>	15.
<i>Tomato, white wine, garlic, grilled ciabatta</i>	

## SABORES DE PRIMAVERA - SPRING IN SPAIN

<b>ROASTED OYSTERS</b>	16.
<i>Half dozen, lemon garlic butter</i>	
<b>TOSTA DE SETAS</b>	9.
<i>Pan de cristal, mixed mushrooms, ricotta, PX glaze</i>	
<b>SEARED AHI TUNA</b>	18.
<i>Fennel salad, orange mojo, crispy leeks</i>	
<b>CANARIAN CHEESE DIP, 'ALMOGROTE'</b>	9.
<i>Mahón, smoked paprika, guindilla peppers, crostini</i>	

## PLATOS FAMILIARES - LARGER PLATES

<b>LAMB CHOPS</b>	25.5
<i>Honey beer reduction, kale, potato foam</i>	
<b>ARROZ CALDOSO</b>	25.
<i>Seafood, chicken, Valencia style rice, red sofrito, saffron</i>	
<b>TRUFFLE CARBONARA</b>	19.
<i>Bucatini, wild mushrooms, Applewood bacon, white truffle cream</i>	
<b>PAELLA</b>	39.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	
<b>SNAPPER &amp; QUINOA</b> GF	24.
<i>Lemon caper butter, quinoa soy salad</i>	
<b>CANNELLONI</b>	17.
<i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	
<b>SALMON</b> GF	21.
<i>Baby spinach, chickpeas, lemon cream*</i>	
<b>CHURRASCO MORUNO</b>	24.
<i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	

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S. ORLANDO AVE, SUITE #7  
WINTER PARK  
FLORIDA 32789  
321.214.6120  
BULLAGASTROBAR.COM

{ EVENTS }

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PRIVATE

DINING ROOM

407.758.2065

prepared in our charcoal oven  
GF gluten free