



EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
COPPA <i>Marinated & cured pork collar, pimentón, garlic, sea salt</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 IBÉRICO <i>Acorn fed pure Iberian sausage, cured with garlic & 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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

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

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

TAPAS Y RACIONES - SMALL PLATES

SALAD

Your choice of:

- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing 9.
- **Chopped:** Spinach, tomatoes, cucumbers, radish, avocado, egg, hot bacon dressing 8.

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

STUFFED SHISHITO PEPPERS

Mahón cheese, panko, spicy tomato 8.

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli 6.5

PINTXOS

Your choice of:

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

SAUTÉED GARLIC SHRIMP GF (no bread)

Brandy, pepper flakes 10.

CEVICHE DE JALAPEÑO GF (no shallots)

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips 12.

GRILLED OCTOPUS GF

Corn purée, mojo verde, cracked pepper 15.5

CRISPY CALAMARI

Homemade tartar sauce 10.

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese 11.

TUNA TARTAR

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli* 14.

POTATO TORTILLA GF

Traditional Spanish omelet, caramelized onions, roasted garlic aioli* 6.

CODFISH FRITTERS

Salted codfish, homemade tartar sauce 8.

ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup 6.

HAM CROQUETTES

Serrano ham, fig jelly 7.

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato frito 9.

GRILLED OCTOPUS SALAD GF (no croutons)

Roma tomatoes, cucumber, croutons, lemon 18.

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil* 10.5

MUSSELS

Tomato, white wine, garlic, grilled ciabatta 15.

SABORES DE VERANO - SUMMER IN SPAIN

SALMON ESCABECHE

House cured salmon, celery, scallion and carrot curls, sherry vinegar, EVOO 12.

PEAS AND HAM

Crispy Nueske's bacon, orecchiette pasta, snap peas, green pea purée 18.

CLAMS WITH PORK BELLY

White wine, diced tomato, grilled baguette 14.

VEGGIE FLATBREAD

Eggplant, red & green peppers, red onion, tetilla cheese, EVOO 10.

SHRIMP AL ROMESCO

Shrimp, romesco sauce, grilled green onions, corn cake 18.

PLATOS FAMILIARES - LARGER PLATES

LAMB CHOPS GF

Honey beer reduction, kale, potato foam 25.5

ARROZ CALDOSO

Seafood, chicken, Valencia style rice, red sofrito, saffron 25.

TRUFFLE CARBONARA

Bucatini, wild mushrooms, Applewood bacon, white truffle cream 19.

PAELLA

Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron 39.

SNAPPER & QUINOA

Lemon caper butter, quinoa soy salad 24.

CANNELLONI

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil 16.

SALMON GF

Baby spinach, chickpeas, lemon cream* 21.

CHURRASCO MORUNO

Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine 24.

{ 110 }

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{ EVENTS }

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PRIVATE

DINING ROOM

407.758.2065

prepared in our charcoal oven
GF gluten free