

MON TO SUN, 4-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar***BOARDS****CHEF'S BOARD 18.***Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives***CURED MEATS 14.***Jamón Serrano, Coppa, Chorizo de Cantimpalo***CHEESES 14.***Tetilla, Murcia al Vino, Manchego***5.****HAM CROQUETTES***Serrano ham, fig jelly***PATATAS BRAVAS***Crispy potato cubes, spicy brava sauce, aioli***ANDALUSIAN GAZPACHO***Spanish chilled vegetable soup***PIMIENTOS DE PADRÓN***Blistered shishito peppers, sea salt***POTATO TORTILLA***Traditional Spanish omelet, caramelized onions, garlic aioli* **8.****SAUTÉED GARLIC SHRIMP***Brandy, pepper flakes*  *(no bread)***PINTXO MORUNO***Cumin marinated grilled pork skewers, mojo verde, Greek yogurt***KALE SALAD***Barley, roasted beets, Spanish goat cheese, lemon maple dressing***ALBÓNDIGAS***Veal and pork meatballs, Manchego, tomate frito*

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 <i>Sausage cured with black pepper, 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

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, Spanish 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 8.
Mahón cheese, panko, spicy tomato

PATATAS BRAVAS 6.5
Crispy potato cubes, spicy brava sauce, aioli

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) 10.
Brandy, pepper flakes

CEVICHE DE JALAPEÑO GF 12.
Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips

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

GRILLED OCTOPUS GF 15.5
Corn purée, mojo verde, cracked pepper

CRISPY CALAMARI 10.
Homemade tartar sauce

MONTADITOS 11.
Brisket, tomato marmalade, guindilla, tetilla cheese

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

POTATO TORTILLA GF 6.
*Traditional Spanish omelet, caramelized onions, garlic aioli**

CODFISH FRITTERS 8.
Salted codfish, homemade tartar sauce

ANDALUSIAN GAZPACHO 6.
Spanish chilled vegetable soup

HAM CROQUETTES 7.
Serrano ham, fig jelly

ALBÓNDIGAS 9.
Veal and pork meatballs, Manchego, tomato frito

GRILLED OCTOPUS SALAD GF (no croutons) 18.
Roma tomatoes, cucumber, croutons, lemon

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

MUSSELS 15.
Tomato, white wine, garlic, grilled ciabatta

DE TEMPORADA - SEASONAL

TOMATILLO HUMMUS 8.
Tomatillo salsa, jalapeño, fried chickpeas, coca slices

CREAM OF BUTTERNUT SQUASH 8.
Spanish paprika, cracked pepper, cheese crostini

GRILLED SWORDFISH 19.
Sofrito de calamar, crab, alubias

QUESO FUNDIDO 8.
Chorizo, tetilla cheese, crostini

RIOJAN GLAZED PORK RIBS 16.
Butifarra, patatas panaderas, red sofrito, alubias, green peas, smoked paprika

PLATOS FAMILIARES - LARGER PLATES

BISTRO FILET 24.
Spanish paprika rub, Mahón cheese grits, sautéed vegetables, whipped serrano butter

LAMB CHOPS GF 25.5
Honey beer reduction, kale, potato foam

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

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

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

SNAPPER & QUINOA 24.
Lemon caper butter, quinoa soy salad

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

SALMON GF 21.
*Baby spinach, chickpeas, lemon cream**

CHURRASCO MORUNO GF (no shishito peppers) 24.
Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine

{ 110 }

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

{ EVENTS }

PLEASE INQUIRE ABOUT
PRIVATE

DINING ROOM

407.758.2065

GF gluten free