TAPAS Y RACIONES | EMBUTIDOS | BULLA GASTROBAR | QUESOS | PLATOS FAMILIARES

ARAGON DINNER MENU

Served sharing style

APPETIZERS

Select 3

BUÑUELOS DE BACALAO
Codfish fritters, homemade tartar sauce

CROQUETAS DE JAMÓN
Iberian ham croquettes, fig jelly

TORTILLA ESPAÑOLA (GF)
*Traditional Spanish omelet, roasted garlic aioli**

COCA MARGARITA
Flatbread, mozzarella cheese, tomato confit

PATATAS BRAVAS
Crispy potato cubes, spicy brava sauce, aioli

ENTRÉES

Select 2 + Paella

SALMÓN ORGÁNICO (GF) *(no sauce)*
Atlantic salmon, sautéed spinach, chickpeas, lemon cream

POLLO
Grilled chicken breast, olive oil mashed potatoes, green beans

COSTILLAS DE RES (GF) *(no potato chips)*
Braised short ribs, tetilla cheese, potato foam, red wine sauce

PAELLA DE POLLO Y ALCACHOFAS
Bomba rice, sofrito, chicken, artichokes

DESSERTS

Select 1

FLAN DE COCO
Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE
Traditional fried dough, chocolate sauce, dulce de leche

50. PER PERSON

**The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify us of any food allergies. 20% service charge will be added to parties of six or more.* (GF) *gluten free.*

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RIOJA DINNER MENU

Served sharing style

APPETIZERS

Select 3

GAMBAS AL AJILLO (GF) *(no bread)*
Sautéed shrimp, garlic, guindilla

PAN CON TOMATE
Grilled bread, grated tomatoes, Manchego cheese, Serrano ham

ALBÓNDIGAS
Veal and pork meatballs, stracciatella, tomate frito

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

COCA DE COCHINILLO
Homemade flatbread, shredded pig, arugula, Mahón cheese

ENTRÉES

Select 2 + Paella

LOMO DE CERDO
grilled pork loin, mushroom ragout, olive oil, smashed potatoes

BRANZINO AL AJILLO
Seared branzino, garlic sauce, marbled potatoes, shallot confit

CHURRASCO (GF) *(no ajo perejil)*
*10 oz. Skirt steak, marbled potatoes, piquillo confit, ajo perejil**

PAELLA DE BUTIFARRA Y SETAS
Bomba rice, Catalonian pork sausage, wild mushrooms

DESSERTS

Select 1

TORRIJA
Caramelized brioche, turrón ice cream, honey

CREMOSO DE CHOCOLATE
Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

55. PER PERSON

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TAPAS Y RACIONES · EMBUTIDOS · BULLA GASTROBAR · QUESOS · PLATOS FAMILIARES

MALLORCA DINNER MENU

Served sharing style

APPETIZERS

Select 3

SURTIDO DE EMBUTIDOS
Assortment of Spanish cured meats

SURTIDO DE QUESOS
Assortment of Spanish cheeses

GAMBAS AL AJILLO GF *(no bread)*
Sautéed shrimp, garlic, guindilla

PINTXO MORUNO
Cumin marinated grilled pork, mojo verde, Greek yogurt

TARTAR DE ATÚN
Ahí tuna, mango, avocado, soy sesame vinaigrette

COCA DE RABO
Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil

DÁTILES CON BEICON
Medjool dates, cabrales cheese, walnuts, guanciale

ENTRÉES

Select 3 + Paella

FIDEUÀ
Vermicelli noodles, calamari, clams, shrimp, snapper

FILET MIGNON
8 oz. Filet mignon, marbled potatoes, piquillo peppers, mojo canario, peppercorn sauce

COCHINILLO
Suckling pig, oyster mushrooms, ajo perejil

MERO EN SALSA VERDE
Grouper, clams, shrimp, green peas

CALDOSO DE RABO
Bomba rice, oxtail, sofrito, vegetables, saffron

DESSERTS

Select 2

CREMOSO DE CHOCOLATE
Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

COPA BULLA
Fresh strawberries, Greek yogurt, apple, toffee, dulce de leche foam

CHURROS CON CHOCOLATE
Traditional fried dough, chocolate sauce, dulce de leche

65. PER PERSON

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TAPAS Y RACIONES EMBUTIDOS

BULLA
GASTROBAR

QUESOS PLATOS FAMILIARES

TAPAS MENU

ROUND ONE
Served sharing style (Select 3)

BUÑUELOS DE BACALAO
Codfish fritters, homemade tartar sauce

TORTILLA ESPAÑOLA (GF)
*Traditional Spanish omelet, roasted garlic aioli**

CROQUETAS DE JAMÓN
Iberian ham croquettes, fig jelly

PIMIENTOS DE PADRÓN
Blistered shishito peppers, sea salt

PATATAS BRAVAS
Crispy potato cubes, spicy brava sauce, aioli

DÁTILES CON BEICON
Medjool dates, cabrales cheese, walnuts, guanciale

ALBÓNDIGAS
Veal and pork meatballs, stracciatella, tomate frito

JAMÓN SERRANO
D.O. Extremadura, Serrano ham, aged 18 months

MANCHEGO
Sheep's milk cheese, nutty, sweet tangy flavor, aged 6 months

ROUND TWO
Served sharing style (Select 4)

GAMBAS AL AJILLO (GF) *(no bread)*
Sautéed shrimp, garlic, guindilla

COCHINILLO
Suckling pig, oyster mushrooms

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

RABO DE TORO
Braised oxtail, shishito peppers, bomba rice

PINTXO MORUNO
Cumin marinated grilled pork, mojo verde, Greek yogurt

ARROZ A BANDA
Bomba rice, branzino, calamari, clams, shrimp

COSTILLAS DE RES (GF) *(no potato chips)*
Braised short ribs, tetilla cheese, potato foam, red wine sause

SALMÓN ORGÁNICO (GF) *(no sauce)*
Atlantic salmon, sautéed spinach, chickpeas, lemon cream sauce

POSTRES ~ DESSERTS

CHURROS CON CHOCOLATE
Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO
Coconut flan, passion fruit sorbet

45. PER PERSON

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