BULLA
GASTROBAR

Bulla favorites

POSTRES - DESSERTS

TORRIJA 9.
Caramelized brioche, sweet cream gelato, honey

FLAN DE COCO 8.
Coconut flan, passion fruit sorbet

CREMOSO DE CHOCOLATE 9.
Three layer chocolate genoise, vanilla ice cream, olive oil, Maldon salt

CHURROS CON CHOCOLATE
Traditional fried dough, chocolate sauce, dulce de leche
6 for **8.** / *12 for* **12.**

DE TEMPORADA - SEASONAL

NATILLAS CON GALLETA MARIA 8.
Traditional Spanish custard made with condensed milk, cinnamon, Maria cookies

CÓCTEL - COCKTAIL

CARAJILLO 12.5
Licor 43, espresso coffee

CAFÉ - COFFEE

CAFÉ BOMBÓN 5.
Sweetened condensed milk, espresso, foamed milk

VINOS DE JEREZ - SHERRIES

EMILIO LUSTAU 8.
Deluxe Cream, Jerez de la Frontera

EMILIO LUSTAU 8.
East India Solera, Jerez de la Frontera

EMILIO LUSTAU 9.
Pedro Ximenez, Jerez de la Frontera

CÉSAR FLORIDO 8.
Moscatel Dorado, Chipiona

VINO DE POSTRE - DESSERT WINE

JORGE ORDÓNEZ I
Moscatel, Málaga **12.**

DIGESTIVOS - AFTER DINNER DRINKS

COGNAC 13.
Hennessy VS

BRANDY DE JEREZ 14.5
Cardenal Mendoza

COGNAC 18.
Hennessy VSOP

LICOR CUARENTA Y TRES 8.5
Diego Zamora

COGNAC 39.
Hennessy XO

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The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.