



VALENTINE'S DAY

FOUR COURSE PRIX FIXE MENU

\$130 PER COUPLE



TOAST

GLASS OF SPARKLING WINE

FIRST COURSE

(One per couple)

CHEF'S BOARD

Tetilla, Manchego, Serrano ham,
Chorizo, walnuts, olives

SECOND COURSE

(Select two)

TUNA TARTARE

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

GRILLED OCTOPUS

Corn purée, salsa criolla, cracked pepper

MONTADITOS

Brisket, tomato marmalade,
guindilla, tetilla cheese

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

HAM CROQUETTES

Serrano ham, fig jelly

MUSHROOMS CON CHORIZO

Chorizo stuffed cremini mushrooms,
mozzarella, garlic brisket sauce,
toasted baguette

THIRD COURSE

(Select one)

ARROZ CALDOSO ESPECIAL

(minimum 15 minutes)

Valencia style rice, prawns, shrimp, clams,
calamari, chicken, red sofrito, saffron

GRILLED STEAK

Cumin marinated sirloin, truffled potato
& mushroom foam, arugula salad, salsa criolla*

SALMON

Baby spinach, chickpeas, lemon cream*

SHORT RIBS +5 *(Additional)*

Braised short ribs, tetilla cheese,
caramelized onions, salsa criolla,
homemade potato chips, potato foam

DESSERT

(Select two)

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHEESECAKE DE MARACUYÁ

Creamy passion fruit cheesecake

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche



TWO STRAWBERRY CRUSH +10 *(Additional)*

Flor de Caña, strawberry purée, watermelon, lime juice, fresh basil

Portions may vary from regular menu. Items subject to change. *This item may be served raw or undercooked. 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. 18% service charge will be added to parties of six or more. Bulla Gastrobar reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.

02/26