



DINNER

AVENTURA, FL

TABLA MIXTA 26.

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

UPGRADE:

Paleta Ibérica de Bellota 5J **40.**

ACEITUNAS MARINADAS 6.5

House marinated olives, thyme, orange peel, garlic

EMBUTIDOS CURED MEATS

PALETA IBÉRICA DE BELLOTA 5J 22.

Acorn fed pure Iberian ham

JAMÓN SERRANO 7.5

'Fermin' Serrano ham, aged 15 months

CHORIZO 7.5

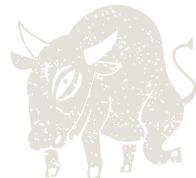
Cantimpalo style, mildly spicy pork sausage

SALCHICHÓN 7.5

Sausage cured with black pepper, garlic and herbs

LOMO IBÉRICO 7.5

Cured Iberian pork loin



PAN CON TOMATE 10.

Toasted crispy ethereal bread brushed with fresh tomato

ADD: Paleta Ibérica de Bellota 5J **19.**

Serrano ham and manchego cheese **9.**
Avocado **3.**



QUESOS CHEESES

MANCHEGO 7.5

Sheep's milk, nutty, sweet, tangy flavor

TETILLA 7.5

Semi soft cow's milk, mild buttery flavor

IDIAZÁBAL 7.5

Firm sheep's milk, lightly smoked from the Basque country*

MAHÓN 7.5

Firm cow's milk, lemony, salty, tangy flavor

MURCIA AL VINO 7.5

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TAPAS SMALL PLATES

MARGHERITA FLATBREAD 11.

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano
ADD: Serrano ham **5.** Chorizo **3.**
Lomo Ibérico **5.** Salchichón **3.**

ENSALADAS

· *Kale Caesar:* Serrano-caesar dressing, manchego, croutons **12.**

· *Mediterránea:* Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO **12.**

ADD: Chicken **6.** Salmon* **8.** Shrimp **7.**

ENSALADA DE PULPO 17.5

Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon

CROQUETAS DE JAMÓN 11.

Serrano ham croquettes, fig jelly

TEQUEÑOS 13.

Queso blanco, fig jelly

GAMBAS AL AJILLO 15.

Sautéed shrimp, garlic, brandy, pepper flakes

PATATAS BRAVAS 10.5

Crispy potato cubes, spicy brava sauce, aioli*

BISTEC A LA PARRILLA 17.5

Cumin marinated bistro steak, truffled potato & mushroom foam, salsa criolla

ALBÓNDIGAS 14.

Pork and beef meatballs, manchego, tomate frito

DÁTILES RELLENOS 14.5

Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad

MONTADITOS 16.

Brisket, tomato marmalade, guindilla, tetilla cheese

GAZPACHO ANDALUZ 8.

Spanish chilled vegetable soup

TARTAR DE ATÚN 16.5

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

PULPO A LA GALLEGA 22.

Steamed Spanish octopus, potatoes, pimentón, EVOO

TORTILLA ESPAÑOLA 10.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

CEVICHE DE JALAPEÑO 16.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

PIMIENTOS DE PADRÓN 11.

Blistered shishito peppers, sea salt

SOPA DE LENTEJAS 9.

Traditional Spanish lentil soup with chorizo

PULPO A LA PARRILLA 22.

Grilled octopus, corn purée, salsa criolla, cracked pepper

CANELONES 12.

'Catalán Style' ground beef and pork, béchamel, manchego, truffle oil

CARPACCIO DE SALMÓN 12.

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

CRISPY CALAMARI 15.

Homemade tartar sauce*

HUEVOS 'BULLA' 15.

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*
UPGRADE: Paleta Ibérica de Bellota 5J **25.**

PINTXOS

· *Pork:* Cumin marinated pork loin, mojo verde, Greek yogurt **12.5**

· *Chicken:* Greek yogurt, salsa criolla **11.5**

· *Steak:* Grilled steak skewers, bell peppers & onions, blue cheese sauce **16.5**



ARROCES SPANISH RICE DISHES

PAELLA MIXTA 42.

(minimum 30 minutes)

Calamari, clams, shrimp, chicken, chorizo, red sofrito, saffron

PAELLA DE MARISCOS 48.

(minimum 30 minutes)

Calamari, prawns, clams, shrimp, red sofrito, saffron

PAELLA DE POLLO 27.

(minimum 30 minutes)

Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron

ARROZ CALDOSO 29.5

(minimum 15 minutes)

Shrimp, clams, calamari, chicken, red sofrito, saffron



PLATOS FUERTES LARGE PLATES

BISTEC A LA PARRILLA 34.

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

SALMÓN

Baby spinach, chickpeas, lemon cream*
Small **19.** Large **26.5**

'BULLA' BURGER 19.5

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, patatas bravas*

POLLO AL CHILINDRÓN 18

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

SOLOMILLO CON QUESO AZUL

Shishito peppers, piquillo confit, french fries*

Pork tenderloin **18.5**

Bistro steak **25.**

TRUFFLE CARBONARA 23

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg*
ADD: Chicken **6.** Shrimp **7.**

SHORT RIBS

Braised short ribs, tetilla cheese, caramelized onions, salsa criolla, homemade potato chips, potato foam
Small **23.** Large **32.**