



LUNCH PRIX FIXE

AVENTURA, FL

FIRST COURSE

(Select one)

SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

SOPA DE LENTEJAS

Traditional Spanish soup with chorizo

CARPACCIO DE SALMÓN

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

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli*

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

ENSALADA DE ESPINACAS

Baby spinach, beets, walnuts, arugula, goat cheese

KALE CAESAR

Serrano-caesar dressing, Manchego, croutons

SECOND COURSE

(Select one)

POLLO AL CHILINDRÓN PLATTER

Pan seared chicken, serrano ham, red pepper stew, steamed rice, house salad

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

BOCATA DE VEGETALES

Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

CUBANO IBÉRICO

Serrano ham, braised pork, Mozzarella cheese, cornichons, dijon mustard, pan de cristal, patatas bravas

SALMÓN

Baby spinach, chickpeas, lemon cream*

CHICKEN MEDITERRANEAN BOWL

Hummus, tomatillo salsa, crispy chickpeas, steamed rice, roma tomatoes, cucumber, pickled onions, Greek yogurt sauce, EVOO

IBERIAN PORK BOWL

Braised shredded pork, caramelized onions, crispy chorizo, piquillo pepper confit, steamed rice, roma tomatoes, arugula salad, pickled onions, EVOO

'BULLA' BURGER +2 *(Additional)*

Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas*

SOLOMILLO CON QUESO AZUL

Pork tenderloin, shishito peppers, piquillo confit, french fries*

DESSERT

(Select one)

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

TWO COURSE MENU 21.5

THREE COURSE MENU 26.5

*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



LUNCH

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

Acorn fed pure Iberian sausage, cured with garlic & herbs

LOMO IBÉRICO 7.5

Cured Iberian pork loin

BOCATAS SANDWICHES

ADD: Garden salad 4. Truffle fries 3. Patatas bravas 3.

BOCATA DE VEGETALES 15.

Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

CUBANO IBÉRICO 15.

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal

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

'BULLA' BURGER 17.

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

PEPITO SANDWICH 19.5

Bistro steak, sautéed onions, piquillo confit, mustard aioli, manchego, pan de cristal

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.

TARTAR DE ATÚN 16.5

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

GAMBAS AL AJILLO 15.

Sautéed shrimp, garlic, brandy, pepper flakes

MONTADITOS 16

Brisket, tomato marmalade, guindilla, tetilla cheese

CEVICHE DE JALAPEÑO 16.

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

PATATAS BRAVAS 10.5

Crispy potato cubes, spicy brava sauce, aioli*

HUEVOS 'BULLA' 15.

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

UPGRADE:

Paleta Ibérica de Bellota 5J 25.

TEQUEÑOS 13.

Queso blanco, fig jelly

CRISPY CALAMARI 15

Homemade tartar sauce*

CROQUETAS DE JAMÓN 11.

Serrano ham croquettes, fig jelly

DÁTILES RELLENOS 14.5

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

PIMIENTOS DE PADRÓN 11.

Blistered shishito peppers, sea salt

TORTILLA ESPAÑOLA 10.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

ALBÓNDIGAS 14.

Pork and beef meatballs, manchego cheese, tomate frito

CARPACCIO DE SALMÓN 12.

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

SOPA DE LENTEJAS 9.

Traditional Spanish lentil soup with chorizo

GAZPACHO ANDALUZ 8.

Spanish chilled vegetable soup

SOPA DE GARBANZO FRITO 10.

Chickpea stew, chorizo

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

ENSALADAS SALADS

KALE CAESAR 12.

Serrano-caesar dressing, manchego cheese, croutons

MEDITERRÁNEA 12.

Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

SPINACH 12.

Beets, walnuts, arugula, goat cheese

ADD: Crispy Serrano 3. Salmon* 8. Chicken 6. Shrimp 7.



SIGNATURE BOWLS

CHICKEN PAELLA BOWL 18.5

Valencia style rice, green peas, cremini mushrooms, artichoke hearts, piquillo pepper confit, sofrito, saffron

SPICY TUNA BOWL 18.5

Mango, avocado, steamed rice, edamame, cucumber, pickled onions, soy sesame vinaigrette, Sriracha aioli

PAELLA MIXTA BOWL 19.5

Valencia-style paella rice, chicken pintxo, sautéed shrimp, green peas, sofrito, piquillo pepper confit, saffron

CHICKEN MEDITERRANEAN BOWL 17.

Hummus, tomatillo salsa, cucumber, crispy chickpeas, steamed rice, roma tomatoes, pickled onions, Greek yogurt sauce, EVOO

IBERIAN PORK BOWL 17.

Braised shredded pork, steamed rice, caramelized onions, crispy chorizo, piquillo pepper confit, roma tomatoes, arugula salad, pickled onions, EVOO

PLATOS FUERTES LARGE PLATES

SHORT RIBS

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

TRUFFLE CARBONARA 23.

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

BISTEC A LA PARRILLA 30.

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

POLLO AL CHILINDRÓN 18.

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

CANELONES 19.5

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

SALMÓN

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

SOLOMILLO CON QUESO AZUL

Shishito peppers, piquillo confit, french fries*

Pork tenderloin 18.5

Bistro steak 25.

ENSALADA DE PULPO 20.5

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

ARROZ CALDOSO 21.

(minimum 15 minutes) Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

ARROZ NEGRO

Valencian style rice, calamari ink, sofrito, aioli, green peas

Crispy calamari 21.

Grilled octopus 33.

PAELLA MIXTA 42.

(Minimum 30 minutes) Calamari, clams, shrimp, chicken, chorizo, red sofrito, saffron

*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.