

CATERED BOXED LUNCHES

EACH BOX INCLUDES POTATO CHIPS & CHURROS AS DESSERT.

CHICKEN PAELLA 17.95

Chicken, artichoke hearts, cremini mushrooms, green peas, sofrito, saffron

TRUFFLE CARBONARA 19.95

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg

PINTXO HUMMUS BOWL 16.95

Grilled chicken skewers, tomatillo salsa, crispy chickpeas, flatbread slices

CUBAN SANDWICH 17.95

Serrano ham, braised pork, mozzarella, cornichons, Dijon mustard, pan de cristal
Add side salad \$3.95

CHICKEN SANDWICH 17.95

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal
Add side salad \$3.95

KALE CAESAR SALAD WITH CHICKEN 18.95

Serrano-caesar dressing, manchego, croutons

MIXED GREENS SALAD WITH CHICKEN 18.95

Lettuce mix, Roma tomato, cucumber, carrots, ginger basil vinaigrette

SPINACH SALAD 13.95

Beets, walnuts, arugula, goat cheese
Add chicken + \$4

FLATBREADS (individual)

DO NOT INCLUDE SIDES.

BRAVA 11.95

Cumin marinated chicken, brava sauce, red onions, mozzarella, basil

MARGHERITA 10.95

Spanish tomato sauce, Roma tomatoes, mozzarella, oregano

ADD-ONS (individual)

LENTIL SOUP 5.95

Traditional Spanish soup with chorizo

Minimum order of 6 boxed lunches required.

DESSERTS

FLAN DE COCO 5.

(individual)

Coconut flan, fresh berries, swiss meringue

CHURROS 20.

(serving size: 25 pieces)

Traditional fried dough, dulce de leche

BEVERAGES

FRESH SQUEEZED LEMONADE 22.

(gallon, serves 8)

ICED TEA 12.

(gallon, serves 8)

SERVING UTENSILS | ALUMINUM PANS | PLATES | NAPKINS

Items listed above are included in every catering order

CHAFING STANDS | FUEL (STERNOS) | CHAFING DISHES

Kit cost: \$12.99 for orders up to 20 people

Entire kit above is included for orders of 20+ people

BUSINESS MEETINGS • BIRTHDAY PARTIES • SPORTING EVENTS
BABY SHOWERS • FAMILY GATHERINGS • TRAINING SESSIONS
HOLIDAY GATHERINGS • LUNCH & LEARN SESSIONS • TAILGATES

PLACE YOUR ORDER

CORAL GABLES

305-316-3631

CORALGABLES@BULLAGASTROBAR.COM

THE FALLS

786-988-5231

THEFALLS@BULLAGASTROBAR.COM

WINTER PARK

407-758-2065

WINTERPARK@BULLAGASTROBAR.COM

CHARLOTTE

980-699-6220

CHARLOTTE@BULLAGASTROBAR.COM

DORAL

786-897-2878

DORAL@BULLAGASTROBAR.COM

TAMPA

813-853-5937

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ATLANTA

404-858-1577

ATLANTA@BULLAGASTROBAR.COM

PLANO

214-883-3627

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{ LIVE. SHARE. INDULGE. }

CATERING MENU

SCAN QR CODE



TO ORDER

CATERING MENU

ORDERS NEED TO BE PLACED 24 HOURS IN ADVANCE
PICK-UP OR DELIVERY • VEGETARIAN OPTIONS AVAILABLE

Small serves 5 people | Large serves 10 people

TAPAS

CHEF'S BOARD 53.

(platter)

Tetilla, manchego, Serrano ham, chorizo, olives

POTATO TORTILLA Small 28. Large 56.

Traditional Spanish omelet, caramelized onions*

SAUTÉED GARLIC SHRIMP Small 38. Large 76.

Brandy, pepper flakes

JALAPEÑO CEVICHE Small 55. Large 110.

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

PATATAS BRAVAS Small 24. Large 48.

Crispy potato cubes, spicy brava sauce, aioli

MONTADITOS 34.

(serving size: 12 pieces)

Brisket, tomato marmalade, guindilla, tetilla

PINTXO MORUNO Small 38. Large 76.

Cumin marinated pork loin skewers, Greek yogurt, mojo verde

PINTXO DE POLLO Small 38. Large 76.

Chicken skewers, Greek yogurt, salsa criolla

LENTIL SOUP 6.

(individual)

Traditional Spanish soup with chorizo

CHORIZO STUFFED DATES 28.

(serving size: 12 pieces)

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

HAM CROQUETTES 26.

(serving size: 24 pieces)

Serrano ham, fig jelly

ALBÓNDIGAS 38.

(serving size: 12 pieces)

Beef and pork meatballs, manchego, tomate frito

PAELLAS

PAELLA MIXTA Small 70. Large 140.

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

CHICKEN PAELLA Small 50. Large 100.

Chicken, artichoke hearts, cremini mushrooms,
green peas, sofrito, saffron

VEGETARIAN PAELLA Small 45. Large 90.

Cremini mushrooms, asparagus, carrots, green peas,
artichoke confit, sofrito, saffron

ARROZ CALDOSO Small 58. Large 116.

Seafood, chicken, sofrito, saffron

ENTRÉES

POLLO AL CHILINDRÓN Small 52. Large 104.

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

CANNELLONI Small 58. Large 116.

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

SALMON Small 63. Large 126.

Baby spinach, chickpeas, lemon cream*

GRILLED STEAK Small 78. Large 156.

Cumin marinated C.A.B. sirloin, corn purée, shishito peppers,
salsa criolla, piquillo confit*

TRUFFLE CARBONARA Small 52. Large 104.

Linguini, wild mushrooms, bacon, garlic cream,
green peas, parmesan

SALADS

ADD:

- Chicken Small 16. Large 32. • Shrimp Small 18. Large 36.

SPINACH Small 28. Large 56.

Beets, walnuts, arugula, goat cheese

KALE CAESAR Small 28. Large 56.

Serrano-caesar dressing, manchego, croutons

MEDITERRANEAN Small 28. Large 56.

Tomatoes, cucumber, croutons, olive slivers,
chickpeas, lemon, EVOO

*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 possible cross-contamination.
3% service charge will be added. Items subject to change.