



MAGICAL DINING

\$40 PER PERSON

FIRST COURSE

(Select one)

FRIED ARTICHOKE

Artichoke hearts, lemon, mint aioli*

MANCHEGO & SERRANO

Sheep's milk, nutty, sweet, tangy flavor & 'Fermin' Serrano ham aged 15 months

SECOND COURSE

(Select one)

MARGHERITA FLATBREAD

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

TUNA TARTARE +4 *(Additional)*

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

CREAM OF ONION SOUP

Crispy onions, cracked pepper, cheese crostini

MONTADITOS +4 *(Additional)*

Brisket, tomato marmalade, guindilla, tetilla cheese

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli*

HAM CROQUETTES

Serrano ham, fig jelly

THIRD COURSE

(Select one)

ARROZ CALDOSO +5 *(Additional)*

(minimum 15 minutes)

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

'SOLOMILLO'

WITH BLUE CHEESE SAUCE

Shishito peppers, piquillo confit, french fries*

GRILLED STEAK +9 *(Additional)*

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

POLLO AL CHILINDRON

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

TRUFFLE CARBONARA

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

SALMON

Baby spinach, chickpeas, lemon cream*

DESSERT

(Select one)

CHURROS (6)

Traditional fried dough, chocolate sauce, dulce de leche

CHOCOLATE TRES LECHES

+3 *(Additional)*

Coffee-dipped ladyfingers, mascarpone cheese, cocoa powder

COCONUT FLAN

Coconut flan, passion fruit sorbet

*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.