



NEW YEAR'S EVE

FOUR COURSE PRIX FIXE MENU

\$65 PER PERSON

TOAST

CAVA TOAST

FIRST COURSE

(Select one)

TUNA TARTARE

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

MANCHEGO & SERRANO

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

HAM CROQUETTES

Serrano ham croquettes, fig jelly

KALE CAESAR

Serrano-caesar dressing,
manchego cheese, croutons

SECOND COURSE

(Select one)

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

MONTADITOS

Brisket, tomato marmalade,
guindilla, tetilla cheese

CHORIZO STUFFED DATES

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

CANNELLONI

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

THIRD COURSE

(Select one)

SALMON

Baby spinach, chickpeas, lemon cream*

SHORT RIBS

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

ARROZ CALDOSO

(minimum 15 minutes)

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

GRILLED STEAK

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

DESSERT

(Select one)

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Chocolate sauce, dulce de leche

BAILEYS TIRAMISU

Coffee-dipped ladyfingers,
mascarpone cheese, cocoa powder

*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.