



# DINNER

CORAL GABLES, FL

**TABLA MIXTA 26.**  
Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives

*UPGRADE:*  
Paleta Ibérica de Bellota 5J **40.**

**ACEITUNAS MARINADAS 7.**  
House marinated olives, thyme, orange peel, garlic

**PAN CON TOMATE 10.5**  
Toasted crispy ethereal bread brushed with fresh tomato  
*ADD:* Paleta Ibérica de Bellota 5J **19.**  
Serrano ham and Manchego cheese **9.**  
Avocado **3.**



## EMBUTIDOS CURED MEATS

**PALETA IBÉRICA DE BELLOTA 5J 23.**  
Acorn fed pure Iberian ham

**JAMÓN SERRANO 8.**  
'Fermin' Serrano ham, aged 15 months

**CHORIZO 8.**  
Cantimpalo style, mildly spicy pork sausage

**SALCHICHÓN 8.**  
Sausage cured with black pepper, garlic and herbs

**LOMO IBÉRICO 8.**  
Cured Iberian pork loin

## QUESOS CHEESES

**MANCHEGO 8.**  
Sheep's milk, nutty, sweet, tangy flavor

**TETILLA 8.**  
Semi soft cow's milk, mild buttery flavor

**IDIAZÁBAL 8.**  
Firm sheep's milk, lightly smoked from the Basque country\*

**MAHÓN 8.**  
Firm cow's milk, lemony, salty, tangy flavor

**MURCIA AL VINO 8.**  
Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

## TAPAS SMALL PLATES

**MARGHERITA FLATBREAD 12.**  
Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano  
*ADD:* Serrano ham **5.** Chorizo **3.**  
Lomo Ibérico **5.** Salchichón **3.**

**TOMATILLO HUMMUS 10.**  
Tomatillo salsa, jalapeño, fried chickpeas, coca slices

**ENSALADAS**  
· *Kale Caesar:* Serrano ham-caesar dressing, Manchego, croutons **13.**

· *Mediterránea:* Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO **13.**

· *Pulpo:* Grilled octopus, cucumber, roma tomatoes, red onions, fresh lemon, croutons **23.**

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

**CROQUETAS DE JAMÓN 11.**  
Serrano ham croquettes, fig jelly

**GAMBAS AL AJILLO 15.**  
Sautéed shrimp, garlic, brandy, pepper flakes

**HUEVOS 'BULLA' 15.5**  
Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\*

*UPGRADE:*  
Paleta Ibérica de Bellota 5J **25.**

**PATATAS BRAVAS 11.**  
Crispy potato cubes, spicy brava sauce, aioli\*

**BISTEC A LA PARRILLA 17.5**  
Cumin marinated bistro steak, truffled potato & mushroom foam, salsa criolla\*

**TORTILLA ESPAÑOLA 11.**  
Traditional Spanish omelet, caramelized onions, garlic aioli\*

**TEQUEÑOS 13.**  
Queso blanco, fig jelly

**TARTAR DE ATÚN 16.5**  
Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\*

**CRISPY CALAMARI 15.**  
Homemade tartar sauce\*

**ALBÓNDIGAS 14.5**  
Pork and beef meatballs, Manchego, tomato frito

**CANELONES 12.**  
'Catalán Style' ground beef and pork, béchamel, Manchego, truffle oil

**DÁTILES RELLENOS 14.5**  
Medjool dates, house-made chorizo, Manchego, wrapped in bacon, arugula salad

**MONTADITOS 16.**  
Brisket, tomato marmalade, guindilla, tetilla cheese

**CEVICHE DE JALAPEÑO 16.**  
Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips\*

**CARPACCIO DE SALMÓN 12.**  
Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

**PIMIENTOS DE PADRÓN 11.**  
Blistered shishito peppers, sea salt

**SOPA DE LENTEJAS 10.**  
Traditional Spanish lentil soup with chorizo

**SOPA DE GARBANZO FRITO 10.**  
Chickpea stew, chorizo

**GAZPACHO ANDALUZ 8.**  
Spanish chilled vegetable soup

**PULPO A LA GALLEGA 22.**  
Steamed Spanish octopus, potatoes, pimentón, EVOO

**PULPO A LA PARRILLA 23.**  
Grilled octopus, corn purée, salsa criolla, cracked pepper

**PINTXOS**  
· *Pork:* Cumin marinated pork loin, mojo verde, Greek yogurt **13.**

· *Chicken:* Greek yogurt, salsa criolla **12.**

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

## DE TEMPORADA SEASONAL

**CALDO GALLEGO 10.**  
Galician soup, spinach, alubias, smoked pork shank

**HUEVOS CABREADOS 15.**  
Eggs, shrimp, shoestring potatoes, brava sauce, paprika

**MALLORCAN STYLE LAMB 16.**  
Braised lamb, piquillo confit, garlic chips, patatas panaderas

**BRUSSELS SPROUTS 12.**  
Golden raisins, smoked sweet paprika, pepper flakes, maple syrup, shoestring potatoes

**MUSHROOMS CON CHORIZO 14.**  
Chorizo stuffed cremini mushrooms, mozzarella, garlic brisket sauce, toasted baguette

## ARROCES SPANISH RICE DISHES

**PAELLA MIXTA 42.**  
*(minimum 30 minutes)*  
Calamari, clams, shrimp, chicken, chorizo, red sofrito, saffron

**PAELLA DE MARISCOS 49.**  
*(minimum 30 minutes)*  
Calamari, prawns, clams, shrimp, red sofrito, saffron

**PAELLA DE POLLO 28.**  
*(minimum 30 minutes)*  
Chicken, artichoke hearts, cremini 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 18.5**  
Pork tenderloin, blue cheese sauce, shishito peppers, piquillo confit, French fries\*  
Chicken breast **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.**

\*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 a 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.