BULLA
GASTROBAR

Bulla favorites

POSTRES - DESSERTS

TORRIJA 10.5
Caramelized brioche, salted caramel gelato, honey

FLAN DE COCO 10.
Coconut flan, mango sorbet

CREMOSO DE CHOCOLATE 10.
Three layer chocolate genoise, vanilla ice cream, olive oil, Maldon salt

ALMOND CAKE 11.
Toasted almond slivers, goat cheese frosting
**Contains Licor 43*

CHURROS CON CHOCOLATE
Traditional fried dough, chocolate sauce, dulce de leche
6 for **9.** / *12 for* **12.5**

DE TEMPORADA - SEASONAL

BAILEYS TIRAMISU 11.
Coffee-dipped ladyfingers, mascarpone cheese, cocoa powder

CÓCTEL - COCKTAIL

CARAJILLO 15.
(On the rocks or straight up)
Licor 43, espresso coffee

ESPRESSO MARTINI 15.
Espresso, Kahlúa, Baileys, Vodka, coffee beans

CAFÉ - COFFEE

CAFÉ BOMBÓN 6.
Sweetened condensed milk, espresso, foamed milk

VINOS DE JEREZ - SHERRIES

EMILIO LUSTAU, *'Capataz Andres' Solera, Jerez de la Frontera* **10.**
EMILIO LUSTAU, *Pedro Ximenez, Jerez de la Frontera* **14.**

VINOS DE POSTRE - DESSERT WINES

OCHOA, *Moscatel, Navarra* **15.**
DOW'S PORT, *Duoro Valley, Portugal* **10.**

DIGESTIVOS - AFTER DINNER DRINKS

COGNAC, *Hennessy XO* **52.**
COGNAC, *Hennessy VSOP* **19.**
SAMBUCA, *Romana* **12.**
LICOR CUARENTA Y TRES, *Diego Zamora* **13.**
FRANGELICO, *Italy* **13.**

04.24

– CASHLESS PAYMENT ONLY –

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.