LUNCH PRIX FIXE

DORAL, FL

FIRST COURSE

(Select one)

SOPA DE GARBANZO FRITO
Chickpea stew, chorizo

SOPA DE LENTEJAS
Traditional Spanish soup with chorizo

KALE CAESAR
Serrano ham-caesar dressing, Manchego, croutons

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

CROQUETAS DE JAMÓN
Serrano ham croquettes, fig jelly

ENSALADA DE ESPINACAS
Baby spinach, beets, walnuts, arugula, goat cheese

PATATAS BRAVAS*
Crispy potato cubes, spicy brava sauce, aioli

TOMATILLO HUMMUS
Tomatillo salsa, jalapeño, fried chickpeas, coca slices

SECOND COURSE

(Select one)

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

SALMÓN*
Baby spinach, chickpeas, lemon cream

'BULLA' BURGER* +2 *(Additional)*
Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas

CHICKEN MEDITERRANEAN BOWL
Hummus, tomatillo salsa, crispy chickpeas, steamed rice, roma tomatoes, cucumber, pickled onions, Greek yogurt sauce, EVOO

SPICY TUNA BOWL* +2 *(Additional)*
Mango, avocado, steamed rice, edamame, cucumber, pickled onions, soy sesame vinaigrette, Sriracha aioli

SOLOMILLO CON QUESO AZUL*
Pork tenderloin, blue cheese sauce, shishito peppers, piquillo confit, French fries

IBERIAN PORK BOWL
Braised shredded pork, caramelized onions, crispy chorizo, piquillo pepper confit, steamed rice, roma tomatoes, arugula salad, pickled onions, EVOO

PAELLA MIXTA BOWL +3 *(Additional)*
Valencia-style rice, chicken pintxo, sautéed shrimp, chorizo, green peas, sofrito, piquillo pepper confit, saffron

POLLO AL CHILINDRÓN PLATTER
Pan-seared chicken, serrano ham, red pepper stew, steamed rice, house salad

CHICKEN PAELLA BOWL +2 *(Additional)*
Valencia-style rice, green peas, cremini mushrooms, artichoke hearts, piquillo pepper confit, sofrito, saffron

BOCATA DE VEGETALES
Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

DESSERT

(Select one)

FLAN DE COCO
Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE
Traditional fried dough, chocolate sauce, dulce de leche

TWO COURSE MENU 21.5 | THREE COURSE MENU 26.5

*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.

05/26

LUNCH
DORAL, FL

FREE PARKING

TABLA MIXTA 26.
Tetilla, Manchego, Serrano ham, chorizo, caramelized walnuts, marinated olives
UPGRADE:
Paleta Ibérica de Bellota 5J **40.**

TABLA BULLA 38. *[New]*
Manchego, Serrano ham, salchichón, chorizo, patatas bravas, tortilla española, caramelized walnuts, marinated olives

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

PAN CON TOMATE 11.
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

BOCATAS SANDWICHES

ADD: Garden salad **4.** Truffle fries **3.** Patatas bravas **3.**

BOCATA DE VEGETALES 15.
Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

PEPITO SANDWICH 19.5
Bistro steak, sautéed onions, piquillo confit, mustard aioli, Manchego, pan de cristal

'BULLA' BURGER* 17.
Piquillo peppers, tetilla cheese, caramelized onions, brioche bun, honey thyme glaze

TAPAS SMALL PLATES

CARPACCIO DE RES* 16. *[New]*
Manchego, croutons, kimchi aioli, EVOO, honey sherry vinaigrette

PINTXO DE ENSALADILLA RUSA 10. *[New]*
Toasted baguette, potato and tuna salad, guindilla pepper, smoked paprika

MARGHERITA FLATBREAD 12.5
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

TARTAR DE ATÚN* 17.
Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli

GAMBAS AL AJILLO 15.5
Sautéed shrimp, garlic, brandy, pepper flakes

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

CEVICHE DE JALAPEÑO* 16.5
Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips

PATATAS BRAVAS* 11.5
Crispy potato cubes, spicy brava sauce, aioli

HUEVOS 'BULLA'* 16.
Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil
UPGRADE:
Paleta Ibérica de Bellota 5J **25.**

TEQUEÑOS 13.
Queso blanco, fig jelly

CRISPY CALAMARI* 15.5
Homemade tartar sauce

DÁTILES RELLENOS 15.
Medjool dates, house-made chorizo, Manchego cheese, wrapped in bacon, arugula salad

CROQUETAS DE JAMÓN 11.5
Serrano ham croquettes, fig jelly

PIMIENTOS DE PADRÓN 12.
Blistered shishito peppers, sea salt

TORTILLA ESPAÑOLA* 11.5
Traditional Spanish omelet, caramelized onions, garlic aioli

ALBÓNDIGAS 15.
Pork and beef meatballs, Manchego cheese, tomate frito

CARPACCIO DE SALMÓN* 13.
Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

GAZPACHO ANDALUZ 9.
Spanish chilled vegetable soup

SOPA DE GARBANZO FRITO 10.
Chickpea stew, chorizo

SOPA DE LENTEJAS 10.
Traditional Spanish lentil soup with chorizo

PINTXOS
· *Pork:* Cumin marinated pork loin, mojo verde, Greek yogurt **13.5**
· *Chicken:* Greek yogurt, salsa criolla **12.5**
· *Steak:* Grilled steak skewers, bell peppers & onions, blue cheese sauce **17.**

ENSALADAS SALADS

ADD: Crispy Serrano Ham **3.** Salmon* **8.** Chicken **6.** Shrimp **7.**

KALE CAESAR 13.5
Serrano ham-caesar dressing, Manchego, croutons

MEDITERRÁNEA 13.
Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

SPINACH 13.
Beets, walnuts, arugula, goat cheese

SIGNATURE BOWLS

CHICKEN PAELLA BOWL 18.5
Valencia-style rice, green peas, cremini mushrooms, artichoke hearts, piquillo pepper confit, sofrito, saffron

SPICY TUNA BOWL* 18.5
Mango, avocado, steamed rice, edamame, cucumber, pickled onions, soy sesame vinaigrette, Sriracha aioli

PAELLA MIXTA BOWL 19.5
Valencia-style rice, chicken pintxo, sautéed shrimp, chorizo, green peas, sofrito, piquillo pepper confit, saffron

MEDITERRANEAN BOWL
Hummus, tomatillo salsa, cucumber, crispy chickpeas, steamed rice, roma tomatoes, pickled onions, Greek yogurt sauce, EVOO
Mushrooms **14.** Chicken **17.**
Steak **21.** Shrimp **18.**

IBERIAN PORK BOWL 17.
Braised shredded pork, steamed rice, caramelized onions, crispy chorizo, piquillo pepper confit, roma tomatoes, arugula salad, pickled onions, EVOO

PLATOS FUERTES LARGE PLATES

ENSALADA DE PULPO 23.
Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon, croutons

TRUFFLE CARBONARA* 23.
Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg
ADD: Chicken **6.** Shrimp **7.**

BISTEC A LA PARRILLA* 30.
Cumin marinated bistro steak, truffled potato & mushroom foam, salsa criolla, arugula salad

POLLO AL CHILINDRÓN 18.5
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.**

SHORT RIBS
Braised short ribs, tetilla cheese, caramelized onions, salsa criolla, homemade potato chips, potato foam
Small **23.** Large **32.**

SALMÓN*
Baby spinach, chickpeas, lemon cream
Small **19.5** Large **27.**

ARROZ CALDOSO 21.
(minimum 15 minutes)
Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

ARROZ NEGRO
Valencian style rice, calamari ink, sofrito, aioli, green peas
Crispy calamari **21.**
Grilled octopus **33.**

PAELLA MIXTA 42.5
(Minimum 30 minutes)
Calamari, clams, shrimp, chicken, chorizo, red sofrito, saffron

*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. Free parking for 4 hours with ticket validation.