



# PICK TWO \$17

## THE FALLS, FL

### FIRST COURSE

(Select one)

#### PATATAS BRAVAS

Crispy potato cubes,  
spicy brava sauce, aioli\*

#### TORTILLA ESPAÑOLA

Traditional Spanish omelet,  
caramelized onions, garlic aioli\*

#### CARPACCIO DE SALMÓN

Crispy capers, cornichons, arugula,  
mini croutons, dill vinaigrette

#### MEDITERRANEAN SALAD

Tomatoes, cucumber, chickpeas, olives,  
croutons, lemon, EVOO

#### SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

#### GAZPACHO ANDALUZ

Spanish chilled vegetable soup

#### SOPA DE LENTEJAS

Traditional Spanish soup with chorizo

#### MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes,  
mozzarella cheese, oregano

#### CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

### SECOND COURSE

(Select one)

#### CHICKEN PAELLA BOWL +3 (Additional)

Valencia style rice, cremini mushrooms,  
artichoke hearts, piquillo pepper confit,  
green peas, sofrito, saffron

#### SPINACH SALAD

Beets, walnuts, arugula, goat cheese

#### HALF CUBANO IBÉRICO SANDWICH

Serrano ham, braised pork, Mozzarella cheese,  
cornichons, dijon mustard,  
pan de cristal, side of chips

#### HALF CHICKEN SANDWICH

Grilled chicken, sliced tomato,  
lettuce, basil, avocado, pan de cristal,  
side of chips

#### IBERIAN PORK BOWL +2 (Additional)

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

#### HALF BOCATA DE VEGETALES

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

#### 'BULLA' BURGER +6 (Additional)

Piquillo peppers, caramelized onions, tetilla,  
side of chips\*

#### TRUFFLE CARBONARA

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

#### POLLO AL CHILINDRÓN PLATTER

Pan seared chicken, red pepper stew,  
serrano ham, steamed rice, house salad

#### CHICKEN MEDITERRANEAN BOWL

+2 (Additional)

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

### DESSERT

+5 (Additional)

#### FLAN DE COCO

Coconut flan, passion fruit sorbet

#### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce,  
dulce de leche



# LUNCH

THE FALLS, FL

## TABLA MIXTA 26.

Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives

UPGRADE:

Paleta Ibérica de Bellota 5J **40.**

## ACEITUNAS MARINADAS 6.5

House marinated olives, thyme, orange peel, garlic

## EMBUTIDOS CURED MEATS

### PALETA IBÉRICA DE BELLOTA 5J 22.

Acorn fed pure Iberian ham

### JAMÓN SERRANO 7.5

'Fermin' Serrano ham, aged 15 months

### CHORIZO 7.5

Cantimpalo style, mildly spicy pork sausage

### SALCHICHÓN 7.5

Acorn fed pure Iberian sausage, cured with garlic & herbs

### LOMO IBÉRICO 7.5

Cured Iberian pork loin

## 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

### CUBANO IBÉRICO 15.

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal

## PAN CON TOMATE 10.

Toasted crispy ethereal bread brushed with fresh tomato

ADD: Paleta Ibérica de Bellota 5J **19.**

Serrano ham and Manchego cheese **9.**

Avocado **3.**

## QUESOS CHEESES

### MANCHEGO 7.5

Sheep's milk, nutty, sweet, tangy flavor

### TETILLA 7.5

Semi soft cow's milk, mild buttery flavor

### IDIAZÁBAL 7.5

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

### MAHÓN 7.5

Firm cow's milk, lemony, salty, tangy flavor

### MURCIA AL VINO 7.5

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

### 'BULLA' BURGER 17.

Piquillo peppers, tetilla cheese, caramelized onions, brioche bun, honey thyme glaze\*

### PEPITO SANDWICH 19.5

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

## TAPAS SMALL PLATES

### MARGHERITA FLATBREAD 11.

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

ADD: Serrano ham **5.** Chorizo **3.**

Lomo Ibérico **5.** Salchichón **3.**

### CALDO GALLEGO 10. [New]

Galician soup, spinach, alubias, smoked pork shank

### BRUSSEL SPROUTS 12. [New]

Golden raisins, smoked sweet paprika, pepper flakes, maple syrup, shoestring potatoes

### TARTAR DE ATÚN 16.5

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

### GAMBAS AL AJILLO 15.

Sautéed shrimp, garlic, brandy, pepper flakes

### MONTADITOS 16

Brisket, tomato marmalade, guindilla, tetilla cheese

### CEVICHE DE JALAPEÑO 16.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips\*

### PATATAS BRAVAS 10.5

Crispy potato cubes, spicy brava sauce, aioli\*

### HUEVOS 'BULLA' 15.

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

Homemade tartar sauce\*

### DÁTILES RELLENOS 14.5

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

### CROQUETAS DE JAMÓN 11.

Serrano ham croquettes, fig jelly

### PIMIENTOS DE PADRÓN 11.

Blistered shishito peppers, sea salt

### TORTILLA ESPAÑOLA 10.5

Traditional Spanish omelet, caramelized onions, garlic aioli\*

### ALBÓNDIGAS 14.

Pork and beef meatballs, Manchego cheese, tomate frito

### CARPACCIO DE SALMÓN 12.

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

### GAZPACHO ANDALUZ 8.

Spanish chilled vegetable soup

### SOPA DE GARBANZO FRITO 10.

Chickpea stew, chorizo

### SOPA DE LENTEJAS 9.

Traditional Spanish lentil soup with chorizo

### PINTXOS

·Pork: Cumin marinated pork loin, mojo verde, Greek yogurt **12.5**

·Chicken: Greek yogurt, salsa criolla **11.5**

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

## ENSALADAS SALADS

### KALE CAESAR 12.

Serrano ham-caesar dressing, Manchego cheese, croutons

### MEDITERRÁNEA 12.

Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

### SPINACH 12.

Beets, walnuts, arugula, goat cheese

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

## 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 paella rice, chicken pintxo, sautéed shrimp, 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

### SHORT RIBS

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

### 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.

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

### CANELONES 19.5

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

### SALMÓN

Baby spinach, chickpeas, lemon cream\* Small **19.** Large **26.5**

### SOLOMILLO CON QUESO AZUL

Shishito peppers, piquillo confit, french fries\*

Pork tenderloin **18.5** Bistro steak **25.**

### ENSALADA DE PULPO 20.5

Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon, croutons

### 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.

(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 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.