



ARAGON DINNER MENU

PLANO

Add a mixed green salad **3.**

APPETIZERS

Served sharing style, select 3

HAM CROQUETTES

Serrano ham, fig jelly

POTATO TORTILLA

Traditional Spanish omelet,
caramelized onions, garlic aioli*

MONTADITOS

Brisket, tomato marmalade,
guindilla, tetilla cheese

ALBÓNDIGAS

Pork and beef meatballs, manchego,
tomate frito

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

ENTRÉES

Served sharing style, select 3

SALMON

Baby spinach, chickpeas, lemon cream*

CANNELLONI

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

ARROZ CALDOSO

Shrimp, clams, calamari, chicken,
sofrito, saffron

GRILLED STEAK

Sirloin, corn purée,
shishito peppers, salsa criolla,
piquillo confit*

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin,
mojo verde, Greek yogurt,
steamed rice

DESSERTS

Select 1

BAILEYS TIRAMISU

Coffee-dipped ladyfingers,
mascarpone cheese, cocoa powder

CHURROS CON CHOCOLATE

Traditional fried dough,
chocolate sauce, dulce de leche

**60. PER PERSON
COFFEE AND SOFT DRINKS INCLUDED**

*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.



RIOJA DINNER MENU PLANO

Add a mixed green salad **3.**

APPETIZERS

Served sharing style, select 3

HAM CROQUETTES

Serrano ham, fig jelly

CRISPY CALAMARI

Homemade tartar sauce

PAN CON TOMATE

Grilled bread, grated tomatoes, manchego, Serrano ham

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

CHORIZO STUFFED DATES

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

ENTRÉES

Served sharing style, select 3

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

TRUFFLE CARBONARA

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

POLLO AL CHILINDRÓN

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

GRILLED STEAK

Sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit*

PAELLA MIXTA

Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron

SALMON

Baby spinach, chickpeas, lemon cream*

DESSERTS

Select 1

TORRIJA

Caramelized brioche, goat cheese ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

**69. PER PERSON
COFFEE AND SOFT DRINKS INCLUDED**

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MALLORCA DINNER MENU

PLANO

Add a mixed green salad **3.**

CURED MEATS & CHEESES

Jamón Serrano, chorizo Cantimpalo, manchego, Murcia al vino

APPETIZERS

Served sharing style, select 3

MONTADITOS

Brisket, tomato marmalade, guindilla,
tetilla cheese

CHORIZO STUFFED DATES

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

HUEVOS 'BULLA'

Eggs, homemade potato chips,
Serrano ham, potato foam, truffle oil*

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde,
Greek yogurt

TUNA TARTARE

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

ENTRÉES

Served sharing style, select 3

FILET MIGNON

Beef tenderloin, potato purée, asparagus,
mushroom sauce*

POLLO AL CHILINDRÓN

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

TRUFFLE CARBONARA

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

PAELLA MIXTA

Calamari, clams, shrimp, chicken, chorizo,
sofrito, saffron

SALMON

Baby spinach, chickpeas, lemon cream*

DESSERTS

Select 1

TORRIJA

Caramelized brioche,
goat cheese ice cream, honey

CHURROS CON CHOCOLATE

Traditional fried dough,
chocolate sauce, dulce de leche

BAILEYS TIRAMISU

Coffee-dipped ladyfingers, mascarpone cheese, cocoa powder

79. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

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