



TABLA MIXTA 26.

Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives
UPGRADE:
Paleta Ibérica de Bellota 5J **40.**

HOUSE MARINATED OLIVES 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

**LUNA
LOUNGE**
TAMPA, FL

PAN CON TOMATE 9.

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



PLATTERS

SEVILLA 39.

Tomatillo hummus, tuna tartare, ceviche de jalapeño, Manchego cheese & ‘Fermin’ Serrano ham, caramelized walnuts

BARCELONA 39.

Ham croquettes, chorizo stuffed dates, chicken pintxos, crispy calamari

**TAPAS
SMALL PLATES**

ANDALUSIAN GAZPACHO 8.

Spanish chilled vegetable soup

GRILLED OCTOPUS 22.

Corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO 16.

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

ALBÓNDIGAS 14.

Pork and beef meatballs, manchego, tomato frito

HAM CROQUETTES 10.5

Serrano ham, fig jelly

TUNA TARTARE 16.5

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

WATERMELON SALAD 13.

Watermelon, roma tomatoes, crispy serrano, truffle honey, goat cheese

**SMOKED SALMON
MONTADITOS 14.**

Cream cheese, truffle honey*

MARGHERITA 11.

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

MONTADITOS 16.

Brisket, tomato marmalade, guindilla, tetilla cheese

AVOCADO TOAST 11.5

Tomatoes, Idiazábal, pan de cristal, EVOO

CHORIZO STUFFED DATES 14.

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

ACEITUNAS MARINADAS 6.5

House marinated olives with thyme and orange peel

TOMATILLO HUMMUS 9.5

tomatillo salsa, jalapeño, fried chickpeas, coca slices

**PLATOS FUERTES
LARGER PLATES**

SEAFOOD PAELLA 47.

Calamari, prawns, clams, shrimp, red sofrito, saffron

PAELLA DE POLLO 27.

Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron

BRUNCH PAELLA 32.

(minimum 30 minutes)
Valencia rice, bacon, chorizo, sofrito rojo, picada, spinach, roma tomatoes, manchego, brava sauce, aioli, sunny side up eggs, saffron*

PAELLA MIXTA 41.

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

STEAK & EGGS 27.

Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*

BRAISED PORK HASH 17.5

Poached egg, breakfast potatoes

CHICKEN & WAFFLES 16.

Rosemary maple syrup, buttermilk waffles



**HUEVOS
EGGS**

HUEVOS ‘BULLA’ 15.

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

POTATO TORTILLA 10.

Traditional Spanish omelet, caramelized onions, garlic aioli*

HUEVOS BRAVOS 14.

Two fried eggs, shoestring potatoes, sautéed onions and peppers, brava sauce*

**DULCES
SWEETS**

FRENCH TOAST 13.

Caramelized brioche, mixed berry compote, white chocolate Chantilly

EMPANADAS 8.5

Quince, cream cheese, truffle honey, powdered sugar

BAILEYS TIRAMISU 11.

Coffee-dipped ladyfingers, mascarpone cheese, cocoa powder

– CASHLESS PAYMENT ONLY –

* 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.



LUNA LOUNGE

TAMPA, FL

SANGRÍA

SANGRÍA ROJA 11.5/44.
Red wine, brandy, triple sec,
lemon-lime soda, chopped orange

SANGRÍA BLANCA 13.5/52.
Sparkling Wine, peach schnapps,
triple sec, strawberries, blueberries

SANGRÍA DE CERVEZA 11.5/44.
Mahou, Elderflower, lemon juice,
pear purée

ROSÉ SANGRÍA 13./52.
Rosé sparkling wine, peach schnapps,
triple sec, strawberry syrup,
strawberries, blueberries

DE TEMPORADA SEASONAL

SUMMER MINTY MARTINI 14.
Gin, lime juice,
mint syrup, egg whites



CÓCTELES COCKTAILS

BOUGIE PALMER 14.
Tito's Handmade vodka, lemon,
peach oolong lavender syrup

BULLA MULE 14.
Skyy Vodka, Fever-Tree ginger beer, fresh
lime, cardamom & currant infused syrup,
candied ginger

LAVENDER MARGARITA 14.
Centinela Tequila, lime juice,
triple sec, lavender syrup

APEROL SPRITZ 14.
Aperol, Cava, orange slice

SPANISH OLD FASHIONED 15.
Four Roses Bourbon, chocolate bitters,
Lustau 'Capataz Andres' Solera,
orange peel

LEMONGRASS COLLINS 14.
Puerto de Indias gin, Elderflower,
lemongrass syrup, cucumber

PROPER GIN & TONIC 14.5
Puerto de Indias gin, lemon peel,
lime wheel, star anise,
Fever-Tree tonic water
UPGRADE GIN:
Nordés | Hendrick's **3.**

MOCKTAILS NON-ALCOHOLIC

MANGO MULE 9.
Mango purée, lime juice, simple syrup,
Fever-Tree ginger beer

**AVOCADO
MARGARITA 9.**
Agave, lime juice,
lemon juice

VINOS WINES



ESPUMOSOS SPARKLING

MAS FI BRUT, CAVA 11./44.
Penedès, N.V..

GRAN PASSIONE, PROSECCO 12./48.
Italy, N.V.

BLANCOS WHITE

**SINEGAL ESTATE, DETAILS,
SAUVIGNON BLANC 13./52.**
Sonoma Coast, 2022

SENDA VERDE, ALBARIÑO 14./56.
Rías Baixas, 2021

INAZIO URRUZOLA, TXAKOLINA 62.
País Vasco, 2021.

**CELESTE, VERDEJO,
SUR LIES 14./56.**
Rueda, 2022.

PACO Y LOLA, ALBARIÑO 17./68.
Rías Baixas, 2022

**JEAN LEON, VINYA GIGI,
CHARDONNAY 17./68.**
Penedes, 2023

ROSADO ROSÉ

CARLOS SERRES 10./40.
Rioja, 2021

TINTOS RED

**ALTA PAVINA, CITIUS,
PINOT NOIR 16./64.**
Castilla y Leon, 2018

MONTECILLO, CRIANZA 11./44.
Rioja, 2020

**GRAN CORONAS, RESERVA,
CABERNET 16./64.**
Penedès, 2019

CEPA 21, HITO 17./68.
Ribera del Duero, 2021

JUAN GIL, MONASTRELL 13./52.
Jumilla, 2021

EMILIO MORO 21./84.
Ribera del Duero, 2020

**JUSTIN,
CABERNET SAUVIGNON 19./76.**
Paso Robles, 2020

CELESTE, CRIANZA 17./68.
Ribera del Duero, 2019



LIMONADAS LEMONADE

Made with fresh squeezed juice

- **CLASSIC 5.**
- **STRAWBERRY 6.**
- **BLACKBERRY 6.**

BOTTOMLESS SANGRÍAS & MIMOSAS

Sangría Roja, Sangría Blanca, Sangría de Cerveza, Traditional Mimosa
or Passion Fruit Mimosa.

23. PER PERSON*

Saturday and Sunday only. Bottomless limited to 2 hours from the time
of purchase. Enjoy responsibly. *

CERVEZA BEER

BOTTLES

AMSTEL LIGHT 9.
Pale Lager, Holland

STELLA ARTOIS 9.
Lager, Belgium

**ORIGINAL SIN,
BLACK WIDOW 9.**
Cider, New York

GOLDEN MONKEY 9.
Belgian Style Tripel,
Pennsylvania

**1906 RESERVA
ESPECIAL 9.**
Amber Lager, Spain

FLORIDIAN 9.
Hefeweizen, Florida

CIGAR CITY MADURO 9.
Brown Ale, Florida

LAGUNITAS 9.
India Pale Ale, California

MICHELOB ULTRA 8.
Light Lager, Missouri

NUTRL 9.
Hard Seltzer, British
Columbia

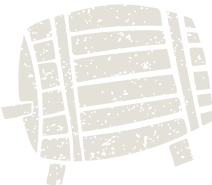
**FOUNDER'S, MORTAL
BLOOM 9.**
Hazy IPA, Michigan

DRAFT BEER

MAHOU 7./9.
Lager, Spain

**FLORIDA AVE.
BREWING, LUMI 7./9.**
Hazy Ipa, Florida

ESTRELLA DAMM 7./9.
Pale Lager, Spain



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