



# TAMPA BAY RESTAURANT MONTH DINNER \$35

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## FIRST COURSE

*(Select one)*

### HAM CROQUETTES

Serrano ham, fig jelly

### SALMON CARPACCIO

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

### TOMATILLO HUMMUS

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

### ROASTED SWEET POTATOES

Goat cheese spread, honey-sherry glaze, toasted almonds

### POTATO TORTILLA\*

Traditional Spanish omelet, caramelized onions, garlic aioli

### PATATAS BRAVAS\*

Crispy potato cubes, spicy brava sauce, aioli

### SAUTÉED GARLIC SHRIMP +4 *(additional)*

Brandy, pepper flakes

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## SECOND COURSE

*(Select one)*

### TRUFFLE CARBONARA\*

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

ADD: Chicken **6.** Shrimp **7.**

### ARROZ CALDOSO + 10 *(additional)*

*(Minimum 15 minutes)*

Shrimp, clams, calamari, chicken, red sofrito, saffron

### GRILLED STEAK\* + 11 *(additional)*

Cumin marinated sirloin, truffled potato & mushroom foam, salsa criolla, arugula salad

### 'SOLOMILLO' WITH BLUE CHEESE SAUCE\*

Pork tenderloin, shishito peppers, piquillo confit, french fries

### SALMON\*

Baby spinach, chickpeas, lemon cream

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## DESSERT

*(Select one)*

### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

### FLAN DE COCO

Coconut flan, passion fruit sorbet

\*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.

06/26