



# BITE 30

## DINNER \$38

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## BEVERAGES

*(Select one)*

### SANGRÍA ROJA

Red wine, brandy, triple sec, lemon-lime soda, chopped orange

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## FIRST COURSE

*(Select one)*

### HAM CROQUETTES

Serrano ham, fig jelly

### TUNA TARTARE\*

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

### KALE CAESAR SALAD

Serrano ham-caesar dressing,  
manchego, croutons

### PATATAS BRAVAS\*

Crispy potato cubes,  
spicy brava sauce, aioli

### MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes,  
mozzarella cheese, oregano

### TOMATILLO HUMMUS

Tomatillo salsa, jalapeño,  
fried chickpeas, coca slices

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## SECOND COURSE

*(Select one)*

### ARROZ CALDOSO + 8 *(additional)*

*(Minimum 15 minutes)*

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

### 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

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

Pork tenderloin, shishito peppers,  
piquillo confit, french fries

### GRILLED STEAK\* +10

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

### 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.