



TASTE THE GABLES

LUNCH \$30

BEVERAGES

(Select one)

LEMONADE, ICED TEA or SOFT DRINKS

SANGRÍA ROJA + 4 *(additional)*

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

SANGRÍA CERVEZA + 4 *(additional)*

Mahou, Elderflower, lemon juice,
pear purée

FIRST COURSE

(Select one)

TORTILLA ESPAÑOLA*

Traditional Spanish omelet,
caramelized onions, garlic aioli

CARPACCIO DE SALMÓN

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

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

PATATAS BRAVAS*

Crispy potato cubes,
spicy brava sauce, aioli

PAN CON TOMATE

Toasted crispy ethereal bread
brushed with fresh tomato

SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

SECOND COURSE

(Select one)

PAELLA MIXTA BOWL

Valencia-style rice, chicken pintxo,
sautéed shrimp, green peas, sofrito,
piquillo pepper confit, saffron

SOLOMILLO CON QUESO AZUL*

(Available with chicken breast)

Pork tenderloin, blue cheese sauce,
shishito peppers, piquillo confit, French fries

TRUFFLE CARBONARA* +3 *(additional)*

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

SALMÓN*

Baby spinach, chickpeas, lemon cream

HUEVOS 'BULLA'*

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

SPICY TUNA BOWL*

Mango, avocado, steamed rice, edamame,
cucumber, pickled onions, soy sesame
vinaigrette, Sriracha aioli

'BULLA' BURGER* +5 *(additional)*

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

POLLO AL CHILINDRÓN

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

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.



TASTE THE GABLES

DINNER \$45

BEVERAGES

(Select one)

SANGRÍA ROJA

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

SANGRÍA BLANCA

Sparkling wine, peach schnapps, triple sec,
strawberries, blueberries

SANGRÍA CERVEZA

Mahou, Elderflower, lemon juice, pear purée

MANGO MULE *(Non-Alcoholic)*

Mango purée, lime juice, simple syrup,
Fever-Tree ginger beer

LEMONGRASS COLLINS

Puerto de Indias Gin, elderflower,
lemongrass syrup, cucumber

FIRST COURSE

(Select one)

CROQUETAS DE JAMON

Serrano ham croquettes, fig jelly

CHICKEN PINTXO

Greek yogurt, salsa criolla

CEVICHE DE JALAPEÑO*

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

HUEVOS 'BULLA'*

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

TOMATILLO HUMMUS

Tomatillo salsa, jalapeño,
fried chickpeas, coca slices

CANELONES DE CORDERO

Lamb-filled cannelloni, Idiazabal cheese,
Pedro Ximénez demi

TARTAR DE ATÚN*

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

SECOND COURSE

(Select one)

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

SOLOMILLO CON QUESO AZUL*

(Available with chicken breast)

Pork tenderloin, blue cheese sauce,
shishito peppers, piquillo confit, french fries

SHORT RIBS +10 *(additional)*

Braised short ribs, tetilla cheese,
caramelized onions, homemade potato chips,
salsa criolla, potato foam

SALMÓN*

Baby spinach, chickpeas, lemon cream

ARROZ CALDOSO +5 *(additional)*

(Minimum 15 minutes)

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

DESSERT

(Select one)

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce,
dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

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