



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

MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes,
mozzarella cheese, oregano

CREAM OF ONION SOUP

Crispy onions, cracked pepper, cheese crostini

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

SOPA DE LENTEJAS

Traditional Spanish lentil soup with chorizo

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli*

SECOND COURSE

(Select one)

CHICKEN MEDITERRANEAN BOWL

Hummus, tomatillo salsa,
crispy chickpeas, steamed rice, roma tomatoes,
cucumber, pickled onions, Greek yogurt sauce,
EVOO

CHICKEN PAELLA BOWL

Valencia style rice, cremini mushrooms,
artichoke hearts, piquillo pepper confit,
green peas, sofrito, saffron

TUNA TARTARE BOWL

Ahi tuna, mango, avocado, steamed rice,
roma tomatoes, cucumber,
soy sesame vinaigrette, Sriracha aioli,
wonton crisps, EVOO

IBERIAN PORK BOWL

Braised shredded pork, crispy chorizo,
piquillo pepper confit, steamed rice,
roma tomatoes, arugula salad,
pickled onions, EVOO

POLLO AL CHILINDRÓN

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

SOLOMILLO CON QUESO AZUL

Pork tenderloin, shishito peppers,
piquillo confit, french fries*

HUEVOS 'BULLA'

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

TRUFFLE CARBONARA + 3 (additional)

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

SALMÓN

Baby spinach, chickpeas, lemon cream*

'BULLA' BURGER

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

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 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

LAVENDER MARGARITA

Campo Bravo Blanco Tequila,
lime juice, triple sec, lavender syrup

FIRST COURSE

(Select one)

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

CEVICHE DE JALAPEÑO

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

COLIFLOR CON BECHAMEL

Cauliflower, bechamel, parmesan cheese

TIRADITO MEDITERRÁNEO + 3 *(additional)*

Corvina, artichoke confit,
piquillo pepper leche de tigre,
crispy serrano, chalaquita, capers

MONTADITOS

Brisket, tomato marmalade,
guindilla, tetilla cheese

MANCHEGO & SERRANO TABLA

Sheep's milk, nutty, sweet, tangy flavor
& 'Fermín' Serrano ham aged 15 months,
caramelized walnuts, crostini

HUEVOS 'BULLA'

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

SECOND COURSE

(Select one)

ARROZ CALDOSO + 5 *(additional)*

(Minimum 15 minutes)

Valencia style rice, shrimp, chicken,
calamari, red sofrito, saffron

BISTEC A LA PARRILLA + 5 *(additional)*

C.A.B. sirloin, corn purée, shishito peppers,
salsa criolla, piquillo confit

SALMÓN

Baby spinach, chickpeas, lemon cream*

SHORT RIBS + 8 *(additional)*

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

TRUFFLE CARBONARA

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

SOLOMILLO CON QUESO AZUL

Pork tenderloin, shishito peppers,
piquillo confit, french fries*

DESSERT

(Select one)

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce,
dulce de leche

TORRIJA + 2 *(additional)*

Caramelized brioche,
mascarpone ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

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