



**CORAL
GABLES**
restaurant week



DINNER MENU

Please choose one from each course

FIRST COURSE

ALBÓNDIGAS

veal and pork meatballs, Manchego,
tomate frito

CEVICHE DE JALAPEÑO

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

HUEVOS CABREADOS

eggs, shrimp, shoestring potatoes, brava sauce,
paprika

PAN CON TOMATE

pan de cristal, grated tomatoes, Manchego,
jamón Serrano, EVOO

ENSALADA VERDE

roasted brussels sprouts, asparagus, crispy kale, Manchego, lemon maple dressing

SECOND COURSE

SALMÓN

baby spinach, chickpeas, lemon cream

SEARED AHI TUNA

fennel salad, orange mojo, crispy leeks

CANNELLONI

'Catalán style' ground veal & pork, béchamel,
Mahón cheese, truffle oil

PINTXO & AVOCADO TOAST

cumin marinated grilled chicken skewers,
avocado toast, tomato salad

DESSERT

CREMA CATALANA

Spanish style crème brûlée, fresh berries

CHURROS CON CHOCOLATE

traditional fried dough, chocolate sauce,
dulce de leche

\$33

(Not inclusive of tax and gratuity)

(Items subject to change)



**Bulla Gastrobar | 2500 Ponce de Leon Blvd | 305.441.0107 |
bullagastrobar.com**

CoralGablesRestaurantWeek.com

**DOWNTOWN
CORAL GABLES**

MIRACLE MILE

Business Improvement District of Coral Gables