



DINNER MENU

Please choose one from each course

APPETIZER

CALAMARI Tartar sauce, lemon wedge

CHORIZO STUFFED DATES

Bacon, house made chorizo, cream cheese, Manchego, smoked Spanish paprika

CAESAR

kale, serrano ham, serrano-caesar dressing, Manchego, croutons

TARTAR DE ATÚN 14

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

HUEVOS CABREADOS

sautéed garlic shrimp, bravas sauce, shoestring potatoes, eggs

ENTRÉE

CHICKEN CURRY

chicken, curry cream, steamed rice, artichoke confit

SALMÓN

baby spinach, chickpeas, lemon cream

ARROZ CALDOSO

seafood, chicken, red sofrito, saffron

BRAISED OXTAIL

steamed rice, house made shoestring potatoes, shishito peppers

BISTEC

bistro steak, truffled potato & mushroom foam, salsa criolla, arugula salad

DESSERT

NATILLA CON GALLETA MARIA

Traditional Spanish custard made with condensed milk, cinnamon, Maria cookies

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

\$33

(Not inclusive of tax and gratuity)

**Bulla Gastrobar Coral Gables | 2500 Ponce de Leon Blvd
| 305.441.0107 | Bullagastrobar.com**

CORALGABLESCULINARYMONTH.COM

