

CERVEZA – BEER

DRAFT BEER

MAHOU, Lager, Spain	4./6.
OMMEGANG WITTE, Witbier, New York	4./6.
STELLA ARTOIS, Lager, Belgium	4./6.

BOTTLES

HEINEKIN, Pale Lager, Holland	6.
AMSTEL LIGHT, Pale Lager, Holland	6.
PRESIDENTE, Lager, Dominican Republic	6.
CHIMAY BLEUE, Strong Dark Ale, Belgium	12.
PABST BLUE RIBBON, American Lager, California	4.
ESTRELLA DAMM, Lager, Spain	5.
ALHAMBRA ESPECIAL, Pale Lager, Spain	6.
MAGIC HAT #9, American Pale Ale, Vermont	5.
PALM, Amber Ale, Belgium	6.
VICTORY PRIMA PILS, German Pilsner, Pennsylvania	6.
CIGAR CITY MADURO, Brown Ale, Florida	5.
CIGAR CITY JAI ALAI, India Pale Ale, Florida	7.

LARGE FORMAT

ESTRELLA INEDIT, Lager, Spain	22.
DUVEL, Strong Ale, Belgium	22.

CÓCTELES – COCKTAILS

CHERRY MARTINI Grey Goose Cherry Noir, St. Germaine, cherry syrup, fresh lemon	12.
LEMONGRASS COLLINS St. Germain, Bombay Sapphire, lemon grass syrup, cucumber	11.
BLUEBERRY LEMONADE Grey Goose, blueberry infused syrup, fresh lemon, muddled mint	12.
SEVILLA SMASH Maker's Mark Bourbon, Dissarono, lemon juice, orange marmalade	10.
PASSION FRUIT GIN & TONIC Bombay Sapphire, Homemade passion fruit tonic	11.
SPANISH MARGARITA Cazadores Reposado, Grand Marnier, amontillado sherry, lime juice, agave nectar	12.

SANGRIA

SANGRIA Red wine, brandy, triple sec, sprite, chopped orange	8./28.
SANGRIA BLANCA Cava, peach schnappes, triple sec, strawberries, blueberries	10./36.
SANGRIA DE CERVEZA Ommegang Witte, triple sec, lemon juice, pear purée	8./28.

VINOS DE JEREZ – SHERRIES

LA GITANA, MANZANILLA, Jerez de la Frontera	7.
ALVEAR, FINO, Montilla-Moriles	7.
MAESTRO SIERRA, FINO, Jerez de la Frontera	10.
NAPOLEON, AMONTILLADO, Jerez de la Frontera	6.
GRANT, AMONTILLADO, 'LA GARROCHA', Jerez de la Frontera	9.
EMILIO LUSTAU, OLOSO, Jerez de la Frontera	7.
GUTIERREZ COLOSIA, OLOSO, Jerez de la Frontera	11.

VINOS ESPUMOSOS – SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedès, 2008	10./35.
AGUSTÍ TORELLÓ MATA, RESERVA, Penedès, 2008	65.
AGUSTÍ TORELLÓ MATA, KRIPTA, Penedès, 2006	160.
LLOPART, ROSÉ, BRUT RESERVA, Penedès, 2009	50.
AVINYÓ LA TICOTA, GRAN RESERVA, Penedès, N.V.	85.

VINOS ROSADOS

MUGA ROSADO, Rioja, 2011	9./32.
PARÉS BALTÀ, Penedès, 2011	38.

VINOS BLANCOS – WHITE WINE

AROMATIC

VIÑA ESMERALDA, Penedès, 2011	35.
MOSCATEL SECO, BOTANI, Sierras de Malaga, 2011	38.

LIGHT & CRISP

ALBARIÑO, LAGAR DE CERVERA, Rias Baixas, 2011	10./35.
ALBARIÑO, PACO Y LOLA, Rias Baixas, 2010	42.
VIURA, CVNE, MONOPOLE, Rioja, 2011	35.
VIURA, OSTATU BLANCO, Rioja, 2012	10./35.
VERDEJO, NAIA, Rueda, 2011	10./35.
GODELLO, TELMO RODRÍGUEZ, Valdeorras, 2008	42.
AMETZOI TXACOLINA, País Vasco, 2011	46.

RICHER & FULLER

ALBARIÑO, SAN AMARO, Rias Baixas, 2009	65.
CHARDONNAY, PINORD, Penedès, 2011	35.
CHARDONNAY, CASTILLO DE MONJARDÍN, Navarra, 2010	9./32.
VIÑA MEIN, Ribeiro, 2011	55.
VIURA, ÁLVARO PALACIOS 'PLACET', Rioja, 2010	70.
VERDEJO, SHAYA, HABIS, Rueda, 2009	65.
GARNACHA BLANCA, BODEGAS ZERRAN, Priorat, 2009	40.
LÓPEZ DE HEREDIA, VIÑA GRAVONIA, Rioja, 2003	63.

VINOS TINTOS – RED WINES

BRIGHT & FRUIT DRIVEN

BORSAO, TRES PICOS, GARNACHA, Campo de Borja 2009,	10./35.
CUATRO PASOS, MENCIA, Bierzo, 2009	35.
JUAN GIL, MONASTRELL Jumilla, 2010	11./38.
TELMO RODRÍGUEZ, GAZUR, Ribera del Duero, 2008	45.
PENA DO LOBO, MENCIA, Ribeira Sacra, 2011	58.
JOAN D'ANGUERRA, GARNATXA, Montsant, 2010	46.
MERLOT, HONORO VERA, Jumilla, 2011	9./32.
CAPÇANES, VALL DEL CALAS, Montsant, 2009	50.
MARTIN BERDUGO, JOVEN, Ribera del Duero, 2010	35.
FEDRIANI LAFFITTE, SYRAH, Valencia, 2010	42.
ÁLVARO PALACIOS, LA VENDIMIA, La Rioja, 2011	10./35.

ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, Rioja, 2006	11./38.
VIÑA ARANA, RESERVA, Rioja, 2004	66.
VIÑA ARDANZA, RESERVA, Rioja 2001	72.
FINCA ALLENDE, TINTO, Rioja, 2005	58.
VIÑA SASTRE, TINTO, Ribera del Duero, 2011	47.
PROTOS, JOVEN, Ribera del Duero, 2009	10./35.
VIÑA TONDONIA, RESERVA, Rioja, 2001	105.
VIÑA TONDONIA, GRAN RESERVA, Rioja 1994	210.
MARQUES DE MURRIETA, RESERVA, Rioja, 2007	50.
MUGA, RESERVA, Rioja, 2008	62.
MONJE, Tenerife, 2010	52.
ÁNIMA NEGRA, AN/2 Mallorca, 2009	66.
ARTADI, VIÑAS DE GAIN, Rioja, 2007	62.

DARKER & FULLER

CVNE IMPERIAL, RESERVA, Rioja, 2004	95.
LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2000	115.
ÁLVARO PALACIOS, PROPIEDAD, Rioja, 2007	95.
PINORD GRAN RESERVA, CAB. SAUVIGNON, Penedès	80.
ABADIA RETUERTA, Sardón de Duero, 2005	66.
MARQUÉS DE GRIÑÓN, CALIZA, Valdepusa, 2008	48.
CONDE DE SAN CRISTÓBAL, Ribera del Duero, 2005	60.
REMELLURI, RESERVA, Rioja, 2008	90.
TEÓFILO REYES, CRIANZA, Ribera del Duero, 2009	75.
FINCA VILLACRECES, Ribera del Duero, 2007	88.
EMILIO MORO, Ribera del Duero, 2008	65.
PAGO DE LOS CAPELLANES, CRIANZA, Ribera del Duero, 2009	85.
MARTÍN BERDUGO, CRIANZA, Ribera del Duero, 2006	63.
BODEGAS RODA, Rioja, 2005	110.

RICH & POWERFUL

JEAN LEÓN, CAB. SAUVIGNON, GRAN RESERVA, Penedès, 2005	62.
BODEGAS PINTIA, Toro, 2007	140.
VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2007	320.
MARQUÉS DE CÁCERES, GAÚDIUM, Rioja, 2005	120.
BODEGAS MAURO, Ribera del Duero, 2009	105.
AALTO, Ribera del Duero, 2009	120.
VETUS, Toro, 2008	60.
ÁLVARO PALACIOS, LES TERRASES, Priorat, 2011	89.
MAS DOIX, SALANQUES, Priorat, 2009	80.

The consumption of raw or undercooked meat, seafood, and eggs increase the risk of food borne illness. Please notify us of any food allergies. 18% service charge will be added to parties of six or more.

TAPAS Y RACIONES

ENSALADA DE INVIERNO <i>Kale, butternut squash, hazelnuts</i>	12.	COCA DE TOMATE <i>Flat croissant, tomato three ways, stracciatella, pesto</i>	10.
GAZPACHO ANDALUZ <i>Spanish chilled vegetable soup</i>	6.	GAMBAS AL AJILLO <i>Sautéed shrimp, garlic, guindilla</i>	14.
BUÑUELOS DE BACALAO <i>Codfish fritters, romesco</i>	8.	COCHINILLO <i>Suckling pig, oyster mushrooms, ajo perejil</i>	19.
DÁTILES CON BEICON <i>Medjool dates, Cabrales cheese, walnuts, guanciale</i>	10.	HUEVOS 'BULLA' <i>Organic egg, homemade potato chips, Serrano ham, potato foam, truffle oil</i>	10.
TORTILLA ESPAÑOLA <i>Traditional Spanish omelet, chorizo purée</i>	7.	PAN CON TOMATE <i>Grilled bread, grated tomato, extra virgin olive oil</i>	4.
ACEITUNAS MARINADAS <i>House marinated olives with thyme and orange peel</i>	6.	ALBÓNDIGAS <i>Veal and pork meatballs, stracciatella, tomato frito</i>	9.
ESPINACAS A LA CATALANA <i>Baby spinach, pine nuts, golden raisins, orange segments</i>	7.	PIMIENTOS DE PADRÓN <i>Blistered shishito pepper, sea salt</i>	8.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	7.	RABO DE TORO <i>Braised oxtail, shishito peppers, bomba rice</i>	15.
BOMBAS <i>Large shrimp and potato croquettes, brava sauce, aioli</i>	9.	CROQUETAS DE JAMÓN <i>Iberico ham croquettes, fig jelly</i>	7.
PINTXO MORUNO <i>Cumin marinated grilled pork, mojo verde, greek yogurt</i>	8.	TARTAR DE ATÚN <i>Ahi tuna, mango, avocado, soy sesame vinaigrette</i>	13.
MONTADO DE ANCHOA <i>Spanish anchovy, roasted pepper, leonara, guindilla</i>	9.	SEPIA A LA PLANCHA <i>Cuttlefish, shaved fennel, grapefruit segments</i>	15.
		FRUTOS DEL MAR AL A VASCA <i>Local grouper, mussels, clams, shrimp, asparagus, white rice</i>	14.

EMBUTIDOS

JAMÓN SERRANO <i>'Fermin' serrano ham, aged 18 months</i>	7.
JAMÓN DE BELLOTA "5J" <i>Acorn fed pure Iberico ham</i>	28.
FUET <i>Hard pork sausage from the Pyrenees</i>	7.
CHORIZO CANTIMPALO <i>Mildly spicy pork sausage from Segovia</i>	7.
LOMO IBÉRICO <i>Cured Iberian pork loin</i>	9.
SALCHICHÓN <i>Spanish sausage cured with garlic and herbs</i>	6.
SOBRASADA <i>Soft pork sausage from Mallorca, seasoned with paprika</i>	6.
BUTIFARRA <i>Catalan white pork sausage</i>	6.

QUESOS

CABRALES <i>Blend of goat's and sheep's milk, soft, sharp, blue</i>	8.
IDIAZABAL <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.
TETILLA <i>Semi soft cow's milk, mild buttery flavor</i>	7.
MAHÓN <i>Firm cow's milk, lemony, salty, tangy flavors</i>	8.
ARAGONÉS <i>Semi soft cow's milk, fruity and earthy flavor</i>	7.
GARROTXA <i>Catalonian semi hard goat's milk, long sharp finish</i>	7.
LEONORA <i>Soft goat's milk from Leon, medium strong flavor</i>	8.
MANCHEGO <i>3 month aged sheep's milk, nutty, sweet, tangy flavor</i>	7.

PLATOS FAMILIARES

ARROZ A BANDA <i>Arroz bomba, sepia, mussels, clams, shrimp, local grouper</i>	36.
CHULETÓN A LA PARRILLA <i>22oz angus bone in ribeye, piperrada, papas arrugadas, mojo canario</i>	52.

{ 2500 }

PONCE DE LEON BOULEVARD
CORAL GABLES

FLORIDA 33134

305.441.0107

BULLAMIAMI.COM

{ EVENTS }

PLEASE INQUIRE ABOUT
PRIVATE

DINING ROOM

305.441.0107