

# ¡BULL-eh-DIA's!

Spanish Tapas Bar

## Menu

### Tapas Frias

(Cold Tapas)

#### **Plato De Jamón y Queso**

Traditional Serrano Ham with Manchego Cheese and Four Crostinis.

8

#### **Aceitunas Aliñadas**

A Wonderful Blend of Olives, Garlic and Herbs.

4

#### **Salmón Ahumado**

Smoked Salmon with Ali Oli Sauce and Four Crostinis

8

#### **Salpicón de Mariscos**

Mixed Seafood & Peppers Tossed in a Lemon Dressing

7

#### **Patatas Ali Olí**

A Spanish Tradition of Steamed Potatoes in Garlic Mayonnaise

5

#### **Plato de Quesos y Embutidos Españoles**

A plate full of two Spanish Cheeses and two Spanish Cold Cuts served with a pinch of Bleu Cheese and Quince.

12

#### **Esparragos la Parrilla**

Marinated Asparagus served cold with shavings of Manchego Cheese Roasted Red Pepper and Portobello Mushroom with a Balsamic Vinaigrette.

6

#### **Alcachofas Castellanas**

Artichokes in Citrus Dressing (served cold or sautéed in oil and garlic)

6

#### **Gaspacho Andaluz**

(Sopa de Verano)

Our soup of the summer; Tomato and Zucchini soup A Tradition of Southern Spain.

6

### Tapas Calientes

(Hot Tapas)

#### **Tortilla Española**

Traditional Spanish Potato Omelet just like in Spain.

6

#### **Gambas al Ajillo**

Five Shrimp served in a special blend of Olive Oil and Garlic

7

#### **Queso de Cabra**

Baked Goat Cheese with Homemade Marinara Sauce served with Five Crostinis.

7

#### **Carne en Tostada**

Four Tender Cuts of Beef with Roasted Pepper and Manchego Cheese on a Crostini

8

#### **Pincho de Pollo**

Marinated Chicken Skewer served over saffron rice

6

#### **Chorizo Español**

Spanish Sausages served with Potatoes

6

#### **Croquetas de Pollo**

Five Breaded Chicken Croquettes served with Red Pepper Ali Oli Sauce.

6

#### **Croquetas de Queso**

Five Breaded Goat Cheese Croquettes served with Honey and Balsamic.

7

#### **Calamares a la Plancha**

Squid in Lemon Sauce and Olive Oil served Grilled or Fried

7

#### **Pulpo a la Plancha**

Grilled Octopus served in a special blend of Paprika, Garlic, and Oil with Potatoes

8

#### **Pollo al Ajillo**

Chicken with lemon served in a special blend of Olive Oil and Garlic

7

#### **Champiñones al Ajillo**

Sautéed Mushrooms in a special blend of Olive Oil and Garlic

6

### Tapas Calientes

(Hot Tapas continued)

#### **Chuletitas de Cordero**

Four Grilled Baby Lamb Chops Over Roasted Eggplant Relish

9

#### **Patatas Bravas**

Spicy Potatoes, Served with two Spicy Dipping Sauces.

5

#### **Dátiles rellenos de queso con tocino**

Four Large Goat Cheese Stuffed Dates Wrapped with Bacon

7

#### **Mejillones a la Marinera**

Mussels in Homemade Marinara Sauce

8

#### **Vieiras en Salsa de Azafrán**

Saffron Glazed Scallops with Lettuce and Red Pepper

8

#### **Torta de Cangrejo**

Crab Cakes Served with Lettuce and Red Pepper Ali Oli

7

#### **Montaditos de Setas**

Four slices of Grilled Portobello Mushroom with Roasted Pepper and Manchego Cheese on a Crostini

7

#### **Empanadas con Chorizo Mojo Canario**

Five Empanadas Stuffed with Chorizo served with two sauces of the Canary Islands; a Red Pepper Sauce and an Avocado Sauce.

7

#### **Empanadas de Queso**

Five Empanadas Stuffed with a White Cheese served with two sauces of the Canary Islands; a Red Pepper Sauce and an Avocado Sauce.

6

## Tapas Calientes

(Hot Tapas continued)

### **Albóndigas Españolas**

Four Spanish Meatballs served in red-wine mushroom sauce with saffron rice.

6

### **Pollo Relleno**

Chicken breast stuffed with spinach, goat cheese, caramelized onions, and herbs over choice of saffron rice or fried potatoe.

7

### **Solomillo a La Parrilla**

Cabrales crusted 4 oz cut of tender beef rested on your choice of saffron rice or fried potatoe.

9

### **Salmon en Balsamico**

Balsamic glazed salmon served over a bed of grilled artichoke and grilled asparagus.

8

## Paella

### **Paella Bulerias(Bull-eh-dias)**

Chicken and seafood in Spanish saffron rice

14

### **Paella Vegetariana**

Spanish saffron rice, asparagus, onions, button mushrooms, green peas, scallions, red pepper

12

### **Paella Marinera**

Spanish saffron rice with mussels, clams, salmon, and shrimp

16

## Ensaladas

### **Ensalada de la Casa (Our House Salad)**

Fresh spring greens, asparagus, red onions, roasted peppers, goat cheese, and honey glazed nuts, tossed in orange vinaigrette served with two crostinis.

8

### **Ensalada de Pollo (Chicken Salad)**

Fresh spring greens, asparagus, red onions, roasted peppers, goat cheese, honey glazed nuts, and grilled chicken tossed in orange vinaigrette served with two crostinis.

10

### **Ensalada de Pulpo (Octopus Salad)**

Fresh Spring Greens, asparagus, red onions, roasted peppers, and grilled octopus tossed in citrus dressing, served with two crostinis.

11

## Postres

(Desserts)

### **Fresas al Vino**

Fresh Strawberries soaked in red wine topped with Chef Antonio's Secret Homemade Whipped Cream

6

### **Crema Catalana**

Hard Caramel Custard with a Strawberry Sauce

5

### **Flan**

Traditional Soft Custard with a Chocolate Sauce and Chef Antonio's Secret Homemade Whip Cream

5

### **Platano al Caramelo**

Banana Sautéed in Orange Liquor served with Chocolate and Caramel Sauce and Chef Antonio's Secret Homemade Whipped Cream.

5

## Beverages

**Coke, Diet Coke, Sprite, Lemonade, Cranberry Juice, Orange Juice, Ginger Ale, Tonic Water, Soda Water**

2.50

**Ice Tea (free refills)**

2.25

**Coffee (free refills)**

2.00

**Café con Leche (Cappuccino)**

3.00

**Espresso**

2.25

**Cortado (Espresso with milk)**

2.50

**Carajillo (Espresso with brandy)**

4.00

**Cola/Cao (Chocolate Milk)**

3.50

### **History of Spanish TAPAS**

The word "tapas" originates from Spain and literally means top or cover. The verb "tapar" means to cover. Wine and Sangria were traditionally served on the porches of the homes in Spain. Due to the sweetness in the Wine and Sangria, fruit flies would find their way into the glasses. People started placing "TAPAS" (tops/covers) over the glasses to keep the flies out. Eventually when people would serve the glass of Wine or Sangria they would automatically carry the glass out to the porch with a top already on the glass. Then, they started to put food on the TAPA and thus the concept of TAPAS was born. If you look under the TAPAS plates that are on your table you will see that they are made to perfectly fit the rim of your Wine or Sangria glass. We hope you enjoy the authentic Spanish Tapas from renowned Chef Antonio Rodriguez and the experience of Bull-eh-dia's Tapas Bar.

**Bull-eh-dia's Tapas Bar**  
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**Sun Mon Tue 11am-12mid**  
**Wed & Thur 11am-1am**  
**Fri & Sat 11am-2am**