

¡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.
8.25

Aceitunas Aliñadas

A Wonderful Blend of Olives, Garlic and Herbs.
5.25

Salmón Ahumado

Smoked Salmon with Ali Oli Sauce and Four Crostinis
8

Salpicón de Mariscos

Mixed Seafood & Peppers Tossed in a Lemon Dressing
7.50

Patatas Ali Olí

A Spanish Tradition of Steamed Potatoes in Garlic Mayonnaise
5.25

Plato de Queso y Embutido Español

A plate full of Spanish Cantimpalo Cold Cuts and Manchego Cheese served with a Pinch of Quince.
12.50

Esparragos la Parrilla

Marinated Asparagus served cold with shavings of Manchego Cheese Roasted Red Pepper and Portobello Mushroom with a Balsamic Vinaigrette.
7.25

Alcachofas Castellanas

Artichokes in Citrus Dressing (served cold or sautéed in oil and garlic)
6.50

Sopa de

(Soup of the Season)

Our soup of the season; Ask your server for the delicious seasonal soup of Spain.
6.25

Tortilla Española*

Traditional Spanish Potato Omelet just like in Spain. Served Hot or Room Temperature.
6.50

Tapas Calientes

(Hot Tapas)

Gambas al Ajillo

Five Shrimp served in a special blend of Olive Oil and Garlic
7.25

Queso de Cabra

Baked Goat Cheese with Homemade Marinara Sauce served with Five Crostinis.
7.25

Carne en Tostada

Four Tender Cuts of Beef with Roasted Pepper and Manchego Cheese on a Crostini
8.25

Pincho de Pollo*

Marinated Chicken Skewer served over saffron rice with Red Pepper Ali Oli Sauce.
7.50

Chorizo Español

Spanish Sausages served with Potatoes and a dipping sauce.
7.25

Croquetas de Pollo

Five Breaded Chicken Croquettes served with Red Pepper Ali Oli Sauce.
6.90

Croquetas de Queso

Five Breaded Goat Cheese Croquettes served with Honey and Balsamic.
7

Pulpo a la Plancha

Grilled Octopus served in a special blend of Paprika, Garlic, Olive Oil with Potatoes
9.25

Pollo al Ajillo*

Chicken with lemon served in a special blend of Olive Oil and Garlic
7

Pollo al la Brava*

Marinated grilled lemon chicken breast sautéed in our famous Bull-eh-dia's spicy sauce paired with homemade fried potatoes.
7

Calamares Frito

Fried Squid with two dipping sauces.
8.25

Champiñones al Ajillo

Sautéed Mushrooms in a special blend of Olive Oil and Garlic
6.25

Tapas Calientes

(Hot Tapas continued)

Albóndigas Españolas

Four Spanish Meatballs served in red-wine mushroom sauce with saffron rice.
7.25

Chuletitas de Cordero

Four Grilled Baby Lamb Chops over Roasted Eggplant Relish and Spinach
9

Patatas Bravas

Spicy Potatoes, Served sautéed in the Spicy Sauce or served with Sauce on the Side
5.25

Dátiles rellenos de queso con tocino

Four Large Goat Cheese Stuffed Dates Wrapped with Bacon
7.25

Mejillones a la Marinera

Mussels in Homemade Marinara Sauce
8

Vieiras en Salsa de Azafrán

Saffron Glazed Scallops with Lettuce and Red Pepper
9

Torta de Cangrejo

Crab Cakes Served with Lettuce and Red Pepper Ali Oli
8

Montaditos de Setas

Four slices of Grilled Portobello Mushroom with Roasted Pepper and Manchego Cheese on a Crostini
7.25

Calamares a la Plancha

Squid in Lemon Sauce and Olive Oil served Grilled.
7.25

Carne Casera*

Pan seared steak and Homemade fried potatoes topped with our special red wine and herb reduction.
9.75

Tapas Calientes

(Hot Tapas continued)

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.

7.25

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.

6.90

Pollo Relleno*

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

8.25

Salmon en Balsamico*

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

9.25

Portuguese Mussel Stew

A blend of Spanish Chorizo and Mussels cooked in a white wine tomato base.

12.00

Parrilla Madrilena

A wonderful blend of grilled meats, Chicken, Beef, and two types of Spanish Sausages accompanied by a tomato salad in a white wine vinaigrette.

17.75

Paella

Paella Bulerias(Bull-eh-dias)*

Chicken and seafood in Spanish saffron rice

14.75

Paella Vegetariana*

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

12.75

Paella Marinera*

Spanish saffron rice with mussels, fresh fish, calamari, and shrimp

17.75

Paella Negra*

Spanish saffron rice cooked with Shrimp and Squid in its own ink

15.00

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.

8.25

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.

10.25

Ensalada de Remolacha (Beet Salad)

Steamed Beet Salad topped with Goat Cheese, Roasted Almonds, and Homemade White Wine Dressing.

6.75

Postres

(Desserts)

Bizcocho Borracho

Chocolate Tiramisu. Lady fingers dipped in Kahlua and Espresso Coffee, topped with a blend of milk chocolate and mascarpone cheese, served in a Martini Glass.

7

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 (One Free Refill)

2.85

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

*Any items marked with an asterisk require additional preparation time. All of our food is made fresh when ordered. For maximum quality, we do not pre-make any of our menu items. Thus, these items can take from 25mins to 45mins during peak dining times, we humbly ask for your acceptance and thank you for your understanding. All meats will be prepared medium to medium well unless specified otherwise.

Do you like our Interior Design? The owners of Bull-eh-dia's, Antonio and Mariena, had an Interior Design Competition for the Executive Designer Position of Bull-eh-dia's Tapas Bar. They posted the competition requirements throughout many of the interior design universities within the Chicago land area. The owners had over 20 contestants respond to their posting. Contestants had to take measurements, pictures, and also interview the owners to get a clear understanding of the look and feel that the owners were looking to achieve. Contestant also had to deliver a 30minute presentation that graphically showed their end design. There was a first place winner and two runner-ups that were chosen out of all the contestants that applied for the Design Position. The Executive Designer of Bull-eh-dia's Tapas Bar was awarded to:

Monika Kerstens
www.vvmdesign.biz
773.620.7886

The two Runner-Up positions were awarded to:

Rainelle Lushina - 1st Runner-Up
Alison Fields - 2nd Runner-Up -
alisonmariefields@gmail.com
Ask Mariena or Antonio for further information about our winning designers.

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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OPEN 365 DAYS A YEAR
AT 11AM