



LUNA LOUNGE

TAMPA, FL

CHEF'S BOARD 26.

Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives

UPGRADE:

Paleta Ibérica de Bellota 5J 40.

TAPAS APPETIZERS

HOUSE MARINATED OLIVES 7.

House marinated olives with thyme and orange peel

TUNA TARTAR* 17.

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

MONTADITOS 16.

Brisket, tomato marmalade, guindilla, tetilla cheese

SMOKED SALMON MONTADITOS* 14.

Cream cheese, truffle honey

TOMATILLO HUMMUS 10.

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

PLATTERS

BARCELONA 39.

Ham croquettes, chorizo stuffed dates, chicken pintxos, crispy calamari

SEVILLA 39.

Tomatillo hummus, tuna tartare, ceviche de jalapeño, Manchego cheese & 'Fermín' Serrano ham, caramelized walnuts

PAN CON TOMATE 11.

Toasted crispy ethereal bread brushed with fresh tomato

ADD: Paleta Ibérica de Bellota 5J 19. Serrano ham and Manchego cheese 9. Avocado 3.

COCAS FLATBREADS

MARGHERITA FLATBREAD 12.5

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

ADD: Lomo Ibérico 5. Serrano ham 5. Chorizo 3. Salchichón 3.

BRAVA 12.5

Cumin marinated chicken, brava sauce, red onions, mozzarella, basil

MUSHROOM & SALCHICHÓN 12.5

Cured Spanish sausage, oyster mushrooms, roma tomatoes, Spanish tomato sauce, mozzarella cheese, oregano



LIMONADAS LEMONADE

Made with fresh-squeezed juice

CLASSIC 5.

STRAWBERRY 6.

BLACKBERRY 6.

CÓCTELES COCKTAILS

SPANISH OLD FASHIONED 16.

Four Roses Bourbon, chocolate bitters, Lustau Capataz Andres Solera, syrup, orange peel

BOUGIE PALMER 15.

Tito's Handmade vodka, lemon, peach oolong lavender syrup

BULLA MULE 15.

Skyy Vodka, Fever-Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger

LAVENDER MARGARITA 15.

Jose Cuervo Tequila, lime juice, triple sec, lavender syrup

APEROL SPRITZ 15.

Aperol, Cava, orange slice

LEMONGRASS COLLINS 15.

Puerto de Indias Gin, Elderflower, lemongrass syrup, cucumber

PROPER GIN & TONIC 15.5

Puerto de Indias Gin, lemon peel, lime wheel, star anise, Fever-Tree tonic

UPGRADE GIN: Nordés | Hendrick's 3.



DE TEMPORADA SEASONAL

MALLORCA'S SUNSET 14.

Aperol and gin blend, lemon juice, lemongrass syrup, aromatic basil

PINEAPPLE MEZCALITA 16.

Mezcal, triple sec, agave, lime juice, charred pineapple

CUCUMBER AGUA FRESCA 9.

(Non-alcoholic)
Fresh mix of cucumber syrup and ginger beer

SANGRÍA

SANGRÍA ROJA 12.5 / 48.

Red wine, brandy, triple sec, Starry, chopped orange

SANGRÍA BLANCA 14.5 / 56.

Sparkling wine, peach schnapps, triple sec, strawberries, blueberries

SANGRÍA DE CERVEZA 12.5 / 48.

Mahou, Elderflower, lemon juice, pear purée

ROSE SANGRÍA 13.5 / 52.

Rosé sparkling wine, peach schnapps, triple sec, strawberry syrup, fresh berries

MOCKTAILS NON-ALCOHOLIC

MANGO MULE 9.

Mango purée, lime juice, simple syrup, Fever-Tree ginger beer

AVOCADO MARGARITA 9.

Agave, lime juice, lemon juice

CERVEZA BEER

DRAFT BEER

MAHOU 7./9.

Lager, Spain

FLORIDA AVE. BREWING, LUMI 8./10.

Hazy IPA, Florida

ESTRELLA DAMM 8./10.

Pale Lager, Spain

BOTTLES

STELLA ARTOIS 9.

Lager, Belgium

1906 RESERVA ESPECIAL 9.

Amber Lager, Spain

CIGAR CITY FLORIDA MAN 10.

Double IPA, Florida

MODELO ESPECIAL 9.

Pale Lager, Mexico

MICHELOB ULTRA 8.

Light Lager, Missouri

NUTRL 9.

Hard Seltzer, British Columbia

FOUNDERS, MORTAL BLOOM 9.

Hazy IPA, Michigan

ANGRY ORCHARD CRISP APPLE CIDER 9.

Cider, Massachusetts

ALHAMBRA 1925 RESERVA 9.

Strong Lager, Spain

ATHLETIC BREWERY, UPSIDE DAWN 9.

Non-Alcoholic Golden, Connecticut

ESPUMOSOS SPARKLING

MAS FIBRUT, CAVA 11./44.

Penedès, N.V.

GRAN PASSIONE, PROSECCO 13./52.

Italy, N.V.

BLANCOS WHITE

SINEGAL ESTATE, DETAILS, SAUVIGNON BLANC 13./52.

Sonoma Coast, 2023

SENDA VERDE, ALBARIÑO 14./56.

Rías Baixas, 2023

INAZIO URRUZOLA, TXAKOLINA 62.

País Vasco, 2024

BODEGAS ONDARRE, TEMPRANILLO BLANCO 12./48.

Rioja, 2023

CASTILLO DE MONJARDIN, CHARDONNAY 11./44.

Navarra, 2023

ROSADO ROSÉ

CARLOS SERRES 10./40.

Rioja, 2024

TINTOS RED

BELLE GLOS, LAS ALTURAS 22./88.

California, 2022

MONTECILLO, CRIANZA 11./44.

Rioja, 2020

GRAN CORONAS, RESERVA, CABERNET 16./64.

Penedès, 2020

CEPA 21, HITO 17./68.

Ribera del Duero, 2023

JUAN GIL, MONASTRELL 13./52.

Jumilla, 2022

EMILIO MORO 21./84.

Ribera del Duero, 2022

JUSTIN, CABERNET SAUVIGNON 19./76.

Paso Robles, 2022

CELESTE, CRIANZA 17./68.

Ribera del Duero, 2022

SANTA JULIA, RESERVA, MALBEC 12./48.

Mendoza, 2024

- CASHLESS PAYMENT ONLY -

* This item may be served raw or undercooked. The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify a manager of any food allergies. We are unable to guarantee against all possible cross-contamination. 18% service charge will be added to parties of six or more. Bulla Gastrobar reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.