

## TASTE THE GABLES

LUNCH \$30

**BEVERAGES***Select one***LEMONADE, ICED TEA OR SOFT DRINKS****SANGRÍA ROJA + 4** (additional)*Red wine, brandy, triple sec,  
Starry, chopped orange***SANGRÍA CERVEZA + 4** (additional)*Mahou, Elderflower, lemon juice,  
pear purée***FIRST COURSE***Select one***CROQUETAS DE JAMÓN***Serrano ham croquettes, fig jelly***CARPACCIO DE SALMÓN***Crispy capers, cornichons, arugula,  
mini croutons, dill vinaigrette***MARGHERITA FLATBREAD***Spanish tomato sauce, roma tomatoes,  
mozzarella cheese, oregano***ENSALADA MEDITERRÁNEA***Tomatoes, cucumber, chickpeas,  
olives, croutons, lemon, EVOO***SOPA DE LENTEJAS***Traditional Spanish lentil soup  
with chorizo***PATATAS BRAVAS***Crispy potato cubes, spicy brava sauce,  
aioli\*mozzarella cheese, oregano***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham,  
red pepper stew, steamed rice***SOLOMILLO CON QUESO AZUL***Pork tenderloin, shishito peppers,  
piquillo confit, french fries\****PINTXO HUMMUS BOWL***Grilled chicken skewers, tomatillo salsa,  
crispy chickpeas, flatbread slices***CUBANO IBÉRICO***Serrano ham, braised pork,  
mozzarella cheese, cornichons,  
Dijon mustard, pan de cristal***SALMÓN***Baby spinach, chickpeas, lemon cream\****GRILLED VEGETABLE SANDWICH***Grilled eggplant, squash, zucchini,  
portobello, caramelized onions, piquillos,  
arugula, lemon parmesan dressing,  
pan de cristal***HUEVOS 'BULLA'***Eggs, homemade potato chips,  
Serrano ham, potato foam, truffle oil\****TRUFFLE CARBONARA***Linguini, wild mushrooms, bacon,  
garlic cream, green peas, poached egg\****'BULLA' BURGER***Piquillo peppers, caramelized onions,  
tetilla cheese, brioche bun,  
honey thyme glaze\****DESSERT***Select one***CHURROS CON CHOCOLATE***Traditional fried dough, chocolate sauce,  
dulce de leche***FLAN DE COCO***Coconut flan, passion fruit sorbet*

\*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 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.

## TASTE THE GABLES

DINNER \$45

**BEVERAGES***Select one***SANGRÍA ROJA***Red wine, brandy, triple sec, Starry, chopped orange***SANGRÍA DE CERVEZA***Mahou, Elderflower, lemon juice, pear purée***SANGRÍA BLANCA***Sparkling wine, peach schnapps, triple sec, strawberries, blueberries***LAVENDER MARGARITA***Campo Bravo Blanco Tequila, lime juice, triple sec, lavender syrup***FIRST COURSE***Select one***MONTADITOS***Brisket, tomato marmalade, guindilla, tetilla cheese***CROQUETAS DE JAMÓN***Serrano ham croquettes, fig jelly***CROQUETAS LÍQUIDAS DE HONGOS***Cremeni mushrooms croquettes, blue cheese, pear jelly***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\****CEVICHE DE JALAPEÑO***Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips\****MANCHEGO & SERRANO TABLA***Sheep's milk, nutty, sweet, tangy flavor & 'Fermin' Serrano ham aged 15 months, caramelized walnuts, crostini***MONTADITO DE CHISTORRA***Ground Spanish-style sausage, piquillo confit, shredded manchego, pan de cristal***SECOND COURSE***Select one***ARROZ CALDOSO +5 (additional)***(minimum 15 minutes)**Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron***BISTEC A LA PARRILLA +7 (additional)***C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit***SALMÓN***Baby spinach, chickpeas, lemon cream\****TRUFFLE CARBONARA***Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg\****POLLO A LA CERVEZA***Chicken leg confit, Castelvetro olives, beer-cooked beans, golden raisins, EVOO***SOLOMILLO CON QUESO AZUL***Pork tenderloin, shishito peppers, piquillo confit, french fries\****DESSERT***Select one***CHURROS CON CHOCOLATE***Traditional fried dough, chocolate sauce, dulce de leche***FLAN DE COCO***Coconut flan, passion fruit sorbet***BROWNIE & PASSION FRUIT SORBET +3 (additional)***Gluten-free almond brownie, coconut foam, passion fruit sorbet, toasted coconut flakes*

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