

Bulerias Tapas Bar

3656 N Ashland Ave 60613-3618 · +17734042855 · Updated: Jan 14, 2026

[View online menu](#)



SOPAS Y ENSALADAS (SOUP & SALAD) 4

Sopa De Maricos (seafod Soup)	\$7.40
delicious authentic spanish seafood soup of mussels, calamari , shrimp , salmon. made fresh 1 serving at a time	
Ensalada De La Casa (house Salad)	\$8.25
fresh spring greens , asparagus , red onions , goat cheese and honey glazed nuts , tossed in orange honey vinaigrette served with two crostinis.	
Ensalada De Remolacha (beef Salad)	\$8.75
steamed beet salad topped with goat cheese red onions , roastede glazed almonds and homemade orange honey vinaigrette dressing	
Ensalada De Pollo (chicken Salad)	\$10.25
fresh spring greens , asparagus , red onions , goat cheese and honey glazed nuts , roasted red peppers , orange honey vinaigrette dressing.served with 2 crostinis	

CARNES (MEATS) 9

Plato De Jamon Con Queso	\$8.90
traditional serrano ham with manchego cheese and 4 tomato rubbed crostinis	
Plato De Cantimpalo Y Manchego	\$12.65
a plate of cantimpalo chorizo cold cuts aged manchego cheese	
Carne En Tostada	\$8.40
4 tender cuts of beef with roasted pepper , manchego cheese on a crostini	
Chorizo Espanol	\$7.40
imported chorizo served with fried potatoes and ali oil sauce	
Albondigas Espanols	\$7.90
spanish meatballs in orange honey rib sauce real saffron rice	
Carne Casera	\$9.90
pan seared steak , fried potatoes .red wine and herb reduction	
Pincho De Carne	\$9.15
tender beef skewer marinated in live oil, herbs. spanish caramelized onions in red wine with fries	
Chuletitas De Cordero	\$12.65
new zealand baby lamb sauteed spinach and eggplant relish with authentic romesco sauce	

Empanadas Con Chorizo	\$7.65
homemade pastry puff stuffed with imported spanish chorizo, accomplished with two different canary island vinaigrette (avocado and red pepper)	

MARISCOSY PESCADOS (SELLFISH AND FISH) 9

Salmon Ahimudo	\$8.90
norwegian cured salmon flanked with spanish capers , red onions , red pepper ali oil sauce and crostinis	
Mejillones A La Marinera	\$8.60
mussels sayteed in marinara sauce	
Vieiras En Salsa De Azafran	\$12.95
authentic saffron glazed scallops with green tossed in citrus dressing	
Torta De Cangrejo	\$8.15
homemade crab cakes , fresh germs red onions , red pepper ali oil sauce	
Calamares A La Plancha	\$7.65
very tender grilled squid tossed in an olive oil and lemon dressing red pepper	
Calamares A La Romana	\$8.90
fried squid flanked with homemade ali oil and tomato sauce	
Gambas Al Ajillo	\$7.40
large shrimp sauteed in a blend olive oil	
Pulpo A La Plancha	\$9.40
grilled octopus sauteed in olive oil and paprika over homemade potatoes	
Portuguese Mussel Stew	\$12.15
a blend of spanish chorizo and mussels cooked in a wine tomato sauce	

AVES (POLUTRY) 4

Pincho De Pollo	\$7.90
marinated chicken with skewer on a bed of real pealla style rice , caramelized onions , dressed with red pepper ali oil sauce	
Croquetas De Pollo	\$7.05
5 breaded chicken croquettes red pepper ali oil sauce	
Pollo Al Ajillo	\$7.65
marinated chicken grilled , sauteed in garlic roasted red pepper , vermouht over homemade fries	
Pollo A Brava	\$7.65
marinated chicken grilled tossed in spicy tomato sauce over our homemade fries	

QUESOS (CHEESES) 4

Plato De Queso	\$8.90
fresh thinly sliced cuts of aged spanish manchego cheese	

Empanadas De Queso	\$7.15
homemade pastry puff stuffed with mozzarella cheese , accompanied with 2 different canary island vinaigrette	
Croquet's De Queso	\$7.15
5 breaded goat cheese croquettes served with honey reduced balsamic vinegar	
Queso De Cabra	\$7.40
goat cheese baked in homemade mainara sauce served with garlic crostins	

VERDURAS (VEGETABLES) 7

Alcachofas Castellanas	\$6.65
artichokes tossed in citrus dressing served cold or sauteed in olive oil , roasted red peppers	
Aceitunas Alinadas	\$5.40
a wonderful blend of important spanish olive, garlic , roasted red peppers	
Patatas Ali Oil	\$6.40
a spanish tradition of steamed potatoes in garlic mayonnaise	
Esparrogos Al Vapor	\$6.90
steamed asparagus topped with manchego cheese shavings , diced roasted red peppers. portobello mushrooms , with a balsamic reduction	
Tortilla Espanola	AVAILABLE OPTIONS
tradition spanish potato omelet , served hot with roasted red peppers	
	\$6.65
	Tortillo With Chorizo:
	\$7.85
Montaditos De Setas	\$7.40
4 slices of grilled portobello mushroom roasted peppers , manchego cheese on a crostini	
Patatas Bravas	\$6.90
spicy potatoes , served sauteed in spicy sauce , served with sauce on the side	