TAPAS Y RACIONES {Y} EMBUTIDOS

BULLA
GASTROBAR

QUESOS {Y} PLATOS FAMILIARES

Bulla favorites

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5
'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 16.
Acorn fed pure Iberian ham

COPPA 6.5
Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO 6.5
Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 6.5
Cured Iberian pork loin

SALCHICHÓN 6.5
Acorn fed pure Iberian sausage, cured with garlic & herbs

QUESOS - CHEESES

IDIAZÁBAL 6.5
Firm sheep's milk, lightly smoked from the Basque country

TETILLA 6.5
Semi soft cow's milk, mild buttery flavor

MAHÓN 6.5
Firm cow's milk, lemony, salty, tangy flavor

MANCHEGO 6.5
Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

MURCIA AL VINO 6.5
Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TABLA MIXTA *Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives* **22.**

PAN CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* **7.** *add avocado* **3.** *add Serrano ham and Manchego cheese* **9.**

ACEITUNAS MARINADAS *House marinated olives with thyme and orange peel* **5.**

TAPAS Y RACIONES - SMALL PLATES

BISTEC A LA PARRILLA 15.
Bistro steak, truffled potato & mushroom foam, salsa criolla

HUEVOS 'BULLA' 11.5
Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

PIMIENTOS DE PADRÓN 9.5
Blistered shishito peppers, sea salt

PATATAS BRAVAS 7.5
Crispy potato cubes, spicy brava sauce, aioli

CEVICHE DE JALAPEÑO 13.
Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips

CANELONES 10.
'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

PINTXO MORUNO 10.5
Cumin marinated grilled pork, mojo verde, Greek yogurt

ENSALADA DE PULPO 19.
Grilled octopus, roma tomatoes, cucumber

PULPO A LA PARRILLA 18.
Corn purée, salsa criolla, cracked pepper

DATILES RELLENOS 11.
Medjool dates, house made chorizo, Manchego, wrapped in bacon, arugula salad

GAMBAS AL AJILLO 11.5
Sautéed shrimp, garlic, guindilla

ENSALADA
Your choice of:

- **Kale Caesar**: *Serrano-caesar dressing, Manchego, croutons* **9.**
- **Mediterránea:** *Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO* **8.**

add chicken 5. add salmon 7. add shrimp 6.

GAZPACHO ANDALUZ 6.5
Spanish chilled vegetable soup

CALAMARES 10.5
Tartar sauce, lemon wedge

SOPA DE LENTEJAS 8.
Traditional Spanish soup with chorizo

ALBÓNDIGAS 10.5
Veal and pork meatballs, Manchego, tomate frito

MONTADITOS 14.
Brisket, tomato marmalade, guindilla, tetilla cheese

TARTAR DE ATÚN 15.
Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli

TORTILLA ESPAÑOLA 7.
Traditional Spanish omelet, caramelized onions, garlic aioli

BUÑUELOS 8.5
Fish fritters, homemade tartar sauce

CROQUETAS DE JAMÓN 8.5
Serrano ham croquettes, fig jelly

CARPACCIO DE SALMÓN 10.
Crispy capers, cornichons, arugula, mini croutons, aioli

DE TEMPORADA - SEASONAL

CREAM OF BUTTERNUT SQUASH 8.
Spanish paprika, cracked pepper, cheese crostini

GRILLED VEGETABLES 12.
Eggplant, zucchini, squash, tomato, scallions, asparagus, romesco sauce

BRAISED BRISKET CALDOSO 20.
Valencia style rice, red sofrito, piquillo confit, crispy chickpeas

HUEVOS CABREADOS 12.
Eggs, shrimp, shoestring potatoes, brava sauce, Spanish paprika

SEAFOOD SALPICÓN 14.
Octopus, shrimp, mussels, marinated olives, lemon, EVOO

PLATOS FUERTES - LARGER PLATES

SOLOMILLO DE CERDO 16.
Herb marinated grilled pork tenderloin, pisto Manchego

CHURRASCO MORUNO 29.
Cumin marinated skirt steak, truffled potato & mushroom foam, salsa criolla, arugula salad

PESCADO A LA PARRILLA 19.5/28.
Piquillo confit, garlic chips, panadera-style potatoes
small 5 oz. large 7.5 oz.

SALMÓN 16./21.
Baby spinach, chickpeas, lemon cream
small 5 oz. large 7.5 oz.

COSTILLAS DE RES
Braised short ribs, tetilla cheese, caramelized onions, homemade potato chips, salsa criolla, potato foam
small **19.** *large* **28.**

ARROCES - SPANISH RICE DISHES *(minimum 30 minutes)*

PAELLA MIXTA *(minimum 30 minutes)* **38.**
Valencia style rice, calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron

ARROZ CALDOSO 26.
Seafood, chicken, red sofrito, saffron

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary. 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.

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