

FIRST COURSE

Select one

GARBANZO FRITO

Chickpea stew, chorizo, kale

ENSALADA DE ESPINACAS

Baby spinach, beets, candied walnuts, arugula, Spanish goat cheese

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

ENSALADA CÉSAR

Kale, serrano-caesar dressing, Manchego, croutons

SOPA DE LENTEJAS

Traditional Spanish soup with chorizo

SECOND COURSE

Select one

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

PINTXO Y TOSTADA DE AGUACATE

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

BRIOCHE DE VERDURAS

Portobello, piquillos, spinach, caramelized onions, goat cheese, mojo verde, patatas bravas

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

SALMÓN

Baby spinach, chickpeas, lemon cream

'BULLA' BURGER

Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas

BOCATA PEPITO

Bistro filet, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal, patatas bravas

DESSERT

Select one

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

18. TWO COURSE MENU

23. THREE COURSE MENU

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
COPPA <i>Marinated & cured pork collar, pimentón, garlic, sea salt</i>	6.5
CHORIZO DE CANTIMPALO <i>Mildly spicy pork sausage from Segovia</i>	6.5
LOMO IBÉRICO <i>Cured Iberian pork loin</i>	6.5
SALCHICHÓN <i>Acorn fed pure Iberian sausage, cured with garlic & herbs</i>	6.5

QUESOS - CHEESES

IDIAZÁBAL <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.5
TETILLA <i>Semi soft cow's milk, mild buttery flavor</i>	6.5
MAHÓN <i>Firm cow's milk, lemony, salty, tangy flavor</i>	6.5
LEONORA <i>Soft goat's milk from León, medium strong flavor</i>	6.5
MANCHEGO <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	6.5
MURCIA AL VINO <i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</i>	6.5

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5 add avocado 3.

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 4.

PARA EMPEZAR - APPETIZERS

HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5	GAZPACHO ANDALUZ <i>Spanish chilled vegetable soup</i>	6.
BUÑUELOS DE BACALAO <i>Codfish fritters, homemade tartar sauce</i>	8.	PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.	CROQUETAS DE JAMÓN <i>Serrano ham croquettes, fig jelly</i>	7.
CEVICHE DE JALAPEÑO <i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*</i>	12.	ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.	GAMBAS AL AJILLO <i>Sautéed shrimp, garlic, guindilla</i>	10.
TORTILLA ESPAÑOLA <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.	SOPA DE LENTEJAS <i>Traditional Spanish soup with chorizo</i>	7.5
		TARTAR DE ATÚN <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN <i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	13.
PARGO AL AJILLO <i>Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions small 5 oz. large 7.5 oz.</i>	19./27.
CHURRASCO MORUNO <i>Cumin marinated skirt steak, mojo verde, green peppercorn sauce, sweet potato terrine</i>	22.
ARROZ NEGRO <i>Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*</i>	17.
PULPO <i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	17.5
SALMÓN <i>Baby spinach, chickpeas, lemon cream* small 5 oz. large 7.5 oz.</i>	16./21.

SOLOMILLO DE CERDO <i>Herb marinated grilled pork tenderloin, pisto Manchego</i>	13.
PINTXO Y TOSTADA DE AGUACATE <i>Cumin marinated grilled chicken skewers, avocado toast, tomato salad</i>	13.
CAMARONES AL CURRY <i>Sautéed shrimp, curry cream, steamed rice, artichoke confit</i>	15.
ARROZ CALDOSO <i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	15.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	14.

BOCATAS - SANDWICHES

NEW - SALMON BURGER <i>Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli</i>	13.
PEPITO <i>Bistro filet, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal</i>	13.
BRIOCHE DE VERDURAS <i>Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde</i>	10.5
JAMÓN SERRANO <i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>	12.5
'BULLA' BURGER <i>Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun</i>	13.
FÚTBOL CLUB <i>Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	14.

add garden salad 3. add patatas bravas 2. add truffle fries 2.

ENSALADAS - SALADS

SPINACH <i>Beets, walnuts, arugula, Spanish goat cheese</i>	8.	ADD:
TOMATO & CUCUMBER <i>Tomatoes, cucumber, croutons, lemon</i>	8.	Crispy Serrano 3.
KALE <i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	9.	Salmon 7.
VERDE <i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>	9.	Chicken 5.
CAESAR <i>Kale, serrano-caesar dressing, Manchego, croutons</i>	8.	Shrimp 6.

LIMONADAS - LEMONADES

Made with fresh squeezed juice

• CLASSIC	3.
• STRAWBERRY	5.
• BLACKBERRY	5.

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. 18% service charge will be added to parties of six or more.