

MON TO SUN, 5-7PM

BAR TAPAS HAPPY HOUR

Only offered at bar

BOARDS

CHEF'S BOARD 18.

Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives

CURED MEATS 14.

Jamón Serrano, Coppa, Chorizo de Cantimpalo

CHEESES 14.

Tetilla, Murcia al Vino, Manchego

TAPAS

POTATO TORTILLA 5.

Traditional Spanish omelet, caramelized onions, garlic aioli

PIMIENTOS DE PADRÓN 5.

Blistered shishito peppers, sea salt

SAUTÉED GARLIC SHRIMP 8.

Brandy, pepper flakes

PATATAS BRAVAS 5.

Crispy potato cubes, spicy brava sauce, aioli

ALBÓNDIGAS 8.

Veal and pork meatballs, Manchego, tomate frito

HAM CROQUETTES 5.

Serrano ham, fig jelly

PINTXO MORUNO 8.

Cumin marinated grilled pork skewers, mojo verde, Greek yogurt

ANDALUSIAN GAZPACHO 5.

Spanish chilled vegetable soup

KALE SALAD 8.

Barley, roasted beets, goat cheese, lemon maple dressing

QUESO FUNDIDO 6.

Chorizo, tetilla cheese, crostini

Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order.



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 and herbs</i>	6.5

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

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

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

TAPAS Y RACIONES - SMALL PLATES

HUEVOS 'BULLA'* <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil</i>	10.5
CEVICHE DE JALAPEÑO* <i>Shrimp, fish, roasted jalapeño, fresh lime, orange, plantain chips</i>	12.
PULPO A LA GALLEGA <i>Steamed Spanish octopus, potatoes, pimentón, EVOO</i>	15.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
PINTXOS <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
SAUTÉED GARLIC SHRIMP <i>Sautéed shrimp, garlic, guindilla</i>	10.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	8.
QUESO FUNDIDO <i>Chorizo, tetilla cheese, crostini</i>	8.
TUNA TARTAR* <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli</i>	14.
POTATO TORTILLA <i>Traditional Spanish omelet, caramelized onions, garlic aioli</i>	6.
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
LENTIL SOUP <i>Traditional Spanish soup with chorizo</i>	7.5
KALE SALAD <i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	9.
ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.
HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.
GRILLED OCTOPUS SALAD <i>Grilled octopus, roma tomatoes, cucumber</i>	18.5

DE TEMPORADA - SEASONAL

GALICIAN STYLE SOUP <i>Chorizo, kale, alubias, smoked pork shank</i>	10.
CHISTORRA A LA SIDRA <i>Cider infused cured sausage, baguette</i>	9.5
DUCK CONFIT <i>House made apple purée, herb honey glaze</i>	19.
TORTILLA DE CHORIZO <i>Traditional Spanish omelet, ground chorizo, caramelized onions, garlic aioli</i>	8.
FISHERMAN'S MUSSELS <i>House made tomato garlic sauce, dry sherry, grilled baguette</i>	15.

PLATOS FUERTES - LARGER PLATES

CHURRASCO* <i>Spanish paprika rub skirt steak, Mahón cheese grits, sautéed vegetables, whipped serrano butter</i>	24.
SNAPPER AL AJILLO <i>Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions</i>	24.
SALMON* <i>Baby spinach, chickpeas, lemon cream</i>	21.
BISTRO FILET MORUNO* <i>Cumin marinated, mojo verde, peppercorn sauce, sweet potato terrine</i>	24.
'BULLA' BURGER* <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, patatas bravas</i>	15.
ARROCES - SPANISH RICE DISHES <small>(minimum 30 minutes)</small>	
PAELLA <i>Calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
CHICKEN PAELLA <i>Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron</i>	25.
PAELLA MIXTA <i>Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron</i>	37.
ARROZ CALDOSO <small>(minimum 15 minutes)</small> <i>Seafood, chicken, red sofrito, saffron</i>	25.

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