

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.



prepared in our charcoal oven

## EMBUTIDOS - CURED MEATS

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

## QUESOS - CHEESES

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

**CHEF'S BOARD** 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.**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic 4.

## TAPAS Y RACIONES - SMALL PLATES

<b>SALAD</b> <i>Your choice of:</i>	9.
• <b>Kale:</b> Barley, roasted beets, goat cheese, lemon maple dressing	
• <b>Verde:</b> Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing	
add chicken 5. add salmon 7. add shrimp 6.	
<b>CEVICHE DE JALAPEÑO</b> <i>Shrimp, fish, roasted jalapeño, fresh lime &amp; orange, plantain chips</i>	12.
<b>PULPO A LA GALLEGA</b> <i>Steamed Spanish octopus, potatoes, pimentón, EVOO</i>	15.
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
<b>PINTXOS</b> <i>Your choice of:</i>	9.
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	8.
• Chicken skewers, Greek yogurt, salsa criolla	10.
<b>SAUTÉED GARLIC SHRIMP</b> <i>Brandy, pepper flakes</i>	11.
<b>MONTADITOS</b> <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	8.
<b>QUESO FUNDIDO</b> <i>Chorizo, tetilla cheese, crostini</i>	8.
<b>CANNELLONI</b> <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	14.
<b>TUNA TARTAR</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	7.5
<b>LENTIL SOUP</b> <i>Traditional Spanish soup with chorizo</i>	6.
<b>POTATO TORTILLA</b> <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	10.
<b>CRISPY CALAMARI</b> <i>Homemade tartar sauce</i>	6.
<b>ANDALUSIAN GAZPACHO</b> <i>Spanish chilled vegetable soup</i>	9.
<b>PIMIENTOS DE PADRÓN</b> <i>Blistered shishito peppers, sea salt</i>	7.
<b>HAM CROQUETTES</b> <i>Serrano ham, fig jelly</i>	9.
<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, Manchego, tomato frito</i>	18.5
<b>GRILLED OCTOPUS SALAD</b> <i>Roma tomatoes, cucumber, croutons, lemon</i>	10.5
<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.
<b>VEGGIE FLATBREAD</b> <i>Eggplant, red &amp; green peppers, red onion, tetilla cheese, EVOO</i>	

## DE TEMPORADA - SEASONAL

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

## PLATOS FUERTES - LARGER PLATES

<b>BISTRO FILET</b> <i>Spanish paprika rub, mojo verde, sweet potato terrine, green peppercorn sauce, shishito peppers</i>	24.
<b>RIBEYE</b> <i>Spanish paprika rub, Mahón cheese grits, sautéed vegetables, whipped serrano butter</i>	35.
<b>MARKET FISH AL AJILLO</b> <i>Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions</i>	21.
<b>SALMON</b> <i>Baby spinach, chickpeas, lemon cream*</i>	15.
<b>'BULLA' BURGER</b> <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, patatas bravas</i>	
<b>ARROCES - SPANISH RICE DISHES</b> (minimum 30 minutes)	
<b>PAELLA</b> <i>Calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
<b>CHICKEN PAELLA</b> <i>Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron</i>	37.
<b>PAELLA MIXTA</b> <i>Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron</i>	25.
<b>ARROZ CALDOSO</b> (minimum 15 minutes) <i>Seafood, chicken, red sofrito, saffron</i>	25.

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.