

TAPAS Y RACIONES



EMBUTIDOS

BULLA

GASTROBAR

QUESOS



PLATOS FAMILIARES

MON TO SUN, 5-7PM

BAR TAPAS HAPPY HOUR

Only offered at bar

TABLAS

TABLA MIXTA 18.

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

EMBUTIDOS 14.

Jamón Serrano, Coppa, Chorizo de Cantimpalo

QUESOS 14.

Tetilla, Murcia al Vino, Manchego



TAPAS

TORTILLA ESPAÑOLA 5.

*Traditional Spanish omelet,
caramelized onions, garlic aioli*

TOMATILLO HUMMUS 6.

*Tomatillo salsa, jalapeño,
fried chickpeas, coca slices*

PINTXO MORUNO 8.

*Cumin marinated grilled pork skewers,
mojo verde, Greek yogurt*

PATATAS BRAVAS 5.

*Crispy potato cubes,
spicy brava sauce, aioli*

ALBÓNDIGAS 8.

*Veal and pork meatballs,
Manchego, tomate frito*

CROQUETAS DE JAMÓN 5.

Serrano ham croquettes, fig jelly

PIMIENTOS DE PADRÓN 5.

Blistered shishito peppers, sea salt

GAMBAS AL AJILLO 8.

Brandy, pepper flakes

GAZPACHO ANDALUZ 5.

Spanish chilled vegetable soup

ENSALADA DE KALE 8.

*Barley, roasted beets, goat cheese,
lemon maple dressing*

QUESO FUNDIDO 6.

Chorizo, tetilla cheese, crostini

*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.*

 prepared in our charcoal oven

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>Sausage cured with black pepper, garlic and herbs</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.**

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

ENSALADA <i>Your choice of:</i>	
• Kale: Barley, roasted beets, goat cheese, lemon maple dressing	9.
• Espinaca: Beets, walnuts, arugula, Spanish goat cheese add chicken 5. add salmon 7. add shrimp 6.	8.
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
PADRONES RELLENOS <i>Shishito peppers, Mahón cheese, panko, spicy tomato</i>	8.
CLAMS WITH PORK BELLY <i>White wine, diced tomato, grilled baguette</i>	14.
CROQUETAS DE POLLO <i>Creamy curried chicken, panko</i>	9.
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.
GAMBAS AL AJILLO <i>Shrimp, brandy, pepper flakes</i>	10.
CALAMARI ANDALUZ <i>Homemade tartar sauce</i>	10.
QUESO FUNDIDO <i>Chorizo, tetilla cheese, crostini</i>	8.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón, truffle oil</i>	8.
TOMATILLO HUMMUS <i>Tomatillo salsa, jalapeño, fried chickpeas, coca slices</i>	8.
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.
TORTILLA ESPAÑOLA <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.
CEVICHE DE JALAPEÑO <i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</i>	12.
GAZPACHO ANDALUZ <i>Spanish chilled vegetable soup</i>	6.
PIMIENTOS DE PADRÓN <i>Blistered shishito peppers, sea salt</i>	9.
CROQUETAS DE JAMÓN <i>Serrano ham, fig jelly</i>	7.
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.
ENSALADA DE PULPO  <i>Grilled octopus, roma tomatoes, cucumber, croutons, lemon</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
MEJILLONES A LA MARINERA <i>Mussels, house made tomato garlic sauce, dry sherry, grilled baguette</i>	15.
TORTILLA DE CHORIZO <i>Traditional Spanish omelet, ground chorizo, caramelized onions, garlic aiolia</i>	8.
BRAISED OXTAIL <i>Steamed rice, house made shoestring potatoes, shishito peppers</i>	16.

PLATOS FUERTES - LARGER PLATES

SOLOMILLO DE CERDO  <i>Herb marinated grilled pork tenderloin, pisto Manchego</i>	15.
CHURRASCO  <i>Spanish paprika rub skirt steak, Mahón cheese grits, sautéed vegetables, whipped serrano butter</i>	24.
PARGO AL AJILLO  <i>Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions</i>	24.
SALMÓN  <i>Baby spinach, chickpeas, lemon cream*</i>	21.
BISTRO FILET MORUNO  <i>Cumin marinated, sweet potato terrine, mojo verde, peppercorn sauce</i>	24.
ARROCES - SPANISH RICE DISHES <small>(minimum 30 minutes)</small>	
PAELLA <i>Calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.
PAELLA DE POLLO <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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