

## LUNCH PRIX FIXE

 Bulla favorites

## FIRST COURSE

Select one

## GARBANZO FRITO

Chickpea stew, chorizo, kale

## SPINACH SALAD

Beets, candied walnuts, arugula, goat cheese

HAM CROQUETTES 

Serrano ham, fig jelly

KALE CAESAR 

Serrano-caesar dressing, Manchego, croutons

## SALMON CARPACCIO

Crispy capers, cornichons, arugula, mini croutons, aioli

## SECOND COURSE

Select one

## POLLO AL CHILINDRÓN

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

PINTXO & AVOCADO TOAST 

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

## ROASTED VEGETABLE BRIOCHE

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

HUEVOS 'BULLA' 

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

SALMON 

Baby spinach, chickpeas, lemon cream

'BULLA' BURGER 

Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas

## STEAK SANDWICH

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

## CUBANO IBÉRICO

Serrano ham, braised pork, tetilla cheese, cornichons, dijon mustard, pan de 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

09.20

## 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***Sausage cured with black pepper, garlic and 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***CHEF'S BOARD** *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.* **HOUSE MARINATED OLIVES** *Thyme, orange peel, garlic 5.*

## PARA EMPEZAR - APPETIZERS

**ANDALUSIAN GAZPACHO 6.5***Spanish chilled vegetable soup***TUNA TARTARE 15.** *Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli***CRISPY CALAMARI 10.5***Homemade tartar sauce***SAUTÉED GARLIC SHRIMP 11.5***Brandy, pepper flakes***HUEVOS 'BULLA' 11.5** *Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***CEVICHE DE JALAPEÑO 13.***Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips***PATATAS BRAVAS 7.5** *Crispy potato cubes, spicy brava sauce, aioli***POTATO TORTILLA 7.***Traditional Spanish omelet, caramelized onions, garlic aioli***SALMON CARPACCIO 10.***Crispy capers, cornichons, arugula, mini croutons, aioli***MARGARITA FLATBREAD 10.***Crispy flatbread, Spanish tomato sauce, roma tomatoes, grated Tetilla cheese, oregano***PIMIENTOS DE PADRÓN 11.** *Blistered shishito peppers, sea salt***HAM CROQUETTES 8.5** *Serrano ham, fig jelly***MONTADITOS 14.** *Brisket, tomato marmalade, guindilla, tetilla cheese***ALBÓNDIGAS 10.5***Veal and pork meatballs, Manchego, tomato frito***PINTXOS***Your choice of:*

- Cumin marinated pork loin skewer, mojo verde, Greek yogurt 10.5
- Chicken skewer, Greek yogurt, salsa criolla 8.5

## PLATOS FUERTES

## ENTRÉES

*add garden salad 3.***ARROZ CALDOSO 16.** *Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron***CANNELLONI 16.***'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil***POLLO AL CHILINDRÓN 14.***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***GRILLED STEAK 24.***8 oz. bistro steak, truffled potato & mushroom foam, salsa criolla, arugula salad***GRILLED OCTOPUS 18.***Corn purée, salsa criolla, cracked pepper***SHRIMP CURRY 16.***Cream, artichoke confit, steamed rice***PINTXO & AVOCADO TOAST 13.** *Cumin marinated grilled chicken skewers, avocado toast, tomato salad***SALMON 16./21.** *Baby spinach, chickpeas, lemon cream  
small 5 oz. large 7.5 oz.*BOCATAS - SANDWICHES *served with homemade potato chips***CUBANO IBÉRICO 14.5***Serrano ham, braised pork, tetilla cheese, cornichons, dijon mustard, pan de cristal***POLLO 12.***Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal***'BULLA' BURGER 14.** *Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun\****FÚTBOL CLUB 14.***Breaded chicken, bacon, marinated grilled chicken, lettuce, tomato, mustard aioli, pan de cristal***STEAK SANDWICH 14.***Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal***ROASTED VEGETABLE BRIOCHE 10.5***Portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese**add garden salad 3. add patatas bravas 2. add truffle fries 2.*

## ENSALADAS - SALADS

**SPINACH 9.5***Beets, walnuts, arugula, goat cheese***MEDITERRANEAN 8.***Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO***KALE 9.5***Barley, roasted beets, goat cheese, lemon maple dressing***ROASTED BRUSSELS SPROUTS 9.5***Crispy kale, orange, Manchego, lemon maple dressing***KALE CAESAR 9.** *Serrano-caesar dressing, Manchego, croutons*

## ADD:

*Crispy Serrano 3.**Salmon 7.**Chicken 5.**Shrimp 6.*

## LIMONADAS - LEMONADES

*Made with fresh squeezed juice*

- CLASSIC 3.
- STRAWBERRY 5.
- BLACKBERRY 5.

## LIMONADAS - LEMONADES Non-alcoholic

Made with fresh squeezed juice:

CLASSIC 3.  
STRAWBERRY 5.  
BLACKBERRY 5.

## CERVEZAS - BEERS

### DRAFT BEER

ESTRELLA DAMM, Lager, Spain 5./7.  
SCOFFLAW, DIRTY BEACHES, Wheat Ale, Georgia 5./7.  
SWEETWATER, India Pale Ale, Georgia 5./7.

### BOTTLES

AMSTEL LIGHT, Pale Lager, Holland 5.  
CHIMAY BLANCHE, Abbey Tripel, Belgium 13.  
CIGAR CITY JAI-ALAI, India Pale Ale, Florida 9.  
STELLA ARTOIS, Lager, Belgium 7.  
GOLDEN MONKEY, Belgian style tripel, Pennsylvania 7.  
BROOKLYN LAGER, Amber Lager, New York 6.  
SWEETWATER 420, American Pale Ale, Georgia 6.  
HOEGAARDEN, Witbier, Belgium 6.  
BITBURGER, German Pilsner, Germany 6.  
LAGUNITAS IPA, India Pale Ale, California 6.  
CIGAR CITY MADURO, Brown Ale, Florida 6.

## CÓCTELES - COCKTAILS

SPANISH OLD FASHIONED 12.  
*Old Forester Bourbon, chocolate bitters, Lustau East India Solera, simple syrup, orange peel*

MOSCOW MULE 10.5  
*Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger*

LEMONGRASS COLLINS 10.  
*Ford's gin, St. Elder, lemongrass syrup, cucumber*

BULLFIGHTER 11.5  
*High West American Prairie Bourbon, Aperol, Dow's Port, lemon juice, cranberry*

BOUGIE PALMER 12.5  
*Tito's Handmade vodka, lemon, peach oolong lavender syrup*

PROPER GIN & TONIC 13.5  
*Ford's gin, lemon peel, lime wheel, star anise, juniper berries, Fever Tree tonic water*

## DE TEMPORADA - SEASONAL

LAVENDER PEACH OOLONG LEMONADE (non-alcoholic) 5.  
*Lemon juice, peach lavender syrup, oolong infusion*

MEZCALITA 13.  
*Pelotón de la Muerte Mezcal, orange juice, triple sec, agave, strawberry purée*

## SANGRÍA

SANGRÍA ROJA 9./34.  
*Red wine, brandy, triple sec, Sprite, diced oranges*

SANGRÍA BLANCA 10./38.  
*Sparkling wine, peach schnapps, triple sec, blackberry, strawberries, blueberries*

SANGRÍA DE CERVEZA 9./34.  
*Juicy Jay, St. Elder, lemon juice, pear purée*

## VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GUITA, Sanlúcar de Barrameda 6.  
FINO, MAESTRO SIERRA, Jerez de la Frontera 10.  
AMONTILLADO, LUSTAU, Jerez de la Frontera 7.  
OLOROSO, MAESTRO SIERRA, Jerez de la Frontera 10.

## VINOS ESPUMOSOS - SPARKLING WINES

PROSE, PROSECCO, Italy, N.V. 10./40.  
MAS FI CAVA, BRUT, Penedès, N.V. 9./36.  
RAVENTÓS Y BLANC, BRUT, Penedès, 2016 58.  
LLOPART, ROSÉ, BRUT RESERVA, Penedès, 2015 56.  
VEUVE CLICQUOT YELLOW LABEL BRUT, Reims, N.V. 149.  
TAITTINGER, BRUT, Reims, N.V. 85.

## VINOS BLANCOS - WHITE WINE

### ROSÉ

CARLOS SERRES, ROSÉ, Rioja, 2017 9./36.  
JUSTIN, ROSÉ, Central Coast, 2018 50.

### AROMATIC

BOTANI, MOSCATEL OLD VINES, Sierras de Malaga, 2015 39.

### LIGHT & CRISP

LAGAR DE CERVERA, ALBARIÑO, Rías, Baixas, 2018 12./48.  
TORRE LA MOREIRA, ALBARIÑO, Rías Baixas, 2016 39.  
MARQUÉS DE RISCAL, SAUVIGNON BLANC, Rueda, 2016 9./36  
SHAYA, OLD VINES, VERDEJO, Rueda, 2017 10./39.  
REKALDE, TXAKOLINA, País Vasco, 2017 11./44.  
CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2018 8./32.  
ENATE, CHARDONNAY, Somontano, 2018 38.  
MENADE, NOSSO, VERDEJO, Rueda, 2016 45.

### RICHER & FULLER

SENDA VERDE, GODELLO, Bierzo, 2017 11./44.  
FLOR DE VETUS, VERDEJO, Rueda, 2014 46.

## VINOS TINTOS - RED WINE

### BRIGHT & FRUIT DRIVEN

BORSAO, TRES PICOS, GARNACHA, Campo de Borja, 2017 12./48.  
PAGO DE VALDONEJE, MENCIA, Bierzo, 2015 36.  
JUAN GIL, MONASTRELL, Jumilla, 2017 44.  
PENA DO LOBO, MENCIA, Ribeira Sacra, 2016 47.

### ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, Rioja, 2015 13./52.  
CARLOS SERRES, RESERVA, Rioja, 2012 52.  
VIÑA ARANA, GRAN RESERVA, Rioja, 2012 90.  
VIÑA ARDANZA, RESERVA, Rioja, 2010 78.  
BODEGAS ASTER, CRIANZA, Ribera del Duero, 2014 49.  
LA ANTIGUA CLÁSICO, CRIANZA, Rioja, 2012 52.  
EMILIO MORO FINCA RESALSO Ribera del Duero, 2018 12./46.  
CARLOS SERRES, GRAN RESERVA, Rioja, 2010 74.

### DARK & FULLER

CVNE IMPERIAL, RESERVA, Rioja, 2015 96.  
OTAZU, PREMIUM CUVÉE, Navarra, 2015 9./34.  
NUMANTHIA, TERMES, Toro, 2016 67.  
BENJAMIN ROMEO, PREDICADOR, Rioja, 2013 72.  
MARQUÉS DE GRIÑON, CALIZA, Valdepusa, 2013 49.  
PINORD, RED BAT, Priorat, 2017 13./52.  
LA ANTIGUA CLÁSICO, RESERVA, Rioja, 2010 64.  
ENATE, CABERNET SAUVIGNON, RESERVA, Penedès, 2012 57.  
EMILIO MORO, Ribera del Duero, 2017 17./68.  
CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2016 12./48.  
DOMINIO DE PINGUS, PSI, Ribera del Duero, 2017 95.  
LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2009 129.  
CAL PLA, BLACK SLATE PORRERA, Priorat, 2016 65.

### RICH & POWERFUL

BODEGAS PINTIA, Toro, 2013 130.  
VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2012 290.  
PESQUERA, CRIANZA, Ribera del Duero, 2014 97.  
AALTO, Ribera del Duero, 2016 109.  
ÁLVARO PALACIOS, LES TERRASSES, Priorat, 2017 88.  
CASTILLO DE MONTE LA REINA, VS, Toro, 2008 98.

## VINOS AMERICANOS - AMERICAN WINES

LANDMARK, PINOT NOIR, Sonoma Valley, 2017 13./52.  
LANDMARK, CHARDONNAY, Sonoma County, 2017 11./44.  
STEWART, CHARDONNAY, Sonoma Mountain, 2017 55.  
GOUGUENHEIM RESERVA, MALBEC, Mendoza, Argentina, 2018 11./44.  
THE PRISONER, Napa Valley, 2018 98.  
JUSTIN, CABERNET SAUVIGNON, Paso Robles, 2017 69.  
VIÑA COBOS, COCODRILO CORTE, Mendoza, Argentina, 2016 72.  
JORDAN, CABERNET SAUVIGNON, Alexander Valley, 2014 127.  
B.R. COHN, SILVER LABEL, CABERNET SAUVIGNON, North Coast, 2017 14./56.

All vintages subject to change