

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 steak, 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

19. TWO COURSE MENU

24. THREE COURSE MENU

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 15.

Acorn fed pure Iberian ham

COPPA 6.5

Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO DE CANTIMPALO 6.5

Mildly spicy pork sausage from Segovia

LOMO IBÉRICO 6.5

Cured Iberian pork loin

SALCHICHÓN 6.5

Acorn fed pure Iberian sausage, cured with garlic & 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

LEONORA 6.5

Soft goat's milk from León, medium strong 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

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

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 6. add avocado 3.

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

PARA EMPEZAR - APPETIZERS

HUEVOS 'BULLA' 11.

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

BUÑUELOS DE BACALAO 8.5

Codfish fritters, homemade tartar sauce

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

CEVICHE DE JALAPEÑO 12.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

TORTILLA ESPAÑOLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

GAZPACHO ANDALUZ 6.

Spanish chilled vegetable soup

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli

CROQUETAS DE JAMÓN 8.

Serrano ham croquettes, fig jelly

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomato frito

GAMBAS AL AJILLO 10.

Sautéed shrimp, garlic, guindilla

SOPA DE LENTEJAS 8.

Traditional Spanish soup with chorizo

TARTAR DE ATÚN 14.

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN 13.

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

PESCADO AL AJILLO 19./27.

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions
small 5 oz. large 7.5 oz.

BISTRO STEAK 22.

Cumin marinated, mojo verde, peppercorn sauce, sweet potato terrine, shishito peppers

ARROZ NEGRO 17.

Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*

PULPO 17.5

Grilled octopus, tomatoes, cucumber, croutons, lemon

SALMÓN 16./21.

Baby spinach, chickpeas, lemon cream*
small 5 oz. large 7.5 oz.

SOLOMILLO DE CERDO 13.

Herb marinated grilled pork tenderloin, pisto Manchego

PINTXO Y TOSTADA DE AGUACATE 13.

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

CAMARONES AL CURRY 15.

Sautéed shrimp, curry cream, steamed rice, artichoke confit

ARROZ CALDOSO 15.

Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

CANNELLONI 14.

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

BOCATAS - SANDWICHES

PEPITO 13.

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

BRIOCHE DE VERDURAS 10.5

Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde

JAMÓN SERRANO 12.5

Serrano ham, sliced tomato, stracciatella, basil, pan de cristal

'BULLA' BURGER 13.

Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun

FÚTBOL CLUB 14.

Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal

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

ENSALADAS - SALADS

SPINACH 8.

Beets, walnuts, arugula, Spanish goat cheese

TOMATO & CUCUMBER 8.

Tomatoes, cucumber, croutons, lemon

KALE 9.

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

VERDE 9.

Roasted brussels sprouts, crispy kale, orange, Manchego, lemon maple dressing

CAESAR 8.

Kale, 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.

*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.