

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



prepared in our charcoal oven

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***Sausage cured with black pepper, garlic and herbs***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.**

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*

PARA EMPEZAR - APPETIZERS

TORTILLA ESPAÑOLA 6.5*Traditional Spanish omelet, caramelized onions, garlic aioli****HUEVOS 'BULLA' 11.***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil****ALBÓNDIGAS 9.5***Veal and pork meatballs, Manchego, tomato frito***BUÑUELOS DE BACALAO 8.5***Codfish fritters, homemade tartar sauce***PIMIENTOS DE PADRÓN 9.***Blistered shishito peppers, sea salt***TARTAR DE ATÚN 14.***Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli****TEQUEÑOS 10.***Tomato marmalade, Sriracha aioli***PATATAS BRAVAS 7.***Crispy potato cubes, spicy brava sauce, aioli***GAZPACHO ANDALUZ 6.***Spanish chilled vegetable soup***CROQUETAS DE JAMÓN 8.***Serrano ham croquettes, fig jelly***PINTXO MORUNO 9.***Cumin marinated grilled pork, mojo verde, Greek yogurt***GAMBAS AL AJILLO 10.***Sautéed shrimp, garlic, guindilla***SOPA DE LENTEJAS 8.***Traditional Spanish soup with chorizo***MONTADITOS 11.***Brisket, tomato marmalade, guindilla, tetilla cheese***CEVICHE DE JALAPEÑO 12.***Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN 13.*Pan seared chicken, Serrano ham, red pepper stew, steamed rice***ARROZ CALDOSO 15.***Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron***PESCADO AL AJILLO 19.***Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions***BISTRO STEAK 22.***Cumin marinated, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine***SOLOMILLO DE CERDO 13.***Herb marinated grilled pork tenderloin, pisto Manchego***SALMÓN 16.***Baby spinach, chickpeas, lemon cream****PULPO 17.5***Grilled octopus, tomatoes, cucumber, croutons, lemon***CAMARONES AL CURRY 15.***Sautéed shrimp, curry cream, artichoke confit, steamed rice***PINTXO Y TOSTADA DE AGUACATE 13.***Cumin marinated grilled chicken skewers, avocado toast, tomato salad***CANNELLONI 14.***'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil***ARROZ NEGRO 17.***Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas**

BOCATAS - SANDWICHES

SALMON BURGER 13.*Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli***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***'BULLA' BURGER 13.***Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze***JAMÓN SERRANO 12.5***Serrano ham, sliced tomato, tetilla cheese, basil, pan de cristal***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.