

 Bulla favorites  
 prepared in our charcoal oven

## 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

**TABLA MIXTA** 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. 

**ACEITUNAS MARINADAS** House marinated olives with thyme and orange peel 5.

## PARA EMPEZAR - APPETIZERS

### TORTILLA ESPAÑOLA 7.

Traditional Spanish omelet, caramelized onions, garlic aioli

### HUEVOS 'BULLA' 11.5

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

### ALBÓNDIGAS 10.5

Veal and pork meatballs, Manchego, tomato frito

### BUÑUELOS 8.5

Fish fritters, homemade tartar sauce

### PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

### TARTAR DE ATÚN 15.

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

### TEQUEÑOS 10.

Tomato marmalade, Sriracha aioli

### PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

### MARGARITA FLATBREAD 10.

Crispy flatbread, Spanish tomato sauce, roma tomatoes, grated Tetilla cheese, oregano

### GAZPACHO ANDALUZ 6.5

Spanish chilled vegetable soup

### PINTXOS

Your choice of:

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

### GARBANZO FRITO 9.

Chickpea stew, chorizo, kale

### CROQUETAS DE JAMÓN 8.5

Serrano ham croquettes, fig jelly

### CRISPY CALAMARI 10.5

Homemade tartar sauce

### GAMBAS AL AJILLO 11.5

Sautéed shrimp, garlic, guindilla

### SOPA DE LENTEJAS 8.

Traditional Spanish soup with chorizo

### MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

### CEVICHE DE JALAPEÑO 13.

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

### CARPACCIO DE SALMÓN 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

## PLATOS FUERTES

## ENTRÉES

add garden salad 3.

### POLLO AL CHILINDRÓN 14.

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

### BISTEC A LA PARRILLA 24.

8 oz. bistro steak, truffled potato & mushroom foam, salsa criolla, arugula salad

### ARROZ CALDOSO 16.

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

### PULPO 18.

Grilled octopus, tomatoes, cucumber, croutons, lemon

### SALMÓN 16./21.

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

### PESCADO A LA PARRILLA 19.5/28.

Piquillo confit, garlic chips, panadera-style potatoes, grilled lemon  
 small 5 oz. large 7.5 oz.

### SOLOMILLO DE CERDO 16.

Herb marinated grilled pork tenderloin, pisto Manchego

### ARROZ NEGRO

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

- Crispy calamari 17.
- Grilled octopus 26. 

### CAMARONES AL CURRY 16.

Sautéed shrimp, curry cream, artichoke confit, steamed rice

### PINTXO Y TOSTADA DE AGUACATE 13.

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

### CANELONES 16.

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

## BOCATAS - SANDWICHES

### CUBANO IBÉRICO 14.5

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

### PEPITO 14.

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

### 'BULLA' BURGER 14.

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

### FÚTBOL CLUB 14.

Chicken cutlet, 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 9.5

Beets, walnuts, arugula, goat cheese

### MEDITERRÁNEA 8.

Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

### KALE 9.5

Barley, roasted beets, goat cheese, 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.

## CERVEZA - BEER

### DRAFT BEER

MAHOU, Lager, Spain 5./7.

LA RUBIA, Blonde Ale, Florida 5./7.

ALHAMBRA 1925 RESERVA, Strong Lager, Spain 5./7.

### BOTTLES

AMSTEL LIGHT, Pale Lager, Holland 6.

ESTRELLA DAMM, Lager, Spain 5.

STELLA ARTOIS, Lager, Belgium 6.

GOLDEN MONKEY, Belgian style tripel, Pennsylvania 7.

1906 RESERVA ESPECIAL, Amber Lager, Spain 6.

FLORIDIAN, Hefeweizen, Florida 6.

POP'S, Porter, Florida 6.

CIGAR CITY JAI ALAI, India Pale Ale, Florida 7.

SIDRA EL GAITERO, Cider, Spain 6.

POLAR, Pale Lager, Venezuela 6.

LAGUNITAS, India Pale Ale, California 6.

## CÓCTELES - COCKTAILS

### MOSCOW MULE 12.5

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

### SPANISH OLD FASHIONED 12.

Old Forester Bourbon, chocolate bitters, Lustau East India Solera, simple syrup, orange peel

### LEMONGRASS COLLINS 12.

Martin Miller's gin, St. Elder, lemongrass syrup, cucumber

### BULLFIGHTER 12.

Bulleit Bourbon, Aperol, Dow's Port, lemon juice, cranberry

### BOUGIE PALMER 12.

Tito's Handmade vodka, lemon, peach oolong lavender syrup

### PROPER GIN & TONIC 13.

Martin Miller's gin, lemon peel, lime wheel, star anise, 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, chopped orange

### SANGRÍA BLANCA 10./40.

Sparkling wine, peach schnapps, triple sec, strawberries, blueberries

### SANGRÍA DE CERVEZA 9./34.

La Rubia, St. Elder, lemon juice, pear purée

## VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GUITA, Sanlúcar de Barrameda 7.

FINO INOCENTE, VALDESPINO, Jerez-Xérès 9.

FINO, MAESTRO SIERRA, Jerez de la Frontera 10.

AMONTILLADO, GRANT 'LA GARROCHA', Puerta de Santa María 9.

OLOROSO, EMILIO LUSTAU, Jerez de la Frontera 11.

OLOROSO, MAESTRO SIERRA, Jerez de la Frontera 9.

## VINOS ESPUMOSOS - SPARKLING WINES

PROSE, PROSECCO, Italy, 2015 10./40.

MAS FI ROSÉ BRUT, CAVA Penedès, 2015 11./44.

RAVENTÓS Y BLANC, BRUT, Penedès, 2017 65.

TAITTINGER BRUT LA FRANCAISE, Reims, N.V. 99.

VEUVE CLICQUOT YELLOW LABEL BRUT, Reims, N.V. 135.

## VINOS BLANCOS - WHITE WINE

### ROSÉ

JNSQ, ROSÉ, California, 2018 55.

CARLOS SERRES, ROSÉ, Rioja, 2017 10./40.

### AROMATIC

VIÑA ESMERALDA, Penedès, 2017 35.

### LIGHT & CRISP

MARQUÉS DE VIZHOJA, BLANCO, Rías Baixas, 2017 30.

SENDA VERDE, ALBARIÑO, Rías Baixas, 2018 11./44.

MENADE, ORGANIC, VERDEJO, Rueda, 2018 46.

SENDA VERDE, GODELLO, Bierzo, 2017 40.

IPSUM, VERDEJO, Rueda, 2018 11./44.

REKALDE, TXAKOLINA, País Vasco, 2017 11./44.

MARQUÉS DE RISCAL, SAUVIGNON BLANC, Rueda, 2016 9./36.

LAGAR DE CERVERA, ALBARIÑO, Rías Baixas, 2018 59.

CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2018 9./36.

### RICHER & FULLER

ENATE, CHARDONNAY 234, Somontano, 2018 39.

BENJAMÍN ROMEO BLANCO PREDICADOR, Rioja, 2018 96.

FOZ DE AROUCE BRANCO CERCEAL, Bairrada, 2016 78.

VINOS PINOL GARNACHA BLANCA, Terra Alta, 2016 52.

VOLVER PASO A PASO VERDEJO, La Mancha, 2018 39.

## VINOS TINTOS - RED WINE

### BRIGHT & FRUIT DRIVEN

SENDA GARNACHA OLD VINES, Madrid, 2015 11./44.

ATECA HONORO VERA GARNACHA, Catalunya, 2017 39.

VOLVER, WRONGO DONGO, MONASTRELLA, Jumilla, 2017 34.

JUAN GIL, MONASTRELL, Jumilla, 2017 12./48.

RECTORAL DE AMANDI MENCIA, Ribeira Sacra, 2018 56.

ARIENZO, MARQUÉS DE RISCAL, Rioja, 2015 34.

### ELEGANT & EARTHY

LA RIOJA ALTA VINA ALBERDI RESERVA, Rioja, 2015 14./56.

TORRE DE ONA FINCA MARTELO RESERVA, Rioja, 2009 108.

CONDE DE TORGAR, TEMPRANILLO, Ribera del Duero, 2016 11./44.

CARLOS SERRES, GRAN RESERVA, Rioja, 2012 74.

MARQUES DE MURRIETA, RESERVA, Rioja, 2015 69.

BODEGAS ASTER, CRIANZA, Ribera del Duero, 2014 13./52.

CONDE DE SAN CRISTOBAL, CRIANZA, Ribera del Duero, 2016 52.

CVNE RIOJA CRIANZA, Rioja, 2016 46.

FAUSTINO V RESERVA, Rioja, 2013 65.

### DARK & FULLER

OTAZU, PREMIUM CUVÉE, Navarra, 2015 9./36.

NUMANTHIA, TERMES, Toro, 2016 90.

CVNE IMPERIAL, RESERVA, Rioja, 2014 109.

MARQUÉS DE GRIÑON, CALIZA, Valdepeña, 2013 54.

REMELLURI, RESERVA, Rioja, 2012 91.

EMILIO MORO, Ribera del Duero, 2017 18./68.

BODEGAS PORTIA CRIANZA, Ribera del Duero, 2016 80.

CELLER CAN BLAU CAN BLAU, Monstant, 2017 49.

PINORD, RED BAT, Priorat, 2017 14./56.

CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2016 48.

### RICH & POWERFUL

BODEGAS PINTIA, Toro, 2014 140.

CELLER CECILIO, PRIORAT BLACK SLATE GRATALLOPS, Priorat, 2017 65.

VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2013 333.

BODEGAS CONDE DE LOS ANDES, Rioja, 2015 105.

PAGO DE CARRAOVEJAS, Ribera del Duero, 2017 105.

AALTO, Ribera del Duero, 2016 125.

CASTILLO DE MONTE LA REINA, VS, Toro, 2008 98.

BODEGAS PINORD +7, Priorat, 2015 99.

## VINOS AMERICANOS - AMERICAN WINES

B.R. COHN, SILVER LABEL, CABERNET SAUVIGNON, North Coast, 2017 13./52.

LOS VASCOS, GRANDE RESERVE, Colchagua, 2017 48.

BODEGA GARZON TANNAT, Uruguay, 2018 52.

LANDMARK, PINOT NOIR, California, 2016 47.

TRAPICHE BROQUEL, PINOT NOIR, Mendoza, Argentina, 2017 42.

THE PRISONER, Napa Valley, 2018 99.

FIVEWISE MERITAGE, Central Coast, 2017 9./36.

SCHEID ESTATE VDR, Monterey, 2015 79.

GOUGUENHEIM RESERVA, MALBEC, Mendoza, 2017 11./44.

STAG'S LEAP WINERY MERLOT, Napa Valley, 2016 90.