



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***CHEF'S BOARD** 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.**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic 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*

## TAPAS Y RACIONES - SMALL PLATES

**HUEVOS 'BULLA' 11.***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\****SALAD 9.***Your choice of:*

- **Kale:** Barley, roasted beets, goat cheese, lemon maple dressing
- **Verde:** Roasted brussels sprouts, crispy kale, Manchego, orange, lemon maple dressing

*add chicken 5. add salmon 7. add shrimp 6.***CEVICHE DE JALAPEÑO 12.***Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips***PIMIENTOS DE PADRÓN 9.***Blistered shishito peppers, sea salt***PULPO A LA GALLEGA 15.5***Steamed Spanish octopus, potatoes, pimentón, EVOO***PATATAS BRAVAS 7.***Crispy potato cubes, spicy brava sauce, aioli***PINTXOS** *Your choice of:*

- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 9.
- Chicken skewers, Greek yogurt, salsa criolla 8.

**SAUTÉED GARLIC SHRIMP 10.***Brandy, pepper flakes***MONTADITOS 11.***Brisket, tomato marmalade, guindilla, tetilla cheese***QUESO FUNDIDO 8.***Chorizo, tetilla cheese, crostini***CANNELLONI 9.***'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil***TUNA TARTAR 14.***Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\****LENTIL SOUP 7.5***Traditional Spanish soup with chorizo***POTATO TORTILLA 6.5***Traditional Spanish omelet, caramelized onions, garlic aioli\****CRISPY CALAMARI 10.***Homemade tartar sauce***ANDALUSIAN GAZPACHO 6.***Spanish chilled vegetable soup***HAM CROQUETTES 8.***Serrano ham, fig jelly***ALBÓNDIGAS 9.5***Veal and pork meatballs, Manchego, tomate frito***GRILLED OCTOPUS SALAD 18.5***Roma tomatoes, cucumber, croutons, lemon***VEGGIE FLATBREAD 10.***Eggplant, red & green peppers, red onion, tetilla cheese, EVOO*

## DE TEMPORADA - SEASONAL

**CHORIZO STUFFED DATES 10.5***Bacon, house made chorizo, cream cheese, Manchego, smoked Spanish paprika***ALCACHOFAS FRITAS 8.***Artichoke hearts, lemon, mint aioli***EMPANADILLAS DE ATÚN 9.***Tuna confit, sofrito rojo, hard boiled eggs, smoked Spanish paprika***MORCILLA AL VINO 10.5***Blood sausage, red wine, heavy cream, baguette slices***ALMEJAS EN SALSA VERDE 15.5***Clams, garlic, white wine, basil, cilantro, parsley, baguette*

## PLATOS FUERTES - LARGER PLATES

**BISTRO STEAK 24.***Cumin marinated, mojo verde, sweet potato terrine, green peppercorn sauce, shishito peppers***RIBEYE 35.***Spanish paprika rub, Mahón cheese grits, sautéed vegetables, whipped serrano butter***MARKET FISH AL AJILLO 27.***Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions***SALMON 21.***Baby spinach, chickpeas, lemon cream\****'BULLA' BURGER 15.***Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, patatas bravas*

## ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

**PAELLA 39.5***Calamari, prawns, clams, shrimp, red sofrito, saffron***CHICKEN PAELLA 25.***Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron***PAELLA MIXTA 37.5***Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron***ARROZ CALDOSO (minimum 15 minutes) 25.***Seafood, chicken, red sofrito, saffron*

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.