

 Bulla favorites
 prepared in our charcoal oven

PICK TWO: \$14.95

COURSE 1 *Select 1*

HAM CROQUETTES

Serrano ham, fig jelly

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

SALMON CARPACCIO

Crispy capers, cornichons, arugula, mini croutons, aioli

MEDITERRANEAN SALAD

Tomatoes, cucumber, croutons, olive slivers, chickpeas, lemon, EVOO

GARBANZO FRITO

Chickpea stew, chorizo, kale

ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

LENTIL SOUP

Traditional Spanish soup with chorizo

POSTRES - DESSERTS (+ 4. additional)

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

COURSE 2 *Select 1*

PAELLA OF THE DAY

10 oz. portion Chef's daily special

SPINACH SALAD

Beets, walnuts, arugula, goat cheese

KALE SALAD

Barley, roasted beets, goat cheese, lemon maple dressing

HALF CUBANO IBÉRICO SANDWICH

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

HALF CHICKEN SANDWICH

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal, side of chips

'BULLA' BURGER (+ 4. additional)

Piquillo peppers, caramelized onions, tetilla, side of chips

HALF STEAK SANDWICH

Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan de cristal, side of chips

CHICKEN PINTXO PLATTER

Cumin marinated grilled chicken skewers, steamed rice, house salad

POLLO AL CHILINDRÓN PLATTER

Pan seared chicken, serrano ham, red pepper stew, steamed rice, house salad

BRAVA FLATBREAD

Cumin marinated chicken, brava sauce, red onions, Mahón cheese, yogurt sauce

TAPAS - SMALL PLATES

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

CEVICHE DE JALAPEÑO 13.

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

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

POTATO TORTILLA 7.

Traditional Spanish omelet, caramelized onions, garlic aioli

HAM CROQUETTES 8.5

Serrano ham, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

TUNA TARTARE 15.

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

ALBÓNDIGAS 10.5

Veal & pork meatballs, Manchego, tomate frito

PAN CON TOMATE 7.

Toasted crispy ethereal bread brushed with fresh tomato add avocado 3. add Serrano ham & Manchego cheese 9.

SAUTÉED GARLIC SHRIMP 11.5

Brandy, pepper flakes

SOPAS - SOUPS

GARBANZO FRITO 9.

Chickpea stew, chorizo, kale

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

LENTIL 7.5

Traditional Spanish soup with chorizo

ENSALADAS - SALADS

SPINACH 9.5

Beets, walnuts, arugula, goat cheese

KALE 9.5

Barley, roasted beets, goat cheese, lemon maple dressing

MEDITERRANEAN 8.

Tomatoes, cucumber, croutons, olive slivers, chickpeas, lemon, EVOO

KALE CAESAR 9.

Serrano-caesar dressing, Manchego, croutons

ADD:

Salmon 7.

Chicken 5.

Shrimp 6.

BOCATAS Y COCA - SANDWICHES & FLATBREAD

POLLO 12.

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal

FÚTBOL CLUB 14.

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

CUBANO IBÉRICO 14.5

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

STEAK 14.

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

'BULLA' BURGER 14.

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

BRAVA FLATBREAD 8.

Cumin marinated chicken, brava sauce, red onions, Mahón cheese, yogurt sauce

MARGARITA FLATBREAD 10.

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

PLATOS FUERTES - ENTRÉES

PAELLA MIXTA 38.

Calamari, clams, shrimp, chicken, chorizo, sofrito de calamar, saffron

POLLO AL CHILINDRÓN 14.

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

CANNELLONI 16.

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

SALMON 16./21.

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

POSTRES - DESSERTS

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche
 6 for 8. / 12 for 12.

FLAN DE COCO 8.

Coconut flan, passion fruit sorbet

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary. The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 18% service charge will be added to parties of six or more.

LIMONADAS - LEMONADES Non-alcoholic

Made with fresh squeezed juice

- CLASSIC 3.
- STRAWBERRY 5.
- BLACKBERRY 5.
- SPICY POMEGRANATE 5.

CERVEZA - BEER

DRAFT BEER

- ESTRELLA DAMM, *Pale Lager, Spain* 5./7.
- DEEP ELLUM, DALLAS BLONDE, *Blonde Ale, Texas* 5./7.
- DEEP ELLUM, *India Pale Ale, Texas* 5./7.

BOTTLES

- MICHELOB ULTRA, *Pale Lager, Missouri* 6.
- STELLA ARTOIS, *Pale Lager, Belgium* 7.
- MILLER LITE, *Pale Lager, Wisconsin* 5.
- AUSTIN EASTCIDERS, BLOOD ORANGE, *Cider, Texas* 6.
- LAGUNITAS, *India Pale Ale, California* 6.
- REVOLVER BLOOD & HONEY, *Wheat Ale, Texas* 7.
- MODELO ESPECIAL, *Pale Lager, Mexico* 6.
- DOS EQUIS AMBAR, *Amber Lager, Mexico* 6.

CÓCTELES - COCKTAILS

SPANISH OLD FASHIONED 12.

Evan Williams Black Label Bourbon, chocolate bitters, Lustau East India Solera, simple syrup, orange peel

MOSCOW MULE 13.

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

LEMONGRASS COLLINS 12.

Beefeater 24 gin, St. Elder, lemongrass syrup, cucumber

SMOKE AND MIRRORS 13.

Pelotón Mezcal, pomegranate, jalapeño, agave nectar, lime juice

SPANISH MARGARITA 12.

Jimador Reposado, Amontillado sherry, triple sec, lime juice, agave nectar

BOUGIE PALMER 12.

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

PROPER GIN & TONIC 13.

Beefeater 24 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./38.

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

SANGRÍA DE CERVEZA 9./34.

Estrella Damm, St. Elder, lemon juice, pear purée

VINOS DE JEREZ - SHERRIES

- MANZANILLA, LA GUITA, *Sanlúcar de Barrameda* 7.
- FINO, TIO PEPE, *Jerez de la Frontera* 8.
- AMONTILLADO, LUSTAU, *Sanlúcar de Barrameda* 7.
- OLOROSO, LUSTAU, *Jerez de la Frontera* 8.

VINOS ESPUMOSOS - SPARKLING WINES

- PROSE PROSECCO, *Italy, N.V.* 11./44.
- MAS FI CAVA, BRUT, *Penedès, N.V.* 10./40.
- RAVENTÓS Y BLANC, BRUT, *Penedès, 2016* 65.
- AT ROCA, ROSÉ, BRUT RESERVA, *Penedès, 2016* 69.
- VEUVE CLICQUOT YELLOW LABEL BRUT, *Reims, N.V.* 149.

VINOS BLANCOS - WHITE WINE

ROSÉ

- MARQUÉS DE CÁCERES, ROSADO, *Rioja, 2018* 10./40.

LIGHT & CRISP

- VIÑA ESMERALDA, *Penedès, 2014* 47.
- LAGAR DE CERVERA, ALBARIÑO, *Rías Baixas, 2018* 11./44.
- HONORO VERA, VERDEJO, *Rueda, 2018* 40.
- CVNE MONOPOLE, VIURA, *Rioja, 2017* 40.
- SHAYA, OLD VINES, VERDEJO, *Rueda, 2018* 11./44.
- MARQUÉS DE RISCAL, SAUVIGNON BLANC, *Rueda, 2016* 9./36.
- PACO & LOLA, ALBARIÑO, *Rías Baixas, 2018* 49.
- CASTILLO DE MONJARDIN, CHARDONNAY, *Navarra, 2018* 10./44.

RICHER & FULLER

- PAZO SAN MAURO, ALBARIÑO, *Rías Baixas, 2016* 56.
- ENATE, CHARDONNAY, *Somontano, 2016* 38.
- NISIA, VERDEJO, *Rueda, 2016* 46.
- RAFAEL PALACIOS, BOLO, GODELLO, *Valdeorras, 2014* 45.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

- ALTOS DE LA HOYA, MONASTRELL, *Jumilla, 2017* 38.
- BORSAO, TRES PICOS, GARNACHA, *Campo de Borja, 2016* 46.
- PÉTALOS, MENCÍA, *Bierzo, 2017* 59.
- JUAN GIL, MONASTRELL, *Jumilla, 2016* 13./52.
- AVANCIA CUVÉE DE O, MENCIA, *Valdeorras, 2017* 48.

ELEGANT & EARTHY

- VIÑA ALBERDI, RESERVA, *Rioja, 2013* 13./54.
- MARQUÉS DE RISCAL, RESERVA, *Rioja, 2014* 70.
- VIÑA ARDANZA, RESERVA, *Rioja, 2010* 85.
- BODEGAS ASTER, CRIANZA, *Ribera del Duero, 2014* 56.
- VIÑA TONDONIA, RESERVA, *Rioja, 2006* 114.
- VIÑA ARANA, RESERVA, *Rioja, 2011* 79.
- CEPA 21, HITO, *Ribera del Duero, 2017* 14./54.
- BERONIA, RESERVA, *Rioja, 2014* 59.
- CONDE DE SAN CRISTÓBAL, CRIANZA, *Ribera del Duero, 2016* 56.
- CARLOS SERRES, RESERVA, *Rioja, 2012* 44.
- CARLOS SERRES, GRAN RESERVA, *Rioja, 2010* 64.

DARK & FULLER

- DEHESA LA GRANJA, *Tierra de Castilla y León, 2011* 59.
- OTAZU, PREMIUM CUVÉE, *Navarra, 2015* 9./36.
- NUMANTHIA, TERMES, *Toro 2016* 84.
- MUGA, RESERVA, *Rioja, 2015* 79.
- CVNE IMPERIAL, RESERVA, *Rioja, 2012* 104.
- ABADIA RETUERTA, *Sardón de Duero, 2013* 75.
- ENATE, CABERNET SAUVIGNON, *Somontano, 2011* 59.
- EMILIO MORO, *Ribera del Duero, 2017* 18.5/74.
- PESQUERA, CRIANZA, *Ribera del Duero, 2014* 99.
- MARQUÉS DE MURRIETA, RESERVA, *Rioja, 2015* 88.
- PINORD, RED BAT, *Priorat, 2017* 14./58.

RICH & POWERFUL

- SCALA DEI, PRIOR, *Priorat, 2016* 74.
- CLOS DEL MAS, *Priorat, 2017* 68.
- BODEGAS PINTIA, *Toro, 2014* 145.
- BODEGAS MAURO, *Tierra de Castilla y León, 2016* 115.
- AALTO, *Ribera del Duero, 2016* 139.
- ÁLVARO PALACIOS, LES TERRASSES, *Priorat, 2016* 99.
- CASTILLO DE MONTE LA REINA, VS, *Toro, 2008* 104.

VINOS AMERICANOS - AMERICAN WINES

- AVERAEN, PINOT NOIR, *Willamette Valley, OR, 2018* 13./54.
- BUENA VISTA, PINOT NOIR, *North Coast, 2014* 47.
- JUSTIN, CABERNET SAUVIGNON, *Paso Robles, 2017* 74.
- THE PRISONER, *Napa Valley, 2018* 99.
- B.R. COHN, SILVER LABEL, CABERNET SAUVIGNON, *North Coast, 2017* 14./56.
- LANDMARK, CHARDONNAY, *Sonoma Coast, 2018* 13./52.
- GOUGUENHEIM RESERVA, MALBEC, *Mendoza, 2017* 11./44.