

 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

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, tomato 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.

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 OF THE DAY MP.

10 oz. portion Chef's daily special

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.

CERVEZA - BEER

DRAFT BEER

MAHOU, Pale Lager, Spain 4./6.
ESTRELLA GALICIA, Pale Lager, Spain 5./7.
CIGAR CITY JAI ALAI, India Pale Ale, Florida 5./7.

BOTTLES

AMSTEL LIGHT, Pale Lager, Holland 6.
ESTRELLA DAMM, Lager, Spain 6.
STELLA ARTOIS, Lager, Belgium 6.
GOLDEN MONKEY, Belgian style tripel, Pennsylvania 7.
1906 RESERVA ESPECIAL, Amber Lager, Spain 6.
FLORIDIAN, Hefeweizen, Florida 6.
COPPERTAIL NIGHT SWIM, Porter, Florida 6.
CIGAR CITY MADURO, Brown Ale, Florida 6.
SIDRA MAELOC, Cider, Spain 7.
LAGUNITAS, India Pale Ale, California 6.
WHITE CLAW, Hard Seltzer 6.

CÓCTELES - COCKTAILS

SPANISH OLD FASHIONED 12.

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

MOSCOW MULE 11.

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

LEMONGRASS COLLINS 11.

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

BOUGIE PALMER 12.

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

LA MADRILEÑA 11.

Old Forester 100 Bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherry

PROPER GIN & TONIC 12.

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./37.

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

SANGRÍA DE CERVEZA 9./34.

Mahou, St. Elder, lemon juice, pear purée

SANGRÍA ROSÉ 11./42.

Rosé Sparkling Wine, peach schnapps, triple sec, strawberries, blueberries

VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GITANA, Sanlúcar de Barrameda 7.

FINO, MAESTRO SIERRA, Jerez de la Frontera 10.

AMONTILLADO, NAPOLEÓN, Sanlúcar de Barrameda 7.

OLOROSO, MAESTRO SIERRA, Jerez de la Frontera 11.

VINOS ESPUMOSOS - SPARKLING WINES

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

MAS FI CAVA, BRUT Penedès, N.V. 9./36.

RAVENTÓS Y BLANC, BRUT, Penedès, 2016 55.

LUCIEN ALBRECHT BRUT ROSÉ, Cremant d'Alsace, France, N.V. 54.

VEUVE CLICQUOT YELLOW LABEL BRUT, Reims, N.V. 24./120.

TAITTINGER, BRUT, Reims, N.V. 89.

PROSE PROSECCO ROSÉ, Italy, N.V. 10./40.

VINOS BLANCOS - WHITE WINE

ROSÉ

CARLOS SERRES, ROSÉ, Rioja, 2018 10./40.

JUSTIN, ROSÉ, Central Coast, California, 2018 50.

AROMATIC

VIÑA ESMERALDA, Penedès, 2014 40.

BOTANI, MOSCATEL SECO, Sierras de Malaga, 2015 43.

LIGHT & CRISP

MARQUÉS DE VIZHOJA, BLANCO, Rias Baixas, 2016 30.

SENDA VERDE, ALBARIÑO, Rías, Baixas, 2018 10./40.

CVNE, MONOPOLE, VIURA, Rioja, 2016 38.

NIVARIUS, TEMPRANILLO BLANCO, Rioja, 2016 12./48.

SHAYA, OLD VINES, VERDEJO, Rueda, 2017 11./44.

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

REKALDE, TXAKOLINA, País Vasco, 2016 10./40.

PACO Y LOLA, ALBARIÑO, Rías Biexas, 2017 50.

MENADE, ORGANIC, VERDEJO, Rueda, 2016 46.

CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2018 8./32.

RICHER & FULLER

PAZO SAN MAURO, ALBARIÑO, Rías Baixas, 2017 54.

ENATE, CHARDONNAY, Somontano, 2017 35.

VIÑA MEIN, Ribeiro, 2016 58.

ÁLVARO PALACIOS, PLACET, VIURA, Rioja, 2014 70.

BODEGAS ZERRAN, GARNACHA BLANCA, Priorat, 2014 46.

AVANCIA, GODELLO, Valedorras, 2016 64.

NISIA, LAS SUERTES, Rueda, 2016 72.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

SENDA VERDE, MENCIA, Bierzo, 2017 10./40.

BORSAO, TRES PICOS, GARNACHA, Campo de Borja, 2017 42.

PAGO DE VALDONEJE, MENCIA, Bierzo, 2014 38.

JUAN GIL, MONASTRELL, Jumilla, 2016 44.

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

PENA DO LOBO, MENCIA, Ribeira Sacra, 2015 60.

ARIENZO, MARQUÉS DE RISCAL, Rioja, 2015 33.

BRECA, GARNACHA DE FUEGO, Calatayud, 2017 35.

ELEGANT & EARTHY

MARQUÉS DE RISCAL, RESERVA, Rioja, 2013 12./48.

VIÑA ARANA, RESERVA, Rioja, 2009 72.

VIÑA ARDANZA, RESERVA, Rioja, 2009 72.

FINCA VILLACRECES, Ribera del Duero, 2014 78.

BODEGAS ASTER, CRIANZA, Ribera del Duero, 2014 48.

CARLOS SERRES, GRAN RESERVA, Rioja, 2012 74.

CEPA 21, HITO, Ribera del Duero, 2017 13./52.

MARQUÉS DE MURRIETA, RESERVA, Rioja, 2014 64.

CONDE DE SAN CRISTÓBAL, CRIANZA, Ribera del Duero, 2016 56.

MARQUÉS DE VARGAS RESERVA, Rioja, 2015 70.

DARK & FULLER

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

ENATE, CABERNET SAUVIGNON, RESERVA, Somontano, 2011 59.

NUMANTHIA, TERMES, Toro, 2015 64.

CVNE IMPERIAL, RESERVA, Rioja, 2011 95.

ABADIA RETUERTA, Sardón de Duero, 2014 66.

MARQUÉS DE GRIÑON, CALIZA, Valdepusa, 2013 48.

MATARROMERA, CRIANZA, Ribera del Duero, 2016 17./68.

REMELLURI, RESERVA, Rioja, 2011 90.

EMILIO MORO, Ribera del Duero, 2016 68.

VALDUERO, CRIANZA, Ribera del Duero, 2015 80.

CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2016 13./52.

RICH & POWERFUL

CLOS DEL MAS, Priorat, 2016 65.

BODEGAS PINTIA, Toro, 2013 149.

VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2013 295.

BODEGAS MAURO, Tierra de Castilla y León, 2015 105.

AALTO, Ribera del Duero, 2016 129.

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

VINOS AMERICANOS - AMERICAN WINES

LANDMARK, PINOT NOIR, Sonoma Valley, 2016 56.

CROSSBARN, CHARDONNAY, Sonoma Coast, 2017 64.

JUSTIN, CABERNET SAUVIGNON, Paso Robles, 2017 74.

THE PRISONER, Napa Valley, 2018 92.

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

VIÑA COBOS, COCODRILO BORDEAUX BLEND, Mendoza, 2016 69.

CROSSBARN, CABERNET SAUVIGNON, Napa Valley, 2015 99.

B.R. COHN, SILVER LABEL, CABERNET SAUVIGNON, North Coast, 2015 13./52.