

FIRST COURSE*Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale***SPINACH SALAD***Beets, candied walnuts, arugula, Spanish goat cheese***HAM CROQUETTES** *Serrano ham, fig jelly***KALE CAESAR** *Serrano-caesar dressing, Manchego, croutons***LENTIL SOUP***Traditional Spanish soup with chorizo***SALMON CARPACCIO***Crispy capers, cornichons, arugula, mini croutons, aioli***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***PINTXO & AVOCADO TOAST** *Cumin marinated grilled chicken skewers, avocado toast, tomato salad***PORTOBELLO MUSHROOM BURGER** *(New)**Crispy portobello mushrooms filled with Mahon cheese, sliced tomato, artisan lettuce, 'Bulla' sauce***HUEVOS 'BULLA'** *Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***SALMON** *Baby spinach, chickpeas, lemon cream***'BULLA' BURGER** *Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas***STEAK SANDWICH***Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal, patatas bravas***CUBANO IBÉRICO***Serrano ham, braised pork, tetilla cheese, cornichons, dijon mustard, pan de 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***18. TWO COURSE MENU****23. THREE COURSE MENU**

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

CHEF'S BOARD 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. 

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 5.

PARA EMPEZAR - APPETIZERS

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

POTATO TORTILLA 7.

Traditional Spanish omelet, caramelized onions, garlic aioli

HUEVOS 'BULLA' 11.5

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS 10.5

Veal and pork meatballs, Manchego, tomato frito

SAUTÉED GARLIC SHRIMP 11.5

Brandy, pepper flakes

MARGARITA FLATBREAD 10.

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

CRISPY CALAMARI 10.5

Homemade tartar sauce

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

HAM CROQUETTES 8.5

Serrano ham, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli*

PINTXOS

Your choice of:

• Cumin marinated pork loin skewers, mojo verde, Greek yogurt 10.5

• Chicken skewers, Greek yogurt, salsa criolla 8.5

CEVICHE DE JALAPEÑO 13.

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

TUNA TARTARE 15.

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

CHORIZO STUFFED DATES 11.

Medjool dates, house made chorizo, Manchego, wrapped in bacon, arugula salad

PLATOS FUERTES

ENTRÉES

add garden salad 3.

ARROZ CALDOSO 16.

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

POLLO AL CHILINDRÓN 14.

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

PINTXO & AVOCADO TOAST 13.

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

CANNELLONI 16.

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

SHRIMP CURRY 16.

Cream, artichoke confit, steamed rice

GRILLED OCTOPUS 18.

Corn purée, salsa criolla, cracked pepper

SALMON 16./21.

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

GRILLED STEAK 24.

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

BOCATAS - SANDWICHES

add garden salad 3. add patatas bravas 2. add truffle fries 2.

STEAK 14.

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

'BULLA' BURGER 14.

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

FÚTBOL CLUB 14.

Chicken cutlet, bacon, lettuce, marinated chicken, tomato, mustard aioli, pan de cristal

CUBANO IBÉRICO 14.5

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

PORTOBELLO MUSHROOM BURGER 13. (New)

Crispy portobello mushrooms filled with Mahon cheese, sliced tomato, artisan lettuce, 'Bulla' sauce.

ENSALADAS - SALADS

SPINACH 9.5

Beets, walnuts, arugula, goat cheese

KALE CAESAR 9.

Kale, croutons, manchego cheese, lemon, caesar dressing

MEDITERRANEAN 8.

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

KALE 9.5

Barley, roasted beets, goat cheese, lemon maple dressing

ADD:

Crispy Serrano 3.

Salmon 7.

Chicken 5.

Shrimp 6.

Churrasco 7.5