

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 7.

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 17.

Acorn fed pure Iberian ham

COPPA 7.

Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO 7.

Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 7.

Cured Iberian pork loin

SALCHICHÓN 7.

Sausage cured with black pepper, garlic and herbs

QUESOS - CHEESES

IDIAZÁBAL 7.

Firm sheep's milk, lightly smoked from the Basque country

TETILLA 7.

Semi soft cow's milk, mild buttery flavor

MAHÓN 7.

Firm cow's milk, lemony, salty, tangy flavor

MANCHEGO 7.

Sheep's milk, nutty, sweet, tangy flavor

MURCIA AL VINO 7.

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 23. 

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.

TAPAS Y RACIONES - SMALL PLATES

POTATO TORTILLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

GRILLED STEAK 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

HUEVOS 'BULLA' 11.5

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

SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO 13.

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

GRILLED SHRIMP SALAD 14.

Roma tomatoes, cucumber, croutons, lemon

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

CHORIZO CHEESE DIP 8.5

Mozzarella cheese, crostini

HAM CROQUETTES 8.5

Serrano ham, fig jelly

CHICKEN CROQUETTES 9.5

Creamy curried chicken, panko

CHORIZO STUFFED DATES 12.

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

MARGHERITA FLATBREAD 10.

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

add chorizo 3. add salchichón 3. add coppa 3.

add lomo ibérico 3. add Serrano ham 5.

PINTXOS

Your choice of:

- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 11.
- Chicken skewers, Greek yogurt, salsa criolla 10.

SALADS

Your choice of:

- **Kale Caesar:** Serrano-caesar dressing, Manchego, croutons 10.
- **Mediterranean:** Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO 10. add chicken 6. add salmon 8. add shrimp 7.

GRILLED CHICKEN FLATBREAD 12.

Tomato marmalade, pesto, Mahón cheese

CRISPY CALAMARI 12.

Homemade tartar sauce

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

CANNELONI 10.

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

TUNA TARTARE 15.

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

PLATOS FUERTES - ENTRÉES

TRUFFLE CARBONARA 19.5

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg

GRILLED STEAK 32.

Spanish paprika rubbed C.A.B. Sirloin, Mahón cheese grits, sautéed vegetables, whipped serrano butter

LAMB CHOPS 29.5

Honey thyme reduction, potato foam, candied walnuts

SALMON 16./24.

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

'BULLA' BURGER 17.

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

POLLO AL CHILINDRÓN 16.

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

ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

SEAFOOD PAELLA 39.5

Calamari, prawns, clams, shrimp, red sofrito, saffron

PAELLA DE POLLO 25.

Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron

PAELLA MIXTA 39.

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

ARROZ CALDOSO (minimum 15 minutes) 26.

Shrimp, clams, calamari, chicken, red sofrito, saffron