

PICK TWO:

\$15.95

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

POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, garlic aioli

GARBANZO FRITO

Chickpea stew, chorizo, kale

ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

POSTRES - DESSERTS

FLAN DE COCO (+ 6. additional)

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE (+ 5. additional)

*Traditional fried dough, chocolate sauce, dulce de leche*COURSE 2 *Select 1*

PAELLA OF THE DAY

10 oz. portion Chef's daily special

HALF CHICKEN SANDWICH

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

HALF CROQUETA PREPARADA

Serrano ham croquettes, sliced Serrano ham, Mozzarella, pickled onions, Dijon mustard aioli, pan cristal, side of chips

'BULLA' BURGER (+ 4. additional)

Piquillo peppers, caramelized onions, tetilla, 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

HALF CUBANO IBÉRICO SANDWICH

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

KALE CAESAR

Serrano-caesar dressing, Manchego, croutons

SPINACH SALAD

Beets, walnuts, arugula, goat cheese

TAPAS - SMALL PLATES

PINTXOS

Your choice of:

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

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

TUNA TARTARE 15. 🐮

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

CRISPY CALAMARI 12.

Homemade tartar sauce

SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

PIMIENTOS DE PADRÓN 9.5 🐮

Blistered shishito peppers, sea salt

HUEVOS 'BULLA' 11.5 🐮

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

CEVICHE DE JALAPEÑO 13.

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

PATATAS BRAVAS 7.5 🐮

Crispy potato cubes, spicy brava sauce, aioli

POTATO TORTILLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

HAM CROQUETTES 8.5 🐮

Serrano ham, fig jelly

MONTADITOS 14. 🐮

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomate frito

CHORIZO STUFFED DATES 12.

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

ENSALADAS - SALADS

SPINACH 11.

Beets, walnuts, arugula, goat cheese

MEDITERRANEAN 10.

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

KALE CAESAR 10. 🐮

Serrano-caesar dressing, Manchego, croutons

ADD:

- Crispy Serrano 3.
- Salmon 8.
- Chicken 6.
- Shrimp 7.

BOCATAS Y COCAS - SANDWICHES & FLATBREADS

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.

CUBANO IBÉRICO 14.5

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

POLLO 14.

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

'BULLA' BURGER 15.5 🐮

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

CROQUETA PREPARADA 13.

Serrano ham croquettes, sliced Serrano ham, Mozzarella, pickled onions, Dijon mustard aioli, pan cristal

PLATOS FUERTES - ENTRÉES

TRUFFLE CARBONARA 19.5

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

ARROZ CALDOSO 18. 🐮 (minimum 15 minutes)

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

CANNELLONI 18.

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

POLLO AL CHILINDRÓN 15.

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

GRILLED STEAK 26.

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

PINTXO & AVOCADO TOAST 15. 🐮

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

SALMON 16./24. 🐮

Baby spinach, chickpeas, lemon cream

small 5 oz. large 7.5 oz.