

\$17.

 Bulla favorites

PICK TWO:

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, dill vinaigrette

POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, garlic aioli

SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

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 CUBANO IBÉRICO SANDWICH

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal, side of chips

HALF VEGGIE SANDWICH

Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

'BULLA' BURGER +6 (Additional) 

Piquillo peppers, caramelized onions, tetilla cheese, side of chips*

TRUFFLE CARBONARA

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

POLLO AL CHILINDRÓN PLATTER

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

PINTXO PLATTER

Cumin marinated grilled chicken skewers, steamed rice, house salad

KALE CAESAR

Serrano-caesar dressing, manchego cheese, croutons

SPINACH SALAD

Beets, walnuts, arugula, goat cheese

CHICKEN MEDITERRANEAN BOWL +2 (Additional)

Hummus, tomatillo salsa, crispy chickpeas, steamed rice, roma tomatoes, cucumber, pickled onions, Greek yogurt sauce, EVOO

IBERIAN PORK BOWL +2 (Additional)

Braised shredded pork, crispy chorizo, piquillo pepper confit, steamed rice, roma tomatoes, arugula salad, pickled onions, EVOO

TAPAS - SMALL PLATES

TUNA TARTARE 16. 

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

CRISPY CALAMARI 14.5

Homemade tartar sauce*

SAUTÉED GARLIC SHRIMP 14.5

Brandy, pepper flakes

GRILLED OCTOPUS 21.

Corn purée, salsa criolla, cracked pepper

PIMIENTOS DE PADRÓN 11. 

Blistered shishito peppers, sea salt

HUEVOS 'BULLA' 15. 

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

• Upgrade to Paleta Ibérica de Bellota 5J 25.

CEVICHE DE JALAPEÑO 16.

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

PATATAS BRAVAS 10. 

Crispy potato cubes, spicy brava sauce, aioli*

POTATO TORTILLA 10.

Traditional Spanish omelet, caramelized onions, garlic aioli*

SALMON CARPACCIO 12.

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

HAM CROQUETTES 10. 

Serrano ham, fig jelly

MONTADITOS 15.5 

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS 14.

Pork and beef meatballs, manchego cheese, tomate frito

CHORIZO STUFFED DATES 13.5

Medjool dates, house made chorizo, manchego cheese, wrapped in bacon, arugula salad

ANDALUSIAN GAZPACHO 8.

Spanish chilled vegetable soup

BOWLS

CHICKEN MEDITERRANEAN BOWL 17.

Hummus, tomatillo salsa, crispy chickpeas, steamed rice, roma tomatoes, cucumber, pickled onions, Greek yogurt sauce, EVOO

IBERIAN PORK BOWL 17.

Braised shredded pork, crispy chorizo, piquillo pepper confit, steamed rice, roma tomatoes, arugula salad, pickled onions, EVOO

TUNA TARTARE BOWL 18.5

Ahi tuna, mango, avocado, steamed rice, roma tomatoes, cucumber, soy sesame vinaigrette, Sriracha aioli, wonton crisps, EVOO

CHICKEN PAELLA BOWL 18.

Valencia style rice, cremini mushrooms, artichoke hearts, piquillo pepper confit, green peas, sofrito, saffron

ENSALADAS - SALADS

SPINACH 12.

Beets, walnuts, arugula, goat cheese

MEDITERRANEAN 12. 

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

KALE CAESAR 12.

Serrano-caesar dressing, manchego cheese, croutons

ADD:

Crispy Serrano 3.

Salmon 8.

Chicken 6.

Shrimp 7.

BOCATAS Y COCAS - SANDWICHES & FLATBREADS

MARGHERITA FLATBREAD 10.5

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

ADD: chorizo 3. salchichón 3. oyster mushrooms 4. lomo ibérico 3. Serrano ham 5.

CROQUETA PREPARADA 14.5

Serrano ham croquettes, sliced Serrano ham, mozzarella cheese, pickled onions, Dijon mustard aioli, pan de cristal*

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

VEGGIE SANDWICH 15.

Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

CUBANO IBÉRICO 14.5

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal

POLLO 16.

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

'BULLA' BURGER 17. 

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

GRILLED STEAK SANDWICH 19.5

Bistro steak, sautéed onions, piquillo confit, mustard aioli, manchego, pan de cristal*

PINTXOS

Cumin marinated pork loin skewer, mojo verde, Greek yogurt 12.5

Chicken skewer, Greek yogurt, salsa criolla 11.5

PLATOS FUERTES - ENTRÉES

PINTXO PLATTER 14.

Cumin marinated grilled chicken skewers, steamed rice, house salad

PINTXO & AVOCADO TOAST 16. 

Cumin marinated grilled chicken skewers, avocado toast, tomato salad


SHORT RIBS

Braised short ribs, tetilla cheese, caramelized onions, homemade potato chips, salsa criolla, potato foam

Small 23. Large 32.

TRUFFLE CARBONARA 22.5

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

'SOLOMILLO' WITH BLUE CHEESE SAUCE 

Shishito peppers, piquillo confit, french fries*

Pork tenderloin 18.5 Bistro steak 22.5

ARROZ CALDOSO 21.  (minimum 15 minutes)

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

CANNELLONI 19.5

Catalán Style' ground beef and pork, béchamel, manchego, truffle oil

POLLO AL CHILINDRÓN 17.5

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

GRILLED STEAK 28.

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

GRILLED OCTOPUS SALAD 20.5

Roma tomatoes, cucumber, red onions, fresh lemon, croutons

SALMON 18.5/26.5 

Baby spinach, chickpeas, lemon cream*

small 5 oz. large 7.5 oz.

- CASHLESS PAYMENT ONLY -

04.25

*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. Bulla Gastrobar reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.