

LUNCH PRIX FIXE Bulla favorites**FIRST COURSE***Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale***CARPACCIO DE SALMÓN***Crispy capers, cornichons, arugula, mini croutons, aioli***ENSALADA DE ESPINACAS***Baby spinach, beets, candied walnuts, arugula, goat cheese***CROQUETAS DE JAMÓN** *Serrano ham croquettes, fig jelly***KALE CAESAR** *Serrano-caesar dressing, Manchego, croutons***SOPA DE LENTEJAS***Traditional Spanish soup with chorizo***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***PINTXO Y TOSTADA DE AGUACATE** *Cumin marinated grilled chicken skewers, avocado toast, tomato salad***CROQUETA PREPARADA***Serrano ham croquettes, sliced Serrano ham, Mozzarella, pickled onions, Dijon mustard aioli, pan cristal, patatas bravas***HUEVOS 'BULLA'** *Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***SALMÓN** *Baby spinach, chickpeas, lemon cream***'BULLA' BURGER** *Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas***SOLOMILLO DE CERDO***Herb marinated grilled pork tenderloin, pisto Manchego***CUBANO IBÉRICO***Serrano ham, braised pork, Mozzarella 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***19. TWO COURSE MENU****24. THREE COURSE MENU**

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.

Acorn fed pure Iberian sausage, cured with garlic & 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 ALVINO 7.

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

TABLA MIXTA 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. 🐄

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 5.

PARA EMPEZAR - APPETIZERS

HUEVOS 'BULLA' 11.5 🐄

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

BUÑUELOS 8.5

Fish fritters, homemade tartar sauce

PIMIENTOS DE PADRÓN 9.5 🐄

Blistered shishito peppers, sea salt

CROQUETAS DE JAMÓN 8.5 🐄

Serrano ham croquettes, fig jelly

CEVICHE DE JALAPEÑO 13.

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

MONTADITOS 14. 🐄

Brisket, tomato marmalade, guindilla, tetilla cheese

TORTILLA ESPAÑOLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

CARPACCIO DE SALMÓN 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

CRISPY CALAMARI 12.

Homemade tartar sauce

GARBANZO FRITO 9.

Chickpea stew, chorizo, kale

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.

GAZPACHO ANDALUZ 6.5

Spanish chilled vegetable soup

PATATAS BRAVAS 7.5 🐄

Crispy potato cubes, spicy brava sauce, aioli

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomate frito

GAMBAS AL AJILLO 12.5

Sautéed shrimp, garlic, guindilla

SOPA DE LENTEJAS 8.

Traditional Spanish soup with chorizo

TARTAR DE ATÚN 15. 🐄

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

DATILES RELLENOS 11.

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

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN 15.

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

SOLOMILLO DE CERDO 16. 🐄

Herb marinated grilled pork tenderloin, pisto Manchego

BISTEC A LA PARRILLA 26.

8 oz. bistro steak, truffled potato & mushroom foam,

salsa criolla, arugula salad

PULPO 19.5

Grilled octopus, tomatoes, cucumber, croutons, lemon

ARROZ NEGRO

Valencia style rice, calamari ink, sofrito, aioli, green peas

• Crispy calamari 19.

• Grilled octopus 26.

TRUFFLE CARBONARA 19.5

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

SALMÓN 16./24. 🐄

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

PINTXO Y TOSTADA DE AGUACATE 15. 🐄

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

ARROZ CALDOSO 18. 🐄 (minimum 15 minutes)

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

CANELONES 18.

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

BOCATAS - SANDWICHES

PEPITO 17.

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

CUBANO IBÉRICO 14.5

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

'BULLA' BURGER 15.5 🐄

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

CROQUETA PREPARADA 13.

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

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

ENSALADAS - SALADS

SPINACH 11.

Beets, walnuts, arugula, goat cheese

MEDITERRÁNEA 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.