

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 7.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA 5J 21.

Acorn fed pure Iberian ham

CHORIZO 7.5

Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 7.5

Cured Iberian pork loin

SALCHICHÓN 7.5

Acorn fed pure Iberian sausage, cured with garlic & herbs

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 25. Upgrade to Paleta Ibérica de Bellota 5J 40. 
PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 9. Add: Avocado 3. Serrano ham and manchego cheese 9. Paleta Ibérica de Bellota 5J 19. 
ACEITUNAS MARINADAS House marinated olives, thyme, orange peel, garlic 6.

QUESOS - CHEESES

IDIAZÁBAL 7.5

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

TETILLA 7.5

Semi soft cow's milk, mild buttery flavor

MAHÓN 7.5

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

MANCHEGO 7.5

Sheep's milk, nutty, sweet, tangy flavor

MURCIA AL VINO 7.5

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

TAPAS Y RACIONES - SMALL PLATES

MARGHERITA FLATBREAD 10.5

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

ADD: chorizo 3. salchichón 3. lomo ibérico 3. Serrano ham 5.

ENSALADAS

Your choice of:

- **Kale Caesar:** Serrano-caesar dressing, manchego, croutons 12. 
 - **Mediterránea:** Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO 12.
- ADD: chicken 6. salmon 8. shrimp 7.

PINTXOS

Your choice of:

- **Cumin marinated pork loin skewers, mojo verde, Greek yogurt** 12.
- **Chicken skewers, Greek yogurt, salsa criolla** 11.

CRISPY CALAMARI 14.5

Homemade tartar sauce*

ALBÓNDIGAS 13.5

Pork and beef meatballs, manchego, tomato frito

CANELONES 11.5

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

MONTADITOS 15.5

Brisket, tomato marmalade, guindilla, tetilla cheese

PATATAS BRAVAS 9.

Crispy potato cubes, spicy brava sauce, aioli*

TARTAR DE ATÚN 16.

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

TORTILLA ESPAÑOLA 9.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

CARPACCIO DE SALMÓN 12.

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

BISTEC A LA PARRILLA 17.

Bistro steak, truffled potato & mushroom foam, salsa criolla*

HUEVOS 'BULLA' 13.5

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

- Upgrade to Paleta Ibérica de Bellota 5J 25.

GAMBAS AL AJILLO 13.5

Sautéed shrimp, garlic, brandy, pepper flakes

PIMIENTOS DE PADRÓN 11.

Blistered shishito peppers, sea salt

PULPO A LA PARRILLA 20.5

Grilled octopus, corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO 15.5

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

ENSALADA DE PULPO 17.

Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon

GAZPACHO ANDALUZ 8.

Spanish chilled vegetable soup

CROQUETAS DE JAMÓN 9.5

Serrano ham croquettes, fig jelly

DATILES RELLENOS 13.5

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

SOPA DE LENTEJAS 8.5

Traditional Spanish lentil soup with chorizo

TEQUEÑOS 12.

Queso blanco, fig jelly

AREPITAS IBÉRICAS 13.

Homemade Iberian ham arepas, braised pork, piquillo peppers, manchego, avocado aioli

PULPO A LA GALLEGA 19.5

Steamed Spanish octopus, potatoes, pimentón, EVOO

DE TEMPORADA - SEASONAL

CREMA DE GAMBAS 10.

Shrimp and clam chowder, pork belly

MACARRONES CON CHORIZO 12.

Macaroni, tomato chorizo sauce, goat cheese, shredded Manchego

MUSHROOMS CON CHORIZO 12.

Chorizo stuffed cremini mushrooms, mozzarella, garlic brisket sauce, toasted baguette

BRAISED RIBS 22.

Dry rubbed ribs, braised with red wine, tomatoes, sofrito, garlic potato purée

ESTOFADO DE RES 26.

Catalan style beef stew, almonds, cremini mushrooms, roasted baby carrots, Valencia steamed rice

PLATOS FUERTES - LARGER PLATES

TRUFFLE CARBONARA 22.

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

SOLOMILLO CON QUESO AZUL

Shishito peppers, piquillo confit, french fries*

Pork tenderloin 18.5 Bistro steak 22.5

BISTEC A LA PARRILLA 33.

Cumin marinated C.A.B. sirloin, truffled potato & mushroom foam, salsa criolla, arugula salad*

SALMÓN 18.5/26.5

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

'BULLA' BURGER 18.

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

POLLO AL CHILINDRÓN 17.5

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

ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

PAELLA DE MARISCOS 46.

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

PAELLA DE POLLO 27.

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

PAELLA MIXTA 40.

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

ARROZ CALDOSO (minimum 15 minutes) 29.5

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