

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

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.

TAPAS Y RACIONES - SMALL PLATES

BISTEC A LA PARRILLA 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

HUEVOS 'BULLA' 11.5

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

TORTILLA ESPAÑOLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

GAMBAS AL AJILLO 12.5

Sautéed shrimp, garlic, guindilla

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomate frito

PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

ENSALADA DE PULPO 19.5

Grilled octopus, roma tomatoes, cucumber

PULPO A LA PARRILLA 18.5

Corn purée, salsa criolla, cracked pepper

CRISPY CALAMARI 12.

Homemade tartar sauce

DATILES RELLENOS 12.

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

AREPITAS IBÉRICAS 11.

Homemade Iberian ham arepas, braised pork, piquillo peppers, Mahon cheese, avocado aioli

PULPO A LA GALLEGA 17.

Steamed Spanish octopus, potatoes, pimentón, EVOO

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

TEQUEÑOS 10.

Tomato marmalade, Sriracha aioli

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.

ENSALADAS

Your choice of:

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

CEVICHE DE JALAPEÑO 13.

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

SOPA DE LENTEJAS 8.

Traditional Spanish soup with chorizo

CANELONES 10.

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

TARTAR DE ATÚN 15.

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

BUÑUELOS 8.5

Fish fritters, homemade tartar sauce

GAZPACHO ANDALUZ 6.5

Spanish chilled vegetable soup

CROQUETAS DE JAMÓN 8.5

Serrano ham croquettes, fig jelly

CARPACCIO DE SALMÓN 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

PLATOS FUERTES - ENTRÉES

TRUFFLE CARBONARA 19.5

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

SOLOMILLO DE CERDO 16.

Herb marinated grilled pork tenderloin, pisto Manchego

BISTEC A LA PARRILLA 32.

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

SALMÓN 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)

PAELLA DE MARISCOS 39.5

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

PAELLA MIXTA 39.

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

PAELLA DE POLLO 25.

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

ARROZ CALDOSO (minimum 15 minutes) 26.

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