

**LUNCH PRIX FIXE**

Bulla favorites

FIRST COURSE

Select one

GARBANZO FRITO

Chickpea stew, chorizo, kale

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

CARPACCIO DE SALMÓN

Crispy capers, cornichons, arugula, mini croutons, aioli

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.

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.

PARA EMPEZAR - APPETIZERS

TORTILLA ESPAÑOLA 7.5

*Traditional Spanish omelet, caramelized onions, garlic aioli*HUEVOS 'BULLA' 11.5 *Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomate frito

BUÑUELOS 8.5

Fish fritters, homemade tartar sauce

TEQUEÑOS 10.

*Tomato marmalade, Sriracha aioli*PATATAS BRAVAS 7.5 *Crispy potato cubes, spicy brava sauce, aioli*

CRISPY CALAMARI 12.

Homemade tartar sauce

GAMBAS AL AJILLO 12.5

Sautéed shrimp, garlic, guindilla

GAZPACHO ANDALUZ 6.5

Spanish chilled vegetable soup

AREPITAS IBÉRICAS 11.

*Homemade Iberian ham arepas, braised pork, piquillo peppers, Mahon cheese, avocado aioli*TARTAR DE ATÚN 15. *Ahi tuna, mango, avocado, soy sesame vinaigrette, 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.

GARBANZO FRITO 9.

*Chickpea stew, chorizo, kale*CROQUETAS DE JAMÓN 8.5 *Serrano ham croquettes, fig jelly*

SOPA DE LENTEJAS 8.

*Traditional Spanish soup with chorizo*MONTADITOS 14. *Brisket, tomato marmalade, guindilla, tetilla cheese*

CARPACCIO DE SALMÓN 10.

Crispy capers, cornichons, arugula, mini croutons, 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

BISTEC A LA PARRILLA 26.

*8 oz. bistro steak, truffled potato & mushroom foam, salsa criolla, arugula salad*ARROZ CALDOSO 18.  (minimum 15 minutes)*Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron*SALMÓN 16./24. *Baby spinach, chickpeas, lemon cream small 5 oz. large 7.5 oz.*

PULPO 19.5

Grilled octopus, roma tomatoes, cucumber

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*

ARROZ NEGRO

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

- Crispy calamari 19.
- Grilled octopus 26.

PINTXO Y TOSTADA DE AGUACATE 15. *Cumin marinated grilled chicken skewers, avocado toast, tomato salad*

CANELONES 18.

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

BOCATAS - SANDWICHES

CUBANO IBÉRICO 14.5

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

PEPITO 17.

Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan 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.*