



DINNER

CHEF'S BOARD 26.

Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives

UPGRADE:

Paleta Ibérica de Bellota 5J 40.

HOUSE MARINATED OLIVES 7.

House marinated olives, thyme, orange peel, garlic

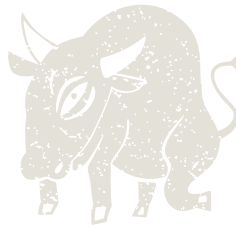
PAN CON TOMATE 11.

Toasted crispy ethereal bread brushed with fresh tomato

ADD: Paleta Ibérica de Bellota 5J 19.

Serrano ham and Manchego cheese 9.

Avocado 3.



EMBUTIDOS CURED MEATS

PALETA IBÉRICA DE BELLOTA 5J 23.

Acorn fed pure Iberian ham

JAMÓN SERRANO 8.

'Fermin' Serrano ham, aged 15 months

CHORIZO 8.

Cantimpalo style, mildly spicy pork sausage

SALCHICHÓN 8.

Sausage cured with black pepper, garlic and herbs

LOMO IBÉRICO 8.

Cured Iberian pork loin

QUESOS CHEESES

MANCHEGO 8.

Sheep's milk, nutty, sweet, tangy flavor

TETILLA 8.

Semi soft cow's milk, mild buttery flavor

IDIAZÁBAL* 8.

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

MAHÓN 8.

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

MURCIA AL VINO 8.

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

TAPAS SMALL PLATES

MARGHERITA FLATBREAD 12.5

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

ADD: Serrano ham 5. Chorizo 3.

Lomo Ibérico 5. Salchichón 3.

TOMATILLO HUMMUS 10.

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

SALADS

· *Kale Caesar*: Serrano ham-caesar dressing, Manchego, croutons 13.5

· *Mediterránea*: Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO 13.

· *Pulpo*: Grilled octopus, cucumber, roma tomatoes, red onions, fresh lemon, croutons 23.

ADD: Chicken 6. Salmon* 8. Shrimp 7.

CRISPY CALAMARI* 15.5

Homemade tartar sauce

ALBÓNDIGAS 15.

Pork and beef meatballs, Manchego, tomate frito

MONTADITOS 16.

Brisket, tomato marmalade, guindilla, tetilla cheese

PATATAS BRAVAS* 11.5

Crispy potato cubes, spicy brava sauce, aioli

TUNA TARTARE* 17.

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

POTATO TORTILLA* 11.5

Traditional Spanish omelet, caramelized onions, garlic aioli

HAM CROQUETTES 11.5

Serrano ham, fig jelly

CHORIZO STUFFED DATES 15.

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

SALMON CARPACCIO* 13.

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

SAUTÉED GARLIC SHRIMP 15.5

Brandy, pepper flakes

HUEVOS 'BULLA'* 16.

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

UPGRADE:

Paleta Ibérica de Bellota 5J 25.

PIMIENTOS DE PADRÓN 12.

Blistered shishito peppers, sea salt

GRILLED OCTOPUS 23.

Corn purée, salsa criolla, cracked pepper

GRILLED STEAK* 17.5

Cumin marinated bistro steak, truffled potato & mushroom foam, salsa criolla

CEVICHE DE JALAPEÑO* 16.5

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

ANDALUSIAN GAZPACHO 9.

Spanish chilled vegetable soup

CHORIZO CHEESE DIP 9.5

Mozzarella cheese, crostini

LENTIL SOUP 10.

Traditional Spanish soup with chorizo

SOPA DE GARBANZO FRITO 10.

Chickpea stew, chorizo

FRIED ARTICHOKE* 10.

Artichoke hearts, lemon, mint aioli

PINTXOS

· *Pork*: Cumin marinated pork loin, mojo verde, Greek yogurt 13.5

· *Chicken*: Greek yogurt, salsa criolla 12.5

· *Steak*: Grilled steak skewers, bell peppers & onions,

blue cheese sauce 17.

DE TEMPORADA SEASONAL

CALAMARI EN SU TINTA 18.5

Squid ink, aioli, brioche croutons

TORREZNOS CON SAL DE VINO 14.

Pork belly, piquillo confit, red wine salt

LAMB CANNELONI 16.

Idiazabal cheese, Pedro Ximénez demi

ROASTED SWEET POTATOES 11.

Goat cheese spread, honey-sherry glaze, toasted almonds

ESPÁRRAGOS EN TEMPURA 10.

Crispy asparagus, goat cheese spread, smoked Spanish paprika

ARROCES SPANISH RICE DISHES

PAELLA MIXTA 42.5

(minimum 30 minutes)

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

SEAFOOD PAELLA 49.5

(minimum 30 minutes)

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

PAELLA DE POLLO 28.5

(minimum 30 minutes)

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

ARROZ CALDOSO 30.

(minimum 15 minutes)

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

PLATOS FUERTES LARGE PLATES

'BULLA' BURGER* 19.5

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

TRUFFLE CARBONARA* 23.

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg
ADD: Chicken 6. Shrimp 7.

POLLO AL CHILINDRÓN 18.5

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

SALMON*

Baby spinach, chickpeas, lemon cream
Small 19.5 Large 27.

'SOLOMILLO' WITH BLUE CHEESE SAUCE* 18.5

Pork tenderloin, shishito peppers, piquillo confit, French fries

Chicken breast 18.5

Bistro steak 25.

GRILLED STEAK* 34.

Cumin marinated sirloin, truffled potato & mushroom foam, salsa criolla, arugula salad

SHORT RIBS

Braised short ribs, tetilla cheese, caramelized onions, salsa criolla, homemade potato chips, potato foam
Small 23. Large 32.

- CASHLESS PAYMENT ONLY -

*This item may be served raw or undercooked. The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify a 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.