



EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 7.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA 5J 22.

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

Sausage cured with black pepper, garlic and herbs

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 26. 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 6.5

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

MARGERITA 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 12.5
- Chicken skewers, Greek yogurt, salsa criolla 11.5

CRISPY CALAMARI 14.5

Homemade tartar sauce*

ALBÓNDIGAS 14.

Pork and beef meatballs, Manchego, tomate 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 10.

Crispy potato cubes, spicy brava sauce, aioli*

TARTAR DE ATÚN 16.

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

TORTILLA ESPAÑOLA 10.

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' 15.

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

- Upgrade to Paleta Ibérica de Bellota 5J 25.

GAMBAS AL AJILLO 14.5

Sautéed shrimp, garlic, pepper flakes

PIMIENTOS DE PADRÓN 11.

Blistered shishito peppers, sea salt

PULPO A LA PARRILLA 21.

Grilled octopus, corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO 16.

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 10.

Serrano ham croquettes, fig jelly

DATILES RELLENOS 13.5

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

SOPA DE LENTEJAS 9.

Traditional Spanish 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 21.

Steamed Spanish octopus, potatoes, pimentón, EVOO

DE TEMPORADA - SEASONAL

CLAMS & ARTICHOKE 18.5

Fresh artichoke confit, white wine, Basque-style seafood sauce

CAZUELA DE HONGOS 17.

Mushroom medley, bacon, béchamel, mozzarella cheese, crispy Serrano ham, piquillo pepper confit, fried egg

CORVINA A LA BILBAINA 29.5

Patatas panaderas, toasted garlic, chile de árbol, piquillo confit

HUEVOS ROTOS

Fried eggs, French fries, Maldon salt, choice of a mushroom medley or thin Spanish-style sausage

Mushrooms 14. Chistorra 18. Mixto 22.

FIDEUÀ DE CALAMARES 17.

Valencia style toasted noodles, calamari, bacon, garlic, squid ink aioli

PLATOS FUERTES - LARGER PLATES

SHORT RIBS

Braised short ribs, tetilla cheese, caramelized onions, homemade potato chips, salsa criolla, potato foam

Small 23. Large 32.

TRUFFLE CARBONARA 22.5

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 19.

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 47.

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

PAELLA DE POLLO 27.

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

PAELLA MIXTA 41.

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

ARROZ CALDOSO (minimum 15 minutes) 29.5

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