

## 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

**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.

**TABLA MIXTA** Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 23. 

## 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, tomato frito

### CROQUETAS DE JAMÓN 8.5

Serrano ham croquettes, fig jelly

### CRISPY CALAMARI 12.

Homemade tartar sauce

### GAMBAS AL AJILLO 12.5

Sautéed shrimp, garlic, guindilla

### DATILES RELLENOS 11.

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

### TARTAR DE ATÚN 15.

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

### TEQUEÑOS 10.

Tomato marmalade, Sriracha aioli

### PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

### GAZPACHO ANDALUZ 6.5

Spanish chilled vegetable soup

### 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

### SOPA DE LENTEJAS 8.

Traditional Spanish soup with chorizo

### MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

### CEVICHE DE JALAPEÑO 13.

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

### CARPACCIO DE SALMÓN 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

## 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

### 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

### SOLOMILLO DE CERDO 16.

Herb marinated grilled pork tenderloin, pisto Manchego

## 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.