



# LUNCH PRIX FIXE

## FIRST COURSE

(Select one)

### SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

### SOPA DE LENTEJAS

Traditional Spanish soup with chorizo

### CARPACCIO DE SALMÓN\*

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

### PATATAS BRAVAS\*

Crispy potato cubes, spicy brava sauce, aioli

### CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

### ENSALADA DE ESPINACAS

Baby spinach, beets, walnuts, arugula, goat cheese

### KALE CAESAR

Serrano ham-caesar dressing, Manchego, croutons

## SECOND COURSE

(Select one)

### HUEVOS 'BULLA'\*

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

### SALMÓN\*

Baby spinach, chickpeas, lemon cream

### 'BULLA' BURGER\* +2 (Additional)

Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas

### CHICKEN MEDITERRANEAN BOWL

Hummus, tomatillo salsa, crispy chickpeas, steamed rice, roma tomatoes, cucumber, pickled onions, Greek yogurt sauce, EVOO

### SPICY TUNA BOWL\* +2 (Additional)

Mango, avocado, steamed rice, edamame, cucumber, pickled onions, soy sesame vinaigrette, Sriracha aioli

### SOLOMILLO CON QUESO AZUL\*

Pork tenderloin, blue cheese sauce, shishito peppers, piquillo confit, French fries

### IBERIAN PORK BOWL

Braised shredded pork, caramelized onions, crispy chorizo, piquillo pepper confit, steamed rice, roma tomatoes, arugula salad, pickled onions, EVOO

### PAELLA MIXTA BOWL +3 (Additional)

Valencia-style rice, chicken pintxo, sautéed shrimp, green peas, sofrito, piquillo pepper confit, saffron

### POLLO AL CHILINDRÓN PLATTER

Pan-seared chicken, serrano ham, red pepper stew, steamed rice, house salad

### CHICKEN PAELLA BOWL +2 (Additional)

Valencia-style rice, green peas, cremini mushrooms, artichoke hearts, piquillo pepper confit, sofrito, saffron

### BOCATA DE VEGETALES

Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

## DESSERT

(Select one)

### FLAN DE COCO

Coconut flan, passion fruit sorbet

### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

TWO COURSE MENU 21.5 | THREE COURSE MENU 26.5

\*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.

04/26



# LUNCH

## TABLA MIXTA 26.

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

UPGRADE:

Paleta Ibérica de Bellota 5J 40.

## ACEITUNAS MARINADAS 7.

House marinated olives, thyme, orange peel, garlic

## 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

## PAN CON TOMATE 10.5

Toasted crispy ethereal bread brushed with fresh tomato

ADD: Paleta Ibérica de Bellota 5J 19.

Serrano ham and Manchego cheese 9.

Avocado 3.

## 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

## BOCATAS SANDWICHES

ADD: Garden salad 4. Truffle fries 3. Patatas bravas 3.

### BOCATA DE VEGETALES 15.

Crispy eggplant, caramelized onions, arugula, piquillo confit, Manchego, honey truffle aioli, pan de cristal

### PEPITO SANDWICH 19.5

Bistro steak, sautéed onions, piquillo confit, mustard aioli, Manchego, pan de cristal

### 'BULLA' BURGER\* 17.

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

## TAPAS SMALL PLATES

### MARGHERITA FLATBREAD 12.

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

ADD: Serrano ham 5. Chorizo 3.

Lomo Ibérico 5. Salchichón 3.

### TORREZNOS CON SAL DE VINO 14. [New]

Pork belly, piquillo confit, red wine salt

### ESPÁRRAGOS EN TEMPURA 10. [New]

Crispy asparagus, goat cheese spread, smoked Spanish paprika

### CANELONES DE CORDERO 16. [New]

Lamb-filled cannelloni, Idiazabal cheese, Pedro Ximénez demi

### TOMATILLO HUMMUS 10.

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

### TARTAR DE ATÚN\* 16.5

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

### GAMBAS AL AJILLO 15.

Sautéed shrimp, garlic, brandy, pepper flakes

### MONTADITOS 16

Brisket, tomato marmalade, guindilla, tetilla cheese

### CEVICHE DE JALAPEÑO\* 16.

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

### PATATAS BRAVAS\* 11.

Crispy potato cubes, spicy brava sauce, aioli

### HUEVOS 'BULLA'\* 15.5

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

UPGRADE:

Paleta Ibérica de Bellota 5J 25.

### TEQUEÑOS 13.

Queso blanco, fig jelly

### CRISPY CALAMARI\* 15

Homemade tartar sauce

### DÁTILES RELLENOS 14.5

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

### CROQUETAS DE JAMÓN 11.

Serrano ham croquettes, fig jelly

### PIMIENTOS DE PADRÓN 11.

Blistered shishito peppers, sea salt

### TORTILLA ESPAÑOLA\* 11.

Traditional Spanish omelet, caramelized onions, garlic aioli

### ALBÓNDIGAS 14.5

Pork and beef meatballs, Manchego cheese, tomato frito

### CARPACCIO DE SALMÓN\* 12.

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

### GAZPACHO ANDALUZ 8.

Spanish chilled vegetable soup

### SOPA DE GARBANZO FRITO 10.

Chickpea stew, chorizo

### SOPA DE LENTEJAS 10.

Traditional Spanish lentil soup with chorizo

### PINTXOS

· *Pork*: Cumin marinated pork loin, mojo verde, Greek yogurt 13.

· *Chicken*: Greek yogurt, salsa criolla 12.

· *Steak*: Grilled steak skewers, bell peppers & onions, blue cheese sauce 16.5

## ENSALADAS SALADS

ADD: Crispy Serrano Ham 3. Salmon\* 8. Chicken 6. Shrimp 7.

### KALE CAESAR 13.

Serrano ham-caesar dressing, Manchego, croutons

### MEDITERRÁNEA 13.

Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

### SPINACH 13.

Beets, walnuts, arugula, goat cheese

## SIGNATURE BOWLS

### CHICKEN PAELLA BOWL 18.5

Valencia-style rice, green peas, cremini mushrooms, artichoke hearts, piquillo pepper confit, sofrito, saffron

### SPICY TUNA BOWL\* 18.5

Mango, avocado, steamed rice, edamame, cucumber, pickled onions, soy sesame vinaigrette, Sriracha aioli

### PAELLA MIXTA BOWL 19.5

Valencia-style rice, chicken pintxo, sautéed shrimp, green peas, sofrito, piquillo pepper confit, saffron

### MEDITERRANEAN BOWL

Hummus, tomatillo salsa, cucumber, crispy chickpeas, steamed rice, roma tomatoes, pickled onions, Greek yogurt sauce, EVOO

Mushrooms 14. Chicken 17. Steak 21. Shrimp 18.

### IBERIAN PORK BOWL 17.

Braised shredded pork, steamed rice, caramelized onions, crispy chorizo, piquillo pepper confit, roma tomatoes, arugula salad, pickled onions, EVOO

## PLATOS FUERTES LARGE PLATES

### ENSALADA DE PULPO 23.

Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon, croutons

### TRUFFLE CARBONARA\* 23.

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

### BISTEC A LA PARRILLA\* 30.

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

### POLLO AL CHILINDRÓN 18.

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

### SOLOMILLO CON QUESO AZUL\* 18.5

Pork tenderloin, blue cheese sauce, shishito peppers, piquillo confit, French fries

Chicken breast 18.5

Bistro steak 25.

### SHORT RIBS

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

### SALMÓN\*

Baby spinach, chickpeas, lemon cream  
Small 19. Large 26.5

### ARROZ CALDOSO 21.

(minimum 15 minutes)  
Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

### ARROZ NEGRO

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

Crispy calamari 21.  
Grilled octopus 33.

### PAELLA MIXTA 42.

(Minimum 30 minutes)  
Calamari, clams, shrimp, chicken, chorizo, red sofrito, saffron