



# DINNER

## 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

### ENSALADAS

· *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.

### CROQUETAS DE JAMÓN 11.5

Serrano ham croquettes, fig jelly

### GAMBAS AL AJILLO 15.5

Sautéed shrimp, garlic, brandy, pepper flakes

### HUEVOS 'BULLA'\* 16.

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

UPGRADE:

Paleta Ibérica de Bellota 5J 25.

### PATATAS BRAVAS\* 11.5

Crispy potato cubes, spicy brava sauce, aioli

### BISTEC A LA PARRILLA\* 17.5

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

### TEQUEÑOS 13.

Queso blanco, fig jelly

### TARTAR DE ATÚN\* 17.

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

### CRISPY CALAMARI\* 15.5

Homemade tartar sauce

### TORTILLA ESPAÑOLA\* 11.5

Traditional Spanish omelet, caramelized onions, garlic aioli

### ALBÓNDIGAS 15.

Pork and beef meatballs, Manchego, tomate frito

### DÁTILES RELLENOS 15.

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

### MONTADITOS 16.

Brisket, tomato marmalade, guindilla, tetilla cheese

### CEVICHE DE JALAPEÑO\* 16.5

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

### CARPACCIO DE SALMÓN\* 13.

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

### PIMIENTOS DE PADRÓN 12.

Blistered shishito peppers, sea salt

### SOPA DE LENTEJAS 10.

Traditional Spanish lentil soup with chorizo

### SOPA DE GARBANZO FRITO 10.

Chickpea stew, chorizo

### GAZPACHO ANDALUZ 9.

Spanish chilled vegetable soup

### PULPO A LA GALLEGA 23.

Steamed Spanish octopus, potatoes, pimentón, EVOO

### PULPO A LA PARRILLA 23.

Grilled octopus, corn purée, salsa criolla, cracked pepper

### 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

### ROASTED SWEET POTATOES 11.

Goat cheese spread, honey-sherry glaze, toasted almonds

### CANELONES DE CORDERO 16.

Lamb-filled cannelloni, Idiazabal cheese, Pedro Ximénez demi

### 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

### PAELLA DE MARISCOS 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

### BISTEC A LA PARRILLA\* 34.

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

### SALMÓN\*

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

### 'BULLA' BURGER\* 19.5

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

### POLLO AL CHILINDRÓN 18.5

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.

### TRUFFLE CARBONARA\* 23.

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

### SHORT RIBS

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

### 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

### 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

\*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.