



# DINNER

## 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 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.**



## 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.**

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.**

· *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.**

Serrano ham croquettes, fig jelly

### GAMBAS AL AJILLO **15.**

Sautéed shrimp, garlic, brandy, pepper flakes

### HUEVOS 'BULLA'\* **15.5**

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

### UPGRADE:

Paleta Ibérica de Bellota 5J **25.**

### PATATAS BRAVAS\* **11.**

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\* **16.5**

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

### CRISPY CALAMARI\* **15.**

Homemade tartar sauce

### TORTILLA ESPAÑOLA\* **11.**

Traditional Spanish omelet, caramelized onions, garlic aioli

### ALBÓNDIGAS **14.5**

Pork and beef meatballs, Manchego, tomate frito

### DÁTILES RELLENOS **14.5**

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

### MONTADITOS **16.**

Brisket, tomato marmalade, guindilla, tetilla cheese

### CEVICHE DE JALAPEÑO\* **16.**

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

### CARPACCIO DE SALMÓN\* **12.**

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

### PIMIENTOS DE PADRÓN **11.**

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 **8.**

Spanish chilled vegetable soup

### PULPO A LA GALLEGA **22.**

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.**

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

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

blue cheese sauce **16.5**

## 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.**

(minimum 30 minutes)

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

### PAELLA DE MARISCOS **49.**

(minimum 30 minutes)

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

### PAELLA DE POLLO **28.**

(minimum 30 minutes)

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

### ARROZ CALDOSO **29.5**

(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.** Large **26.5**

### 'BULLA' BURGER\* **19.5**

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

### 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.**

### 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.**

\*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.