

## 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*

## 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*

**CHEF'S BOARD** 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.   
**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic 6.5

## TAPAS Y RACIONES - SMALL PLATES


## MARGHERITA FLATBREAD 10.5

*Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano*

ADD: chorizo 3. salchichón 3. lomo ibérico 3. Serrano ham 5.

## SALADS

*Your choice of:*

- **Kale Caesar:** Serrano-caesar dressing, Manchego, croutons 12. 
  - **Mediterranean:** 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, tomato frito*

## CANNELLONI 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\**TUNA TARTARE 16. *Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\**

## POTATO TORTILLA 10.

*Traditional Spanish omelette, caramelized onions, garlic aioli\**

## SALMON CARPACCIO 12.

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

## GRILLED STEAK 17.

*Cumin marinated C.A.B. sirloin, 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.

## SAUTÉED GARLIC SHRIMP 14.5

*Brandy, pepper flakes*PIMIENTOS DE PADRÓN 11. *Blistered shishito peppers, sea salt*

## GRILLED OCTOPUS 21.

*Corn purée, salsa criolla, cracked pepper*

## CEVICHE DE JALAPEÑO 16.

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

## GRILLED OCTOPUS SALAD 17.

*Roma tomatoes, cucumber, red onions, fresh lemon*

## ANDALUSIAN GAZPACHO 8.

*Spanish chilled vegetable soup*HAM CROQUETTES 10. *Serrano ham, fig jelly*

## CHORIZO STUFFED DATES 13.5

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

## LENTIL SOUP 9.

*Traditional Spanish soup with chorizo*

## FRIED ARTICHOKE 9.5

*Artichoke hearts, lemon, mint aioli\**

## GRILLED SWEET POTATO 9.

*Salsa criolla, yogurt sauce*

## SHRIMP STUFFED JALAPEÑOS 11.

*Roasted jalapeños, parmesan cheese, Spanish paprika, salsa criolla*

## DE TEMPORADA - SEASONAL

## CLAMS &amp; 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 15. Chistorra 19. Mixto 23.

## 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' WITH BLUE CHEESE SAUCE *Shishito peppers, piquillo confit, french fries\**

Pork tenderloin 18.5 C.A.B. sirloin 25.

## GRILLED STEAK 33.

*Cumin marinated C.A.B. Sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit\**

## LAMB CHOPS 36.

*Honey thyme reduction, potato foam, candied walnuts\**SALMON 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, steamed rice, red pepper stew*

## ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

SEAFOOD PAELLA 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*

## STEAK PAELLA 40.

*Cumin marinated C.A.B. sirloin, Valencian rice, sofrito rojo, salsa criolla\**ARROZ CALDOSO (minimum 15 minutes) 29.5 *Shrimp, clams, calamari, chicken, red sofrito, saffron*

- CASHLESS PAYMENT ONLY -

04.25

\*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 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.