

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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 23. 

PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 7. add avocado 3. add Serrano ham and Manchego cheese 9. 

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 5.

TAPAS Y RACIONES - SMALL PLATES

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

GRILLED STEAK 16.

Cumin marinated C.A.B. Sirloin, truffled potato & mushroom foam, salsa criolla*

HUEVOS 'BULLA' 11.5

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

CEVICHE DE JALAPEÑO 13.

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

PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

POTATO TORTILLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

HAM CROQUETTES 8.5

Serrano ham, fig jelly

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

CRISPY CALAMARI 12.

Homemade tartar sauce

FRIED ARTICHOKEs 9.

Artichoke hearts, lemon, mint aioli

GRILLED SWEET POTATO 8.5

Salsa criolla, yogurt sauce

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

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.

SALADS

Your choice of:

- Kale Caesar:** Serrano-caesar dressing, Manchego, croutons 10.
- Mediterranean:** Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO 10.
add chicken 6. add salmon 8. add shrimp 7.

CHORIZO STUFFED DATES 11.

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

CANNELLONI 10.

'Catalán Style' ground beef and pork, béchamel, Mahón cheese, truffle oil

TUNA TARTARE 15.

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

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

SHRIMP STUFFED JALAPEÑOS 10.

Roasted jalapeños, parmesan cheese, Spanish paprika, salsa criolla

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

GRILLED OCTOPUS SALAD 19.5

Roma tomatoes, cucumber, croutons, lemon

PLATOS FUERTES - ENTRÉES

TRUFFLE CARBONARA 19.5

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg

GRILLED STEAK 32.

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

LAMB CHOPS 36.

New Zealand lamb rubbed in paprika salt. Piquillo confit, panadera-style potatoes, honey thyme glaze.

SALMON 16./24.

Baby spinach, chickpeas, lemon cream
small 5 oz. large 7.5 oz.

'BULLA' BURGER 17.

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

POLLO AL CHILINDRÓN 16.

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

ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

STEAK PAELLA 38.

Cumin marinated C.A.B. Sirloin, valencia rice, sofrito rojo, salsa criolla

SEAFOOD PAELLA 39.5

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

CHICKEN PAELLA 25.

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

PAELLA MIXTA 39.

Calamari, clams, shrimp, chicken, chorizo, sofrito de calamar, saffron

ARROZ CALDOSO (minimum 15 minutes) 26.

Shrimp, clams, calamari, chicken, red sofrito, saffron