

## PICK TWO:

\$17.

COURSE 1 *Select 1*

## HAM CROQUETTES 🐷

Serrano ham, fig jelly

## PATATAS BRAVAS 🐷

Crispy potato cubes, spicy brava sauce, aioli\*

## SALMON CARPACCIO

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

## SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

## ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

## MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

## MEDITERRANEAN SALAD

Tomatoes, cucumber, croutons, olive slivers, chickpeas, lemon, EVOO

## LENTIL SOUP

Traditional Spanish soup with chorizo

## POSTRES - DESSERTS (+5. Additional)

## FLAN DE COCO

Coconut flan, passion fruit sorbet

## CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

COURSE 2 *Select 1*

## PAELLA OF THE DAY

10 oz. portion Chef's daily special

## HALF CHICKEN SANDWICH

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal, side of chips

## HALF CUBANO IBÉRICO SANDWICH

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal, side of chips

## HALF VEGGIE SANDWICH

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

## 'BULLA' BURGER +6 (Additional)

Piquillo peppers, caramelized onions, tetilla cheese, side of chips\*

## TRUFFLE CARBONARA

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

## POLLO AL CHILINDRÓN PLATTER

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

## PINTXO PLATTER

Cumin marinated grilled chicken skewers, steamed rice, house salad

## SPINACH SALAD

Beets, walnuts, arugula, goat cheese

## CHICKEN MEDITERRANEAN BOWL +2 (Additional)

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

## IBERIAN PORK BOWL +2 (Additional)

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

## TAPAS - SMALL PLATES

## TUNA TARTARE 16. 🐷

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

## CRISPY CALAMARI 14.5

Homemade tartar sauce\*

## SAUTÉED GARLIC SHRIMP 14.5

Brandy, pepper flakes

## CEVICHE DE JALAPEÑO 16.

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

## PATATAS BRAVAS 10. 🐷

Crispy potato cubes, spicy brava sauce, aioli\*

## POTATO TORTILLA 10.

Traditional Spanish omelet, caramelized onions, garlic aioli\*

## SALMON CARPACCIO 12.

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

## HAM CROQUETTES 10. 🐷

Serrano ham, fig jelly

## MONTADITOS 15.5 🐷

Brisket, tomato marmalade, guindilla, tetilla cheese

## ALBÓNDIGAS 14.

Pork and beef meatballs, manchego, tomatoe frito

## PAN CON TOMATE 9.

Toasted crispy ethereal bread brushed with fresh tomato add avocado 3. add Serrano ham &amp; manchego cheese 9.

## FRIED ARTICHOKEs 9.5

Artichoke hearts, lemon, mint aioli\*

## GRILLED SWEET POTATO 9.

Salsa criolla, yogurt sauce

## ANDALUSIAN GAZPACHO 8.

Spanish chilled vegetable soup

## SOPA DE GARBANZO FRITO 10.

Chickpea stew, chorizo

## LENTIL 9.

Traditional Spanish soup with chorizo

## BOWLS

## CHICKEN MEDITERRANEAN BOWL 17.

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

## IBERIAN PORK BOWL 17.

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

## TUNA TARTARE BOWL 18.5

Ahi tuna, mango, avocado, steamed rice, roma tomatoes, cucumber, soy sesame vinaigrette, Sriracha aioli, wonton crisps, EVOO

## CHICKEN PAELLA BOWL 18.5

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

## ENSALADAS - SALADS

## SPINACH 12.

Beets, walnuts, arugula, goat cheese

## MEDITERRANEAN 12.

Tomatoes, cucumber, croutons, olive slivers, chickpeas, lemon, EVOO

## KALE CAESAR 12. 🐷

Serrano-caesar dressing, manchego, croutons

## ADD:

Salmon 8.

Chicken 6.

Shrimp 7.

## BOCATAS Y COCAS - SANDWICHES &amp; FLATBREADS

## MARGHERITA FLATBREAD 10.5

Spanish tomato sauce, roma tomatoes, mozzarella, oregano

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

## BRAVA FLATBREAD 11.

Cumin marinated chicken, brava sauce, red onions, mozzarella, basil

## VEGGIE SANDWICH 15.

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

## CUBANO IBÉRICO 14.5

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal

## POLLO 16.

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal

## 'BULLA' BURGER 17.

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

## GRILLED STEAK SANDWICH 19.5

Bistro steak, sautéed onions, piquillo confit, mustard aioli, manchego, pan de cristal\*

## CROQUETA PREPARADA 14.5

Serrano ham croquettes, sliced Serrano ham, mozzarella cheese, pickled onions, Dijon mustard aioli, pan de cristal\*

Add garden salad 3. add patatas bravas 2. add truffle fries 2. add chips 2.

## PINTXOS

Cumin marinated pork loin skewer, mojo verde, Greek yogurt 12.5

Chicken skewer, Greek yogurt, salsa criolla 11.5

## PLATOS FUERTES - ENTRÉES

## PINTXO PLATTER 14.

Cumin marinated grilled chicken skewers, steamed rice, house salad

## PINTXO &amp; AVOCADO TOAST 16. 🐷

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

## 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.

## ARROZ CALDOSO 21. 🐷 (minimum 15 minutes)

Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

## CANNELLONI 19.5

'Catalán Style' ground beef and pork, béchamel, manchego, truffle oil

## POLLO AL CHILINDRÓN 17.5

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

## GRILLED OCTOPUS SALAD 20.5

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

## SALMON 18.5/26.5 🐷

Baby spinach, chickpeas, lemon cream\*

small 5 oz. large 7.5 oz.

## PAELLA MIXTA 41. (minimum 30 minutes)

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

- CASHLESS PAYMENT ONLY -

\*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.