



Bulla favorites

TAPAS Y RACIONES - SMALL PLATES**ACEITUNAS MARINADAS 5.**

House marinated olives with thyme and orange peel

TARTAR DE ATÚN 15.

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

SMOKED SALMON MONTADITOS 12.5

Cream cheese, truffle honey

TOMATILLO HUMMUS 9.

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

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. **COCAS - FLATBREADS****MARGHERITA 10.**

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

add chorizo 3. add salchichón 3. add Serrano ham 5.

BRAVA 12.

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

MUSHROOM & SALCHICHÓN 12.

Cured Spanish sausage, oyster mushrooms, Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

CÓCTELES - COCKTAILS**MOSCOW MULE 12.**

Russian Standard Vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger

APEROL SPRITZ 12.

Aperol, Cava, orange slice

LEMONGRASS COLLINS 12.

Martin Müller's Gin, Elderflower, lemongrass syrup, cucumber

SPANISH OLD FASHIONED 12.5

Old Forester Bourbon, chocolate bitters, Lustau 'Capataz Andres' Solera, simple syrup, orange peel

PROPER GIN & TONIC 13.

Martin Müller's Gin, lemon peel, lime wheel, star anise, Fever Tree tonic water

SPECIALS**🌸 STRAWBERRY CRUSH 13.**Flor de Caña, strawberry purée, watermelon, lime juice, fresh basil
\$1 will be donated to breast cancer research**TITO'S BOUGIE PALMER 12.**

Tito's Handmade vodka, lemon, peach oolong lavender syrup

A percentage will be donated to charity

DE TEMPORADA - SEASONAL**BLUEBERRY BREEZE 12.**

Russian Standard Vodka, blueberry syrup, fresh lemon juice

LAVENDER MARGARITA 12.

Lunazul Blanco Tequila, lime juice, triple sec, lavender syrup

FROZEN COCKTAILS**FROZEN LAVENDER MARGARITA 12.**

Lunazul Blanco Tequila, lime juice, triple sec, lavender syrup

ICY BLUEBERRY BREEZE 12.

Russian Standard Vodka, blueberry syrup, fresh lemon juice

SANGRÍAS**SANGRÍA ROJA 9./34.**

Red wine, brandy, triple sec, sprite, chopped orange

SANGRÍA BLANCA 11./42.

Sparkling Wine, peach schnapps, triple sec, strawberries, blueberries

SANGRÍA DE CERVEZA 9./34.

Mahou, Elderflower, lemon juice, pear purée

ROSÉ SANGRÍA 11./42.

Rosé sparkling wine, peach schnapps, triple sec, strawberry syrup, strawberries, blueberries

LIMONADAS - LEMONADE Made with fresh squeezed juice

- CLASSIC 3.
- STRAWBERRY 5.
- BLACKBERRY 5.

CERVEZA - BEER**DRAFT BEER****MAHOU**, Pale Lager, Spain 5./7.**ESTRELLA GALICIA**, Pale Lager, Spain 6./8.**CIGAR CITY JAI ALAI**, India Pale Ale, Florida 7./9.**BOTTLES****AMSTEL LIGHT**, Pale Lager, Holland 7.**ESTRELLA DAMM**, Lager, Spain 7.**STELLA ARTOIS**, Lager, Belgium 7.5**GOLDEN MONKEY**, Belgian style tripel, Pennsylvania 8.**1906 RESERVA ESPECIAL**, Amber Lager, Spain 8.**FLORIDIAN**, Hefeweizen, Florida 7.**COPPERTAIL NIGHT SWIM**, Porter, Florida 7.**CIGAR CITY MADURO**, Brown Ale, Florida 7.**SIDRA MAELOC**, Cider, Spain 8.**LAGUNITAS**, India Pale Ale, California 7.**HIGH NOON**, Hard Seltzer, California 6.**VINOS ESPUMOSOS - SPARKLING WINES****PROSE, PROSECCO**, Italy, 2015 10./40.**MAS FI BRUT, CAVA**, Penedès, N.V. 9./36.**PROSE, PROSECCO ROSÉ**, Italy, N.V. 10./40.**VINOS BLANCOS - WHITE WINE****SENDA VERDE, ALBARIÑO**, Rías, Baixas, 2019 10./40.**BODEGAS ONDARRE TEMPRANILLO BLANCO**, Rioja, 2017/18 12./48.**SHAYA, OLD VINES, VERDEJO**, Rueda, 2018 11./44.**INAZIO URRUZOLA TXAKOLINA**, País Vasco, 2019 13./52.**CASTILLO DE MONJARDIN, CHARDONNAY**, Navarra, 2018 9./36.**LANDMARK OVERLOOK, CHARDONNAY**, Sonoma Coast, 2018 13./52.**MARQUÉS DE RISCAL, SAUVIGNON BLANC**, Rueda, 2017 9./36.**ROSÉ****CARLOS SERRES, ROSÉ**, Rioja, 2019 10./40**VINOS TINTOS - RED WINE****JUAN GIL, MONASTRELL**, Jumilla, 2018 12./48.**MARQUÉS DE RISCAL, RESERVA**, Rioja, 2015 12./48.**CEPA 21, HITO**, Ribera del Duero, 2019 13./52.**NUMANTHIA, TERMES**, Toro, 2017 15./60.**B.R. COHN, SILVER LABEL, CABERNET SAUVIGNON** North Coast, 2018 13./52.**LANDMARK, OVERLOOK PINOT NOIR**, Sonoma Valley, 2017 15./52.

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary. 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.