

 prepared in our charcoal oven

PICK TWO:

\$15.95

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, aioli

MEDITERRANEAN SALAD

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

GARBANZO FRITO

Chickpea stew, chorizo, kale

ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

LENTIL SOUP

Traditional Spanish soup with chorizo

MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

POSTRES - DESSERTS (+ 5. additional)

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

COURSE 2 *Select 1*

PAELLA OF THE DAY

10 oz. portion Chef's daily special

SPINACH SALAD

Beets, walnuts, arugula, goat cheese

HALF CUBANO IBÉRICO SANDWICH

Serrano ham, braised pork, Mozzarella cheese, cornichons, dijon mustard, pan de cristal, side of chips

HALF CHICKEN SANDWICH

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

HALF CROQUETA PREPARADA

Serrano ham croquettes, sliced Serrano ham, Mozzarella, pickled onions, Dijon mustard aioli, pan cristal, side of chips

'BULLA' BURGER (+ 4. additional) 

Piquillo peppers, caramelized onions, tetilla, side of chips

CHICKEN PINTXO PLATTER 

Cumin marinated grilled chicken skewers, steamed rice, house salad

POLLO AL CHILINDRÓN PLATTER 

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

TAPAS - SMALL PLATES

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

POTATO TORTILLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

HAM CROQUETTES 8.5

Serrano ham, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

TUNA TARTARE 15. 

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

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

PAN CON TOMATE 7.

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

SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

MONTADITOS 14. 

Brisket, tomato marmalade, guindilla, tetilla cheese

SOPAS - SOUPS

GARBANZO FRITO 9.

Chickpea stew, chorizo, kale

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

LENTIL 7.5

Traditional Spanish soup with chorizo

ENSALADAS - SALADS

SPINACH 11.

Beets, walnuts, arugula, goat cheese

MEDITERRANEAN 10.

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

KALE CAESAR 10. 

Serrano-caesar dressing, Manchego, croutons

ADD:

Salmon 8.

Chicken 6.

Shrimp 7.

BOCATAS Y COCAS - SANDWICHES & FLATBREADS

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.

BRAVA FLATBREAD 8.

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

POLLO 14. 

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

CUBANO IBÉRICO 14.5

Serrano ham, braised pork, Mozzarella cheese, cornichons, dijon mustard, pan de cristal

CROQUETA PREPARADA 13.

Serrano ham croquettes, sliced Serrano ham, Mozzarella, pickled onions, Dijon mustard aioli, pan cristal

'BULLA' BURGER 15.5 

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

PLATOS FUERTES - ENTRÉES

TRUFFLE CARBONARA 19.5

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

PAELLA OF THE DAY MP.

10 oz. portion Chef's daily special

POLLO AL CHILINDRÓN 15.

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

CANNELONI 18.

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

SALMON 16./24.  Baby spinach, chickpeas, lemon cream
small 5 oz. large 7.5 oz.

POSTRES - DESSERTS

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche
6 for 8. / 12 for 12.

FLAN DE COCO 8.

Coconut flan, passion fruit sorbet