

## 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

**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.

## 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

## TAPAS Y RACIONES - SMALL PLATES

### SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

### HUEVOS 'BULLA' 11.5

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

### GRILLED STEAK 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

### POTATO TORTILLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

### GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

### ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

### CHORIZO STUFFED DATES 11.

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

### PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

### SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

### CRISPY CALAMARI 12.

Homemade tartar sauce

### TUNA TARTARE 15.

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

### FRIED ARTICHOKE HEARTS 9.

Artichoke hearts, lemon, mint aioli

### CEVICHE DE JALAPEÑO 13.

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

### 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.

### PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

### LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

### CANNELLONI 10.

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

### MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

### ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

### HAM CROQUETTES 8.5

Serrano ham, fig jelly

### FISHERMAN'S MUSSELS 13.

House-made tomato garlic sauce, white wine, red pepper flakes

## PLATOS FUERTES - ENTRÉES

### TRUFFLE CARBONARA 19.5

Linguini, wild mushrooms, bacon, garlic cream, green peas, 63 degree egg

### GRILLED STEAK

Cumin marinated steak, truffled potato & mushroom foam, salsa criolla, arugula salad

Bistro steak 28. C.A.B. Sirloin 32.

### LAMB CHOPS 29.5

Honey thyme reduction, potato foam, candied walnuts

### SALMON 16./24.

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

### GRILLED OCTOPUS SALAD 19.5

Roma tomatoes, cucumber, croutons, lemon

### '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, red pepper stew, steamed rice

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

### SEAFOOD PAELLA 39.5

Calamari, prawns, clams, shrimp, 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