



Bulla favorites

LUNCH PRIX FIXE

FIRST COURSE*Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale***SPINACH SALAD***Beets, candied walnuts, arugula, Spanish goat cheese***HAM CROQUETTES** *Serrano ham, fig jelly***KALE CAESAR** *Serrano-caesar dressing, Manchego, croutons***LENTIL SOUP***Traditional Spanish soup with chorizo***SALMON CARPACCIO***Crispy capers, cornichons, arugula, mini croutons, aioli***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***PINTXO & AVOCADO TOAST** *Cumin marinated grilled chicken skewers, avocado toast, tomato salad***CROQUETA PREPARADA***Serrano ham croquettes, sliced Serrano ham, Mozzarella, pickled onions, Dijon mustard aioli, pan cristal, patatas bravas***HUEVOS 'BULLA'** *Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***SALMON** *Baby spinach, chickpeas, lemon cream***'BULLA' BURGER** *Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas***CUBANO IBÉRICO***Serrano ham, braised pork, Mozzarella cheese, cornichons, dijon mustard, pan de cristal, patatas bravas***DESSERT***Select one***FLAN DE COCO***Coconut flan, passion fruit sorbet***CHURROS CON CHOCOLATE** *Traditional fried dough, chocolate sauce, dulce de leche***19. TWO COURSE MENU****24. THREE COURSE MENU**

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.

PARA EMPEZAR - APPETIZERS

SALMON CARPACCIO 10.

Crispy capers, cornichons, arugula, mini croutons, aioli

POTATO TORTILLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

HUEVOS 'BULLA' 11.5

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomate frito

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

CRISPY CALAMARI 12.

Homemade tartar sauce

HAM CROQUETTES 8.5

Serrano ham, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

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.

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

CEVICHE DE JALAPEÑO 13.

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

TUNA TARTARE 15.

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

CHORIZO STUFFED DATES 11.

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

PLATOS FUERTES

ENTRÉES

add garden salad 3.

ARROZ CALDOSO 18. (minimum 15 minutes)

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

POLLO AL CHILINDRÓN 15.

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

PINTXO & AVOCADO TOAST 15.

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

TRUFFLE CARBONARA 19.5

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

SALMON 16./24.

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

GRILLED STEAK 26.

8 oz. bistro steak, truffled potato & mushroom foam, salsa criolla, arugula salad

CANNELLONI 18.

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

BOCATAS - SANDWICHES

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

CUBANO IBÉRICO 14.5

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

STEAK 17.

Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal

'BULLA' BURGER 15.5

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

CROQUETA PREPARADA 13.

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

ENSALADAS - SALADS

SPINACH 11.

Beets, walnuts, arugula, goat cheese

KALE CAESAR 10.

Kale, croutons, manchego cheese, lemon, caesar dressing

MEDITERRANEAN 10.

Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

ADD:

Crispy Serrano 3.

Salmon 8.

Chicken 6.

Shrimp 7.