

\$10

 Bulla favorites

## PICK-TWO

FIRST COURSE *Select 1*

## HAM CROQUETTES

Serrano ham, fig jelly

## PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

## LENTIL SOUP

Traditional Spanish soup with chorizo

## SECOND COURSE

## PAELLA OF THE DAY

10 oz. portion Chef's daily special

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo, olives ~~22:~~ 14.30 PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato ~~6-5:~~ 4.23 add avocado ~~3:~~ 1.95 add Serrano ham and Manchego cheese ~~9:~~ 5.85HOUSE MARINATED OLIVES Thyme, orange peel, garlic ~~5:~~ 3.25

## PARA EMPEZAR - APPETIZERS

POTATO TORTILLA ~~6-5:~~ 4.23

Traditional Spanish omelet, caramelized onions, garlic aioli\*

PATATAS BRAVAS ~~7:~~ 4.55 

Crispy potato cubes, spicy brava sauce, aioli

HAM CROQUETTES ~~8:~~ 5.20 

Serrano ham, fig jelly

ALBÓNDIGAS ~~10:~~ 6.50

Veal and pork meatballs, Manchego, tomato frito

SAUTÉED GARLIC SHRIMP ~~11:~~ 7.15

Brandy, pepper flakes

LENTIL SOUP ~~7-5:~~ 4.88

Traditional Spanish soup with chorizo

COCA MARGARITA ~~8:~~ 5.20

Crispy flatbread, Spanish tomato sauce, roma tomatoes, grated Tetilla cheese, oregano

GRILLED OCTOPUS ~~17:~~ 11.05 

Grilled octopus, corn purée, salsa criolla, cracked pepper

MONTADITOS ~~12-5:~~ 8.13 

Brisket, tomato marmalade, guindilla, tetilla cheese

PINTXOS ~~8-5:~~ 5.53

Chicken skewer, Greek yogurt, salsa criolla

35%  
OFF\*\*PRICES REFLECT  
DISCOUNTPLATOS  
FUERTES

## ENTRÉES

add garden salad 3.

GRILLED STEAK ~~22:~~ 14.30

Bistro steak, panadera-style potatoes, piquillo confit, salsa criolla, shishito peppers\*

PAELLA MIXTA ~~39-5:~~ 25.68

Calamari, shrimp, chicken, sofrito de calamar, saffron

PAELLA DE POLLO ~~25:~~ 16.25

Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron

PAELLA DE CARNE ~~25:~~ 16.25

Bistro steak, piquillo confit, pimientos de padrón, asparagus, red sofrito

SALMON ~~16-/21:~~ 10.40 / 13.65 Baby spinach, chickpeas, lemon cream\*  
small 5 oz. large 7.5 oz.ARROZ CALDOSO ~~26:~~ 16.90 

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

POLLO AL CHILINDRÓN ~~13:~~ 8.45

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

GRILLED OCTOPUS SALAD ~~19:~~ 12.35

Roma tomatoes, cucumber, croutons, lemon

BOCATAS - SANDWICHES *Served with homemade potato chips*'BULLA' BURGER ~~13:~~ 8.45 

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

STEAK SANDWICH ~~14:~~ 9.10

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

add garden salad 3. add patatas bravas 2.

FAMILY PLAN *Served with patatas bravas and mixed green salad*

POLLO AL CHILINDRÓN 40.

PAELLA DE POLLO 40.

PAELLA DE CARNE 40.

PAELLA MIXTA 50.

SALMON 50.

GRILLED STEAK 50.

(Serves 4 - 5)

## ENSALADAS - SALADS

MIXED GREEN SALAD ~~3:~~ 1.95

Ginger basil vinaigrette

KALE CAESAR ~~9:~~ 5.85 

Serrano-caesar dressing, Manchego, croutons

SPINACH ~~8:~~ 5.20

Walnuts, arugula, Spanish goat cheese

MEDITERRANEAN ~~8:~~ 5.20

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

## ADD:

Salmon ~~7:~~ 4.55Shrimp ~~6:~~ 3.90

## POSTRES - DESSERTS

## CHURROS

Traditional fried dough, dulce de leche

6 for ~~8:~~ 5.20 / 12 for ~~12:~~ 7.80FLAN DE COCO ~~6:~~ 3.90

Coconut flan, fresh berries

Items subject to change. 35% off promo is only available for in-store pickup (not applicable to Pick-Two and Family Plan)

\*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 possible cross-contamination.