TAPAS Y RACIONES {Y} EMBUTIDOS

BULLA
GASTROBAR

QUESOS {Y} PLATOS FAMILIARES

Bulla favorites

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5
'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 16.
Acorn fed pure Iberian ham

COPPA 6.5
Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO 6.5
Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 6.5
Cured Iberian pork loin

SALCHICHÓN 6.5
Acorn fed pure Iberian sausage, cured with garlic & herbs

QUESOS - CHEESES

IDIAZÁBAL 6.5
Firm sheep's milk, lightly smoked from the Basque country

TETILLA 6.5
Semi soft cow's milk, mild buttery flavor

MAHÓN 6.5
Firm cow's milk, lemony, salty, tangy flavor

MANCHEGO 6.5
Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

MURCIA AL VINO 6.5
Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TABLA MIXTA *Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives* **22.**
PAN CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* **7.** *add avocado* **3.** *add Serrano ham and Manchego cheese* **9.**
ACEITUNAS MARINADAS *House marinated olives with thyme and orange peel* **5.**

PARA EMPEZAR - APPETIZERS

HUEVOS 'BULLA' 11.5
*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil**

BUÑUELOS 8.5
Fish fritters, homemade tartar sauce

PIMIENTOS DE PADRÓN 9.5
Blistered shishito peppers, sea salt

CEVICHE DE JALAPEÑO 13.
*Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips**

MONTADITOS 14.
Brisket, tomato marmalade, guindilla, tetilla cheese

TORTILLA ESPAÑOLA 7.
*Traditional Spanish omelet, caramelized onions, garlic aioli**

CARPACCIO DE SALMÓN 10.
*Crispy capers, cornichons, arugula, mini croutons, aioli**

GAZPACHO ANDALUZ 6.5
Spanish chilled vegetable soup

PATATAS BRAVAS 7.5
*Crispy potato cubes, spicy brava sauce, aioli**

CROQUETAS DE JAMÓN 8.5
Serrano ham croquettes, fig jelly

ALBÓNDIGAS 10.5
Veal and pork meatballs, Manchego, tomate frito

GAMBAS AL AJILLO 11.5
Sautéed shrimp, garlic, guindilla

SOPA DE LENTEJAS 8.
Traditional Spanish soup with chorizo

TARTAR DE ATÚN 15.
*Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli**

PLATOS FUERTES
ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN 14.
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

PESCADO A LA PARRILLA 19.5/28.
*Piquillo confit, garlic chips, panadera-style potatoes, grilled lemon**
small 5 oz. large 7.5 oz.

SOLOMILLO DE CERDO 16.
*Herb marinated grilled pork tenderloin, pisto Manchego**

BISTEC A LA PARRILLA 24.
*8 oz. bistro steak, truffled potato & mushroom foam, alsa criolla, arugula salad**

PULPO 18.
Grilled octopus, tomatoes, cucumber, croutons, lemon

ARROZ NEGRO
*Valencia style rice, calamari ink, sofrito, aioli, green peas**
- *Crispy calamari* **17.**
- *Grilled octopus* **26.**

SALMÓN 16./21.
*Baby spinach, chickpeas, lemon cream**
small 5 oz. large 7.5 oz.

PINTXO Y TOSTADA DE AGUACATE 13.
Cumin marinated grilled chicken skewers, avocado toast, tomato salad

CAMARONES AL CURRY 16.
Sautéed shrimp, curry cream, steamed rice, artichoke confit

ARROZ CALDOSO 16.
Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

CANELONES 16.
'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

OXTAIL FLATBREAD 16.
Braised oxtail flatbread, grilled scallions, shredded Mahón, caramelized onions

BOCATAS - SANDWICHES

PEPITO 14.
Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan de cristal

BRIOCHE DE VERDURAS 10.5
Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde

CUBANO IBÉRICO 14.5
Serrano ham, braised pork, tetilla cheese, cornichons, dijon mustard, pan de cristal

'BULLA' BURGER 14.
*Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun**

FÚTBOL CLUB 14.
Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal

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

ENSALADAS - SALADS

SPINACH 9.5
Beets, walnuts, arugula, goat cheese

MEDITERRÁNEA 8.
*Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO**

KALE 9.5
Barley, roasted beets, goat cheese, lemon maple dressing

KALE CAESAR 9.
*Serrano-caesar dressing, Manchego, croutons**

ADD:

Crispy Serrano **3.**
Salmon **7.**
Chicken **5.**
Shrimp **6.**

LIMONADAS - LEMONADES

Made with fresh squeezed juice

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

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 possible cross-contamination. 18% service charge will be added to parties of six or more.*

06.20