

## 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*

### **CAESAR SALAD**

*Kale, serrano-caesar dressing, Manchego, croutons*

### **LENTIL SOUP**

*Traditional Spanish soup with chorizo*

## 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*

### **ROASTED VEGETABLE BRIOCHE**

*Portobello, piquillos, spinach, caramelized onions, goat cheese, 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*

### **STEAK SANDWICH**

*Bistro filet, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan 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*

**18. TWO COURSE MENU**

**23. THREE COURSE MENU**

## EMBUTIDOS - CURED MEATS

<b>JAMÓN SERRANO</b> <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b> <i>Acorn fed pure Iberian ham</i>	15.
<b>COPPA</b> <i>Marinated &amp; cured pork collar, pimentón, garlic, sea salt</i>	6.5
<b>CHORIZO DE CANTIMPALO</b> <i>Mildly spicy pork sausage from Segovia</i>	6.5
<b>LOMO IBÉRICO</b> <i>Cured Iberian pork loin</i>	6.5
<b>SALCHICHÓN</b> <i>Sausage cured with black pepper, garlic and herbs</i>	6.5

## QUESOS - CHEESES

<b>IDIAZÁBAL</b> <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.5
<b>TETILLA</b> <i>Semi soft cow's milk, mild buttery flavor</i>	6.5
<b>MAHÓN</b> <i>Firm cow's milk, lemony, salty, tangy flavor</i>	6.5
<b>LEONORA</b> <i>Soft goat's milk from León, medium strong flavor</i>	6.5
<b>MANCHEGO</b> <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	6.5
<b>MURCIA AL VINO</b> <i>Goat cheese from Murcia, wine cured rind, sweet &amp; smooth flavor</i>	6.5

**CHEF'S BOARD** Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

**PAN DE CRISTAL CON TOMATE** Toasted crispy ethereal bread brushed with fresh tomato 5.5 add avocado 3.

**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic 4.

## PARA EMPEZAR - APPETIZERS

<b>TUNA TARTAR</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.	<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
<b>ANDALUSIAN GAZPACHO</b> <i>Spanish chilled vegetable soup</i>	6.	<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli*</i>	6.5
<b>CRISPY CALAMARI</b> <i>Homemade tartar sauce</i>	10.	<b>HAM CROQUETTES</b> <i>Serrano ham, fig jelly</i>	7.
<b>POTATO TORTILLA</b> <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.	<b>MONTADITOS</b> <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
<b>SAUTÉED GARLIC SHRIMP</b> <i>Brandy, pepper flakes</i>	10.	<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, Manchego, tomate frito</i>	9.
<b>CEVICHE DE JALAPEÑO</b> <i>Shrimp, fish, roasted jalapeño, fresh lime &amp; orange, plantain chips*</i>	12.	<b>PINTXOS</b> <i>Your choice of:</i>	
<b>LENTIL SOUP</b> <i>Traditional Spanish soup with chorizo</i>	7.5	• Cumin marinated pork loin skewer, mojo verde, Greek yogurt	9.
		• Chicken skewer, Greek yogurt, salsa criolla	8.

## PLATOS FUERTES

## ENTRÉES

add garden salad 3.

<b>CANNELLONI</b> <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	13.
<b>POLLO AL CHILINDRÓN</b> <i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	13.
<b>SHRIMP CURRY</b> <i>Cream, artichoke confit, steamed rice</i>	15.
<b>BISTRO FILET</b> <i>Cumin marinated, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine</i>	22.

<b>PULPO</b> <i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	17.5
<b>PINTXO &amp; AVOCADO TOAST</b> <i>Cumin marinated grilled chicken skewers, avocado toast, tomato salad</i>	13.
<b>ARROZ CALDOSO</b> <i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	15.
<b>SALMON</b> <i>Baby spinach, chickpeas, lemon cream*</i>	16.

## BOCATAS - SANDWICHES served with homemade potato chips

<b>NEW - SALMON BURGER</b> <i>Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli</i>	13.
<b>'BULLA' BURGER</b> <i>Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun</i>	13.
<b>FÚTBOL CLUB</b> <i>Breaded chicken, bacon, marinated grilled chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	14.
<b>JAMÓN SERRANO</b> <i>Serrano ham, sliced tomato, tetilla cheese, basil, pan de cristal</i>	12.5
<b>POLLO</b> <i>Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	12.
<b>STEAK SANDWICH</b> <i>Bistro filet, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal</i>	13.
<b>ROASTED VEGETABLE BRIOCHE</b> <i>Portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese</i>	10.5

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

## ENSALADAS - SALADS

<b>SPINACH</b> <i>Beets, walnuts, arugula, Spanish goat cheese</i>	8.	<b>ADD:</b>	
<b>TOMATO &amp; CUCUMBER</b> <i>Tomatoes, cucumber, croutons, lemon</i>	8.	Crispy Serrano	3.
<b>KALE</b> <i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	9.	Salmon	7.
<b>VERDE</b> <i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>	9.	Chicken	5.
<b>CAESAR</b> <i>Kale, serrano-caesar dressing, manchego, croutons</i>	8.	Shrimp	6.

## LIMONADAS - LEMONADES

Made with fresh squeezed juice

• CLASSIC	3.
• STRAWBERRY	5.
• BLACKBERRY	5.

\*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.

Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. 18% service charge will be added to parties of six or more.