



## PARA EMPEZAR - APPETIZERS

<b>TORTILLA ESPAÑOLA</b>	6.	<b>CRISPY CALAMARI</b>	10.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>		<i>Homemade tartar sauce</i>	
<b>HUEVOS 'BULLA'</b>	10.5	<b>GAZPACHO ANDALUZ</b>	6.
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>		<i>Spanish chilled vegetable soup</i>	
<b>ALBÓNDIGAS</b>	9.	<b>CROQUETAS DE JAMÓN</b>	7.
<i>Veal and pork meatballs, manchego, tomate frito</i>		<i>Serrano ham croquettes, fig jelly</i>	
<b>CEVICHE DE JALAPEÑO</b>	12.	<b>TARTAR DE ATÚN</b>	14.
<i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
<b>GAMBAS AL AJILLO</b> (no bread)	10.	<b>MONTADITOS</b>	11.
<i>Sautéed shrimp, garlic, guindilla</i>		<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	
<b>PATATAS BRAVAS</b>	6.5	<b>PINTXO MORUNO</b>	9.
<i>Crispy potato cubes, spicy brava sauce, aioli</i>		<i>Cumin marinated pork loin skewer, mojo verde, Greek yogurt</i>	

### PLATOS FUERTES

### ENTRÉES

add garden salad 3.

<b>POLLO AL CHILINDRÓN</b>	13.
<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
<b>ARROZ CALDOSO</b>	15.
<i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	
<b>REDFISH AL AJILLO</b>	17.
<i>Seared redfish, garlic sauce, marble potatoes, shallot confit</i>	
<b>CHURRASCO MORUNO</b> (no crispy potatoes)	22.
<i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>	

<b>PULPO</b> (no croutons)	17.
<i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	
<b>CAMARONES AL CURRY</b> (no bread)	15.
<i>Sautéed shrimp, curry cream, artichoke confit, steamed rice</i>	
<b>SALMÓN</b>	16.
<i>Baby spinach, chickpeas, lemon cream*</i>	
<b>CANNELLONI</b>	17.
<i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	
<b>ARROZ NEGRO</b>	17.
<i>Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*</i>	

## BOCATAS - SANDWICHES

<b>POLLO</b>	12.
<i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	
<b>BRIOCHE DE VERDURAS</b>	10.
<i>Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde</i>	
<b>'BULLA' BURGER</b> (no bread or fries)	13.
<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze</i>	
<b>JAMÓN SERRANO</b>	12.5
<i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>	
<b>FÚTBOL CLUB</b>	14.
<i>Breaded chicken breast, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	
<i>add garden salad 3. add patatas bravas 2. add truffle fries 2.</i>	

## ENSALADAS - SALADS

<b>SPINACH</b>	8.	<b>ADD:</b>	
<i>Beets, walnuts, arugula, Spanish goat cheese</i>			
<b>TOMATO &amp; CUCUMBER</b> (no croutons)	8.	<i>Crispy Serrano</i>	3.
<i>Tomatoes, cucumber, croutons, lemon</i>			
<b>KALE</b> (no barley)	9.	<i>Salmon</i>	7.
<i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>			
<b>VERDE</b>	9.	<i>Chicken</i>	5.
<i>Roasted brussels sprouts, crispy kale, lemon maple dressing</i>			
<b>CAESAR</b>	8.	<i>Shrimp</i>	6.
<i>Kale, serrano-caesar dressing, manchego, croutons</i>			

## EMBUTIDOS - CURED MEATS

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

## QUESOS - CHEESES

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

**ACEITUNAS MARINADAS** *House marinated olives with thyme and orange peel* 4.  
**PAN DE CRISTAL CON TOMATE** *Toasted crispy ethereal bread brushed with fresh tomato* 5.5

## CERVEZA - BEER

### DRAFT BEER

ESTRELLA DAMM, <i>Pale Lager, Spain</i>	5./7.
HOEGAARDEN, <i>Witbier, Belgium</i>	5./7.
DEEP ELLUM, <i>India Pale Ale, Texas</i>	5./7.

### BOTTLES

AMSTEL XLIGHT, <i>Pale Lager, Holland</i>	6.
CHIMAY BLEUE, <i>Strong Dark Ale, Belgium</i>	15.
STELLA ARTOIS, <i>Pale Lager, Belgium</i>	7.
DEEP ELLUM DREAMCRUSHER, <i>Double IPA, Texas</i>	8.
MILLER LITE, <i>Pale Lager, Wisconsin</i>	5.
AUSTIN EASTCIDERS, <b>BLOOD ORANGE</b> , <i>Cider, Texas</i>	6.
LAGUNITAS, <i>India Pale Ale, California</i>	6.
REVOLVER <b>BLOOD &amp; HONEY</b> , <i>Wheat Ale, Texas</i>	7.
MODELO ESPECIAL, <i>Pale Lager, Mexico</i>	6.
DOS EQUIS AMBAR, <i>Amber Lager, Mexico</i>	6.
DUVEL, <i>Strong Ale, Belgium</i>	12.

## CÓCTELES - COCKTAILS

MOSCOW MULE <i>Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom &amp; currant infused syrup, candied ginger</i>	13.
LEMONGRASS COLLINS <i>St. Germain, Bombay Sapphire gin, lemongrass syrup, cucumber</i>	12.
SPANISH MARGARITA <i>Jimador Reposado, Grand Marnier, Amontillado sherry, lime juice, agave nectar</i>	12.
BULLFIGHTER <i>Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry</i>	12.
PROPER GIN & TONIC <i>Bombay Sapphire gin, lemon peel, lime wheel, star anise, Fever Tree tonic water</i>	12.
LA MADRILEÑA <i>Bulleit Bourbon, La Gitana Manzanilla sherry, grated cinnamon, apple cinnamon infused syrup, Filthy black cherries</i>	12.
SUAVECITO <i>Cazadores Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick</i>	13.

## SANGRÍA

SANGRÍA <i>Red wine, brandy, triple sec, sprite, chopped orange</i>	8./29.
SANGRÍA BLANCA <i>Cava, peach schnapps, triple sec, strawberries, blueberries</i>	10./37.
SANGRÍA DE CERVEZA <i>Hoegaarden, St. Germain, lemon juice, pear purée</i>	8./29.

## VINOS DE JEREZ - SHERRIES

MANZANILLA, <i>La Guita, Sanlúcar de Barrameda</i>	7.
FINO, TIO PEPE, <i>Jerez de la Frontera</i>	7.
AMONTILLADO, NAPOLEON, <i>Sanlúcar de Barrameda</i>	7.
OLOROSO, EMILIO LUSTAU, <i>Jerez de la Frontera</i>	7.

## VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, <b>GRAN RESERVA</b> , <i>Brut, Penedès, 2013</i>	12./46.
RAVENTÓS Y BLANC, <b>BRUT</b> , <i>Penedès, 2014</i>	65.
LLOPART, <b>ROSÉ, BRUT RESERVA</b> , <i>Penedès, 2014</i>	68.
TAITTINGER, <b>BRUT</b> , <i>Reims, N.V.</i>	95.

## VINOS ROSADOS - ROSE WINES

MUGA ROSADO, <i>Rioja, 2016</i>	10./38.
CAPÇANES, <b>MAS DONIS</b> , <i>Montsant, 2016</i>	45.

## VINOS BLANCOS - WHITE WINE

### LIGHT & CRISP

VIÑA ESMERALDA, <i>Penedès, 2014</i>	47.
LAGAR DE CERVERA, <b>ALBARIÑO</b> , <i>Rías Baixas, 2016</i>	11./42.
CVNE MONOPOLE, <i>Viura, Rioja, 2015</i>	10./38.
SHAYA, <b>OLD VINES</b> , <i>Verdejo, Rueda, 2016</i>	11./42.
REKALDE, <b>TXAKOLINA</b> , <i>País Vasco, 2016</i>	48.
PACO & LOLA, <b>ALBARIÑO</b> , <i>Rías Baixas, 2016</i>	49.
CASTILLO DE MONJARDIN, <b>CHARDONNAY</b> , <i>Navarra, 2016</i>	10./38.

### RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, <b>ALBARIÑO</b> , <i>Rías Baixas, 2016</i>	55.
ENATE, <b>CHARDONNAY</b> , <i>Somontano, 2016</i>	35.
GODEVAL, <b>GODELLO</b> , <i>Valdeorras, 2016</i>	11./42.
AVANCIA, <b>GODELLO</b> , <i>Valdeorras, 2015</i>	65.

## VINOS TINTOS - RED WINE

### BRIGHT & FRUIT DRIVEN

ALTOS DE LA HOYA, <b>MONASTRELL</b> , <i>Jumilla, 2015</i>	38.
BORSAO, <b>TRES PICOS, GARNACHA</b> , <i>Campo de Borja, 2015</i>	46.
PETALOS, <b>MENCIA</b> , <i>Bierzo, 2015</i>	58.
JUAN GIL, <b>MONASTRELL</b> , <i>Jumilla, 2015</i>	13./50.
AVANCIA CUVÉE DE O, <b>MENCIA</b> , <i>Valdeorras 2016</i>	48.

### ELEGANT & EARTHY

VIÑA ALBERDI, <b>RESERVA</b> , <i>Rioja, 2011</i>	13./50.
VIÑA ARANA, <b>RESERVA</b> , <i>Rioja, 2008</i>	75.
VIÑA ARDANZA, <b>RESERVA</b> , <i>Rioja 2008</i>	85.
BODEGAS ASTER, <b>CRianza</b> , <i>Ribera del Duero, 2013</i>	56.
VIÑA TONDONIA, <b>RESERVA</b> , <i>Rioja, 2005</i>	105.
CEPA 21, <b>HITO</b> , <i>Ribera del Duero, 2015</i>	13./50.
MUGA, <b>RESERVA</b> , <i>Rioja 2013</i>	78.
CILLAR DE SILOS, <b>CRianza</b> , <i>Ribera del Duero, 2012</i>	55.
ARTADI, <b>TEMPRANILLO</b> , <i>Rioja 2016</i>	58.
CARLOS SERRES, <b>RESERVA</b> , <i>Rioja</i>	42.

### DARK & FULLER

CLOS TORRIBAS, <b>CABERNET SAUVIGNON</b> , <i>Penedès, 2009</i>	10./40.
NUMANTHIA, <b>TERMES</b> , <i>Toro 2014</i>	68.
CVNE IMPERIAL, <b>RESERVA</b> , <i>Rioja, 2011</i>	98.
LA RIOJA ALTA 904, <b>GRAN RESERVA</b> , <i>Rioja, 2007</i>	115.
ABADIA RETUERTA, <i>Sardon de Duero, 2012</i>	75.
MARQUÉS DE GRIÑON, <b>CALIZA</b> , <i>Valdepusa, 2012</i>	58.
ENATE, <b>CABERNET SAUVIGNON</b> , <i>Somontano, 2013</i>	58.
EMILIO MORO, <i>Ribera del Duero, 2015</i>	17./66.
PESQUERA, <b>CRianza</b> , <i>Ribera del Duero, 2014</i>	95.
CASTILLO DE MONTE LA REINA, <b>CRianza</b> , <i>Toro, 2014</i>	12./46.
CARLOS SERRES, <b>GRAN RESERVA</b> , <i>Rioja, 2010</i>	60.
DOMINIO DE PINGUS, <b>PSI</b> , <i>Ribera del Duero, 2014</i>	95.

### RICH & POWERFUL

CLOS DE MAS, <i>Priorat, 2015</i>	68.
BODEGAS PINTIA, <i>Toro, 2012</i>	145.
BODEGAS MAURO, <i>Tierra de Castilla y León, 2014</i>	110.
AALTO, <i>Ribera del Duero, 2015</i>	135.
ÁLVARO PALACIOS, <b>LES TERRASSES</b> , <i>Priorat, 2014</i>	94.
CASTILLO DE MONTE LA REINA, <b>VS</b> , <i>Toro, 2006</i>	92.

## VINOS AMERICANOS - AMERICAN WINES

AVERAEN, <b>PINOT NOIR</b> , <i>Willamette Valley, OR, 2015</i>	13./50.
BUENA VISTA, <b>PINOT NOIR</b> , <i>North Coast, 2015</i>	47.
THE PRISONER, <i>Napa Valley, 2015</i>	95.
JORDAN, <i>Alexander Valley, 2014</i>	125.
JUSTIN, <b>CABERNET SAUVIGNON</b> , <i>Paso Robles, 2014</i>	60.
NEWTON, <b>SKYSIDE CLARET</b> , <i>Sonoma Coast, 2015</i>	14./54.
CROSSBARN, <b>CHARDONNAY</b> , <i>Sonoma Coast, 2016</i>	14./54.

\*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify us of any food allergies. 18% service charge will be added to parties of six or more.