

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

 prepared in our charcoal oven

EMBUTIDOS - CURED MEATS

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

QUESOS - CHEESES

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

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

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN

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

SALMON

Baby spinach, chickpeas, lemon cream*

CANNELLONI

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

PINTXO & AVOCADO TOAST

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

13. PULPO  <i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	17.5
SHRIMP CURRY <i>Sautéed shrimp, curry cream, artichoke confit, steamed rice</i>	15.
16. BISTRO FILET  <i>Cumin marinated, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine</i>	22.
14. ARROZ CALDOSO <i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	15.
13. PAELLA <i>(minimum 30 minutes)</i> <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.

BOCATAS - SANDWICHES

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

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

ENSALADAS - SALADS

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

LIMONADAS - LEMONADES

Made with fresh squeezed juice

• CLASSIC	3.
• STRAWBERRY	5.
• BLACKBERRY	5.
• SPICY POMEGRANATE	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.