

## PICK TWO:

\$15.95

COURSE 1 *Select 1*HAM CROQUETTES 

Serrano ham, fig jelly

PATATAS BRAVAS 

Crispy potato cubes, spicy brava sauce, aioli

## SALMON CARPACCIO

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

## POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, garlic aioli

## SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

## ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

## MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

## CREAM OF ONION SOUP

Crispy onions, cracked pepper, cheese crostini

## POSTRES - DESSERTS

## FLAN DE COCO (+6. additional)

Coconut flan, passion fruit sorbet

## CHURROS CON CHOCOLATE (+5. additional)

Traditional fried dough, chocolate sauce, dulce de leche

COURSE 2 *Select 1*

## PAELLA OF THE DAY

10 oz. portion Chef's daily special

## HALF CHICKEN SANDWICH

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal, side of chips

## HALF CROQUETA PREPARADA

Serrano ham croquettes, sliced Serrano ham, mozzarella cheese, pickled onions, Dijon mustard aioli, pan de cristal, side of chips\*

## HALF CUBANO IBÉRICO SANDWICH

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal, side of chips

## HALF GRILLED VEGETABLE SANDWICH

Grilled eggplant, squash, zucchini, portobello, caramelized onions, piquillos, arugula, lemon parmesan dressing, pan de cristal, side of chips

'BULLA' BURGER (+4. additional) 

Piquillo peppers, caramelized onions, tetilla cheese, side of chips\*

## TRUFFLE CARBONARA

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg\*

## POLLO AL CHILINDRÓN PLATTER

Pan seared chicken, serrano ham, red pepper stew, steamed rice, house salad

## PINTXO PLATTER

Cumin marinated grilled chicken skewers, steamed rice, house salad

## PINTXO HUMMUS BOWL

Grilled chicken skewers, tomatillo salsa, crispy chickpeas, flatbread slices

## KALE CAESAR

Serrano-caesar dressing, manchego cheese, croutons

## SPINACH SALAD

Beets, walnuts, arugula, goat cheese

## TAPAS - SMALL PLATES

TUNA TARTARE 15.5 

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\*

## CRISPY CALAMARI 14.5

Homemade tartar sauce\*

## SAUTÉED GARLIC SHRIMP 13.

Brandy, pepper flakes

## GRILLED OCTOPUS 20.

Corn purée, salsa criolla, cracked pepper

PIMIENTOS DE PADRÓN 11. 

Blistered shishito peppers, sea salt

HUEVOS 'BULLA' 13. 

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\*

• Upgrade to Paleta Ibérica de Bellota \$J 25.

## CEVICHE DE JALAPEÑO 15.

Shrimp, fish, roasted jalapeño, fresh lime &amp; orange, plantain chips\*

PATATAS BRAVAS 8.5 

Crispy potato cubes, spicy brava sauce, aioli\*

## POTATO TORTILLA 9.

Traditional Spanish omelet, caramelized onions, garlic aioli\*

## SALMON CARPACCIO 11.

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

HAM CROQUETTES 9. 

Serrano ham, fig jelly

MONTADITOS 15. 

Brisket, tomato marmalade, guindilla, tetilla cheese

## ALBÓNDIGAS 13.

Pork and beef meatballs, manchego cheese, tomato frito

## CHORIZO STUFFED DATES 13.

Medjool dates, house made chorizo, manchego cheese, wrapped in bacon, arugula salad

## ANDALUSIAN GAZPACHO 7.5

Spanish chilled vegetable soup

## CREAM OF ONION SOUP 10.

Crispy onions, cracked pepper, cheese crostini

## CROQUETA PREPARADA 14.

Serrano ham croquettes, sliced Serrano ham, mozzarella cheese, pickled onions, Dijon mustard aioli, pan de cristal\*

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

## ENSALADAS - SALADS

## SPINACH 11.

Beets, walnuts, arugula, goat cheese

## MEDITERRANEAN 11.

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

KALE CAESAR 11. 

Serrano-caesar dressing, manchego cheese, croutons

## ADD:

Crispy

Serrano 3.

Salmon 8.

Chicken 6.

Shrimp 7.

## BOCATAS Y COCAS - SANDWICHES &amp; FLATBREADS

## MARGHERITA FLATBREAD 10.

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

ADD: chorizo 3. salchichón 3. oyster mushrooms 4.  
lomo ibérico 3. Serrano ham 5.

## GRILLED VEGETABLE SANDWICH 13.

Grilled eggplant, squash, zucchini, portobello, caramelized onions, piquillos, arugula, lemon parmesan dressing, pan de cristal

## CUBANO IBÉRICO 14.5

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal

## POLLO 16.

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal

'BULLA' BURGER 15.5 

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

## GRILLED STEAK SANDWICH 18.5

Bistro steak, sautéed onions, piquillo confit, mustard aioli, manchego, pan de cristal\*

## PINTXOS

• Cumin marinated pork loin skewer, mojo verde, Greek yogurt 11.5

• Chicken skewer, Greek yogurt, salsa criolla 10.5

## PLATOS FUERTES - ENTRÉES

## PINTXO HUMMUS BOWL 14.

Grilled chicken skewers, tomatillo salsa, crispy chickpeas, flatbread slices

## PINTXO PLATTER 14.

Cumin marinated grilled chicken skewers, steamed rice, house salad

PINTXO & AVOCADO TOAST 16. 

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

## TRUFFLE CARBONARA 21.

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg\*

'SOLOMILLO' WITH BLUE CHEESE SAUCE 

Shishito peppers, piquillo confit, french fries\*

Pork tenderloin 18. Bistro steak 22.

ARROZ CALDOSO 21.  (minimum 15 minutes)

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

## CANNELLONI 18.

Catalán Style' ground beef and pork, béchamel, manchego, truffle oil

## POLLO AL CHILINDRÓN 17.

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

## GRILLED STEAK 28.

8 oz. bistro steak, truffled potato &amp; mushroom foam, salsa criolla, arugula salad\*

## GRILLED OCTOPUS SALAD 20.5

Roma tomatoes, cucumber, red onions, fresh lemon

SALMON 18./26. Baby spinach, chickpeas, lemon cream\*  
small 5 oz. large 7.5 oz.