

DINNER MENU

PAELLAS

(SERVES TWO)

COOK TIME 45 MINUTES

MARINERA ~ clams, mussels, halibut, shrimp, squid
~ 55/ = 57.20

DE CARNE ~ NY Strip, chicken, chorizo ~ 57/ = 59.28

MIXTA ~ clams, mussels, shrimp, calamari, chorizo,
NY Strip ~ 56/ = 58.24

DE VERDURAS ~ crispy artichoke hearts, seasonal
vegetables ~ 36/ = 37.44

BULERIA BURGER

Plain • BBQ • Garlic Aioli sauce

Angus beef, American cheese,
grilled onions, PLT - 20/ = 20.80

add organic egg, bacon or chorizo
+5/ = 5.20

SALADS

16/ = 16.64

ADD TO ANY GREEN SALAD

Burrata 10/ = 10.40 • Chicken 10/ = 10.40

Shrimp 12/ = 12.48 • NY Strip 14/ = 14.56

LA FLAMENCA ~ baby spinach, chickpeas,
tomatoes, red onions, toasted almonds,
orange, Murcia cheese, blood orange
vinaigrette

LA SERRANO ~ arugula, grilled onions,
artichoke hearts, cherry tomatoes, red beets,
roasted carrots, serrano ham, goat cheese

PICADA ~ romaine, radicchio, tomatoes,
cucumbers, red onions, chickpeas, black
olives, feta, house vinaigrette

BREAD BASKET & EVOO

4/ = 4.16

SOUP OF THE DAY ^{MP}

CHARCUTERIE AND CHEESE BOARDS

JAMON IBERICO

"black hoof" acorn fed iberian ham
32/ = 33.28

JAMON Y QUESOS

Assorted cured meats & cheeses
22/ = 22.88

QUESOS

Assorted cheeses
16/ = 16.64

MAIN COURSES

CHOOSE A SIDE

POLLO GITANO

organic chicken thighs, sweet sausage, hot
cherry peppers ~ 32/ = 33.28

CHURRASCO

char-grilled black angus skirt steak
~ 40/ = 41.60

BISTEC

black angus grass-fed NY Strip ~ 40/ = 41.60

PECHUGA

breaded or grilled organic chicken breast
~ 30/ = 31.20

ZARZUELA

seafood stew over bucatini *no side* ~ 45/ = 46.80

CHILDREN'S MENU

CHICKEN STRIPS ~ 12/ = 12.48

CROCKPOT MAC & CHEESE ~ 12/ = 12.48

ELBOW OR BUCATINI PASTA ~ red sauce butter &
cheese ~ 12/ = 12.48
(add three meatballs ~ 6/ = 6.24)

SIDES

~12/ = 12.48

grilled asparagus

house cut fries

baby spinach

house salad

creamy mashed
potatoes

manchego truffle
fries +5/ = 5.20

HOT TAPAS

EMPANADAS

3 turnovers

~ 15/ ☞ 15.60

Shrimp & chorizo • Angus beef
• Organic chicken

PINCHITOS

grilled skewers

~ 15/ ☞ 15.60

Amish chicken or
Jumbo shrimp + 8/ ☞ 8.32

BISTEC A GUSTO

~22/ ☞ 22.88

grilled NY Strip
choose a sauce

Peppercorn • Rioja wine reduction
• Spanish chimichurri

PATATAS BRAVAS ~ crispy rough-cut potatoes, spicy aioli ~ 13/ ☞ 13.52

PIMIENTOS DE PADRON ~ blistered shishito peppers, sea salt flakes ~ 13/ ☞ 13.52

ALCACHOFAS FRITAS ~ crispy artichokes hearts, lemon aioli ~ 15/ ☞ 15.60

ESPINACA Y GARBANZO ~ wilted baby spinach & chickpea, smoked pimenton, garlic & oil ~ 13/ ☞ 13.52

SETAS ~ Blistered mixed wild mushrooms ~ 14/ ☞ 14.56

COLIFLOR ~ organic roasted cauliflower florets, sweet chili aioli ~ 14/ ☞ 14.56

COLAS DE BRUSELAS ~ spicy honey Brussel sprouts ~ 14/ ☞ 14.56

CROQUETAS ~ serrano ham croquette, orange zest aioli ~ 14/ ☞ 14.56

BOMBITAS ~ angus beef filled potato croquettes, garlic aioli ~ 16/ ☞ 16.64

PUNTAS ~ grilled black angus filet mignon tips, bearnaise sauce ~ 24/ ☞ 24.96

BOLITAS ~ angus beef rice balls, mushroom sauce ~ 16/ ☞ 16.64

TOSTAS ~ grilled skirt steak, chimichurri, toasted bread ~ 20/ ☞ 20.80

FRITURA ANDALUZA ~ branzino, shrimp, calamari, shishitos ~ 24/ ☞ 24.96

BRANZINO TIDBITS ~ seared fillets, asparagus, caper white sauce ~ 20/ ☞ 20.80

LAND & SEA ~ NY strip, sea scallops, bearnaise ~ 22/ ☞ 22.88

DATILES ~ bacon wrapped dates, cabrales ~ 14/14.56

AHI TUNA BITES ~ chorizo, arugula, caper tartar, toasted bread ~ 18/ ☞ 18.72

RAVIOLI DE SETAS ~ creamy white sauce ~ 18/ ☞ 18.72

CRISPY MANCHEGO ~ 17/ ☞ 17.68
flash fried Manchego cheese, romesco sauce

TORTILLA ESPANOLA ~ 15/ ☞ 15.60
traditional Spanish potato omelet, caramelized onions, garlic aioli

ALBONDIGAS ~ angus beef & veal meatballs, tomato sauce, shaved Manchego ~ 18/ ☞ 18.72

CHORIZO ~ sautéed Spanish sausage, onions, peppers, chick peas, sherry, rosemary ~ 17/ ☞ 17.68

ALMEJAS AL VINO ~ sauteed little neck clams, alubia beans, smoked chorizo ~ 20/ ☞ 20.80

CAMARONES ~ Paella rice cakes topped with jumbo shrimp ~ 16/ ☞ 16.64

GAMBAS AL AJILLO ~ sauteed jumbo shrimp, garlic, wine, chili ~ 20/ ☞ 20.80

CHIPIRONES A LA PLANCHA ~ sizzling baby wild squid, garlic, albarino wine, pimenton ~ 20/ ☞ 20.80

MEJILLONES ~ sauteed PEI mussels, guindilla peppers, chives, chorizo, smoked paprika ~ 20/ ☞ 20.80

VIERAS ~ seared sea scallops, roasted mushrooms, smoked pimenton ~ 24/ ☞ 24.96

PULPO A LA SEVILLANA ~ charred Spanish octopus, smoked paprika, lemon, evoo ~ 23/ ☞ 23.92

CALAMARES ~ flash fried squid rings, smoked paprika aioli ~ 19/ ☞ 19.76

COLD TAPAS

MEDITERRANEA ~ Yellowfin Tuna over burrata, crumbled pistachios ~ 24/ ☞ 24.96

A TALE OF TWO COUNTRIES ~ burrata, eggplant agrodolce, serrano ham ~ 19/ ☞ 19.76

ESCALIVADA ~ eggplant, tomato agrodolce sauce ~ 14/ ☞ 14.56

QUESO BATIDO ~ whipped ricotta cheese, sweet or spicy honey, crumbled pistachios ~ 14/ ☞ 14.56

PAN CON TOMATE ~ garlic rubbed grilled bread, fresh tomato pulp, evoo, Iberian ham ~ 18/ ☞ 18.72

BOQUERONES ~ Don Bocarte marinated white anchovies, mixed olives, caper berries, garlic confit ~ 16/ ☞ 16.64

SARDINAS ~ Spanish marinated sardines, roasted peppers, arbequina olives ~ 16/ ☞ 16.64

CARPACCIO DE BUEY ~ filet mignon, arugula, capers, lemon, shaved Manchego, masia olive oil ~ 20/ ☞ 20.80

ACEITUNAS ~ assorted Spanish olives, toasted bread, evoo ~ 12/ ☞ 12.48

Not all ingredients are listed on the menu. Please inform your server, manager, owner if you have any food allergies. 20% gratuity will be added to the check for groups of 5 or more. Card Vendor processing fee 4%.