

CHARCUTERIE AND CHEESE BOARDS

~ 32/ = 33.28

JAMON IBERICO "BLACK HOOF"

Acorn fed Iberian ham

JAMON Y QUESOS

Assorted cured meats & cheese

BETWEEN THE BREAD

BULERIA BURGER

choose a sauce Barbeque or Garlic aioli
angus beef, fig caramelized onions, smoked
Gouda cheese ~ 20/ = 20.80

AHI TUNA

chorizo, arugula, cornichons, caper aioli ~ 24/ = 24.96

THE DAVID BISBAL

slow roasted Amish chicken, chorizo, smoked gouda,
roasted peppers, smoked aioli
~ 20/ = 20.80

SOUP OF THE DAY MP

MAIN COURSES CHOOSE A SIDE

POLLO GITANO

organic chicken thighs, sweet
sausage, hot cherry peppers
~ 32/ = 29.12

CHURRASCO

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

BISTEC

black angus grass-fed hanger steak
~35/ = 36.40

PECHUGA

breaded or grilled organic chicken
breast ~ 30/ = 31.20

ZARZUELA

seafood stew over bucatini pasta
no side ~ 39/ = 40.56

SALADS 16/ = 16.64

ADD TO ANY GREEN SALAD

Burrata 10/ = 10.40 • Chicken 10/ = 10.40
Shrimp 12/ = 12.48 • Skirt steak 14/ = 14.56

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

THE BULERIA ~ yellowfin tuna, spinach & arugula,
string beans, cucumbers, tomatoes, potatoes, olives,
caperberries, Dijon vinaigrette **+6/ = 6.20**

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

THE CAESAR ~ romaine lettuce, croutons, shaved
Manchego

CHILDREN'S MENU

CHICKEN STRIPS ~ 12/ = 12.48

FISH STICKS ~ 13/ = 13.52

CRISPY SHRIMP ~ 18/ = 18.72

CROCKPOT MAC & CHEESE ~ 12/ = 12.48

PIZZA EMPANADAS ~ 12/ = 12.48

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

PAELLAS (SERVES TWO)

COOK TIME 45 MINUTES

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

DE CARNE ~ hanger steak, skirt steak, chicken, chorizo
~ 57/ = 59.28

MIXTA ~ clams, mussels, shrimp, calamari, chorizo, hanger steak
~ 56/ = 58.24

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

SIDES ~12/ = 12.48

grilled asparagus

baby spinach

string beans

garlic roasted peppers

mediterranean chickpea
salad

creamy mash potatoes

house cut fries

manchego truffle fries

fresh peas, chorizo & onions

HOT TAPAS

EMPANADAS 3 turnovers ~ 15/ € 15.60

Shrimp & chorizo • Angus beef • Organic chicken

PINCHITOS grilled skewers ~ 15/ € 15.60

Amish chicken • Halibut • Seasonal veggies

Grilled Angus steak

BISTEC A GUSTO ~ 22/ € 22.88

grilled grass-fed beef hanger steak *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 minion tips, bearnaise sauce ~ 24/ € 24.96

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

FIDEOS CON ALMEJAS ~ toasted semolina pasta, light red clam sauce ~ 22/ € 22.88

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

CANELONES ~15/ € 15.60

IBERIAN GROUND SAUSAGE

~ tetilla cheese, tomato sauce

SPINACH & RICOTTA

~ garlic, brown butter, sage, Manchego

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

SALMON MONTADITO ~ thinly sliced house smoked salmon, wild mushrooms, smoked Gouda cheese, guindilla peppers, sliced grilled baguette ~ 18/ € 18.72

ALMENDRAS ~ marcona almonds, smoked hot paprika, masia evoo ~ 12/ € 12.48

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

ACEITUNAS ~ assorted Spanish olives, garlic confit, red chiles, rosemary, lemon, orange peel ~ 12/ € 12.48

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

ROASTED RED PEPPER DIP ~ 14/ € 14.56
walnuts, pomegranate, tahini, sumac

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 minion, arugula, capers, lemon, shaved Manchego, masia olive oil ~ 20/ € 20.80

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%.