

◀ **BOTTOMLESS** 11:00 AM – 3:00 PM ▶

SANGRIA • MIMOSA • BELLINI • BLOODY MARY
1 1/2 HOUR \$25PP

CHARCUTERIE AND CHEESE BOARDS ~ 32 / = 33.28

JAMON IBERICO "BLACK HOOF"

Acorn fed Iberian ham

JAMON Y QUESOS

Assorted cured meats & cheese

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 / = 6.24

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

SOUP OF THE DAY MP

HUEVOS – EGGS \$22 / = 22.28

add bacon or chorizo + \$5 / = 5.20
all orders come with home fries

HUEVOS FLAMENCO

two fried eggs, chorizo, Serrano ham, peppers & onions, salsa Verde

THE ANDALUSIAN

open-faced baguette, avocado, tetilla cheese, scrambled eggs, sour cream dollop

PASO DOBLE

two poached eggs, chorizo, smoked salmon, hollandaise sauce, asparagus

CHURRASCO BRAVO +18 = 18.72

black angus skirt steak, two eggs any style, mushrooms

NO HUEVOS

add two organic eggs any style +8 = 8.32
open-faced baguette, garlic & grape tomato confit, avocado, Serrano ham, burrata

EGGS & TUNA IN PURGATORY

tomato & bell pepper sauce poached eggs, Bonito del Norte tuna, serrano ham, fresh peas

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

FROM THE GRIDDLE •
16 / = 16.64

Waffles • French Toast • Buttermilk Pancakes

Add Ons: +\$3^{EA}: Bananas • Strawberries • Blueberries • Chocolate Chips
Walnuts • Almonds • Nutella®

PAELLAS \$56 / = 58.24
(SERVES TWO) cook time 45 minutes

MIXTA

~ clams, mussels, shrimp, calamari, chorizo, Hanger steak

BRUNCH PAELLA

Hanger steak, sweet sausage, chorizo, chicken, 3 sunny side eggs

BULERIA'S FAVORITES

CHOOSE A SIDE

PECHUGA ~30 / = 31.20

breaded or grilled organic chicken breast

BULERIA BURGER

~20 / = 20.80

choose a sauce Barbeque or Garlic aioli

Add organic egg + 3 / = 3.12

angus beef, fig caramelized onions, smoked Gouda cheese

AHI TUNA ~ 24 / = 24.96

chorizo, arugula, cornichons, caper aioli

THE DAVID BISBAL

~ 20 / = 20.80

slow roasted Amish chicken, chorizo, smoked gouda, roasted peppers, smoked aioli

POLLO GITANO

~ 32 / = 33.28

organic chicken thighs, sweet sausage, hot cherry peppers

ZARZUELA ~ 39 / = 40.56

seafood stew over bucatini pasta

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

~ 12 / = 12.48

red sauce butter & cheese

(add three meatballs ~ 6 / = 6.24)

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%.