

EL BULLÍ

GRUPO de AMIGOS

\$35 PER HEAD

ENSALADA IBERICA

BABY COS TOSSEO WITH GARDEN RADISH, CUCUMBER, CAPSICUM & SHAVED MANCHEGO CHEESE DRIZZLED IN OLIVE OIL & A SPANISH SHERRY VINAIGRETTE.

ENSALADA de TOMATE

LAYERS OF VINE RIPENED TOMATO, SPANISH ONION & FRESH BASIL SERVED IN A VINAIGRETTE DRESSING.

PATATAS EL BULLI

CRISPY BABY POTATOES IN A TOMATO, CHILLI & ALLIOLI DRESSING.

ALBONDIGAS de PAELLA

TRADITIONAL PAELLA LACED WITH CHICKEN & CHORIZO ROLLED INTO BALLS, FRIED & DRIZZLED WITH ALLIOLI.

TORTILLA ESPAÑOLA

AUTHENTIC SPANISH OMLETTE MADE WITH POTATO, EGG & SPANISH ONION (SERVED COLD OR WARM).

ALBONDIGAS con TUCO

TRADITIONAL SPANISH MEATBALLS SEASONED WITH PAPRIKA, SERVED IN TOMATO SALSA.

PINCHITOS de POLLO

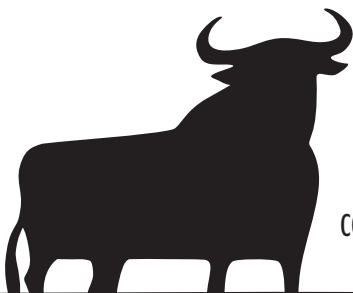
SKEWERED CHICKEN MARINATED IN CHIMICHURRI TOPPED WITH FRESH LEMON.

GAMBAS al AJILLO

PRAWNS PANFRIED IN GARLIC OIL, SALT & PEPPER.

MEJILLONES en SALSA de CHILI

GIANT POT OF CHILLI MUSSELS WITH A HINT OF BASIL COOKED IN A CLEAR BROTH.



EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED.
CONFIRMATION OF NUMBERS MUST BE CONFIRMED 24HRS PRIOR TO BOOKING OR FULL PER HEAD CHARGE WILL APPLY.

EL BULLÍ

GRUPO de AMIGOS

\$45 PER HEAD

ENSALADA IBERICA

BABY COS TOSSEO WITH GARDEN RADISH, CUCUMBER, CAPSICUM & SHAVED MANCHEGO CHEESE DRIZZLED IN OLIVE OIL & A SPANISH SHERRY VINAIGRETTE.

MENESTRA

ASSORTMENT OF CHARGRILLED ROAST BABY PEPPERS, ARTICHOKE HEARTS, MARINATED EGGPLANT, SPANISH ONION & ZUCCHINI.

PATATAS EL BULLI

CRISPY BABY POTATOES IN A TOMATO, CHILLI & ALLIOLI DRESSING.

CHORIZO a la SIDRA

CRISPY PANFRIED CHORIZO & SPANISH ONION IN A CIDER GLAZE.

ALBONDIGAS de PAELLA

TRADITIONAL PAELLA LACED WITH CHICKEN & CHORIZO ROLLED INTO BALLS, FRIED & DRIZZLED WITH ALLIOLI.

SETAS RELLENAS

STUFFED GRILLED MUSHROOMS FILLED WITH PANCETTA, PARSLEY & MANCHEGO CHEESE.

GAMBAS a la SEVILLANA

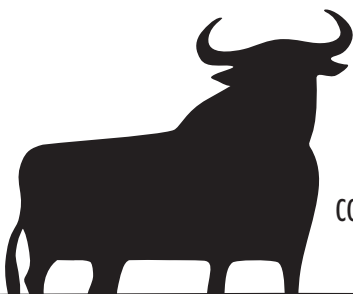
PRAWNS PANFRIED IN A TOMATO BASED GARLIC, CHILLI & OLIVE OIL SAUCE.

CORDERO ADOBADO a la PLANCHA

MARINATED BARBECUED LAMB FILLETS.

MEJILLONES en SALSA de CHILI

GIANT POT OF CHILLI MUSSELS WITH A HINT OF BASIL COOKED IN A CLEAR BROTH.



EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED. CONFIRMATION OF NUMBERS MUST BE CONFIRMED 24HRS PRIOR TO BOOKING OR FULL PER HEAD CHARGE WILL APPLY.

EL BULLÍ

GRUPO de AMIGOS

\$50 PER HEAD

ENSALADA IBERICA

BABY COS TOSSEO WITH GARDEN RADISH, CUCUMBER, CAPSICUM & SHAVED MANCHEGO CHEESE DRIZZLED IN OLIVE OIL & A SPANISH SHERRY VINAIGRETTE.

ENSALADA de TOMATE

LAYERS OF VINE RIPENED TOMATO, SPANISH ONION & FRESH BASIL SERVED IN A VINAIGRETTE DRESSING.

PATATAS EL BULLI

CRISPY BABY POTATOES IN A TOMATO, CHILLI & ALLIOLI DRESSING.

PINCHITOS de POLLO

SKEWERED CHICKEN MARINATED IN CHIMICHURRI TOPPED WITH FRESH LEMON.

GAMBAS al AJILLO

PRAWNS PANFRIED IN GARLIC OIL, SALT & PEPPER.

PULPITOS a la PLANCHA

CHARGILLED BABY OCTOPUS MARINATED IN CHIMICHURRI.

CORDERO ADOBADO a la PLANCHA

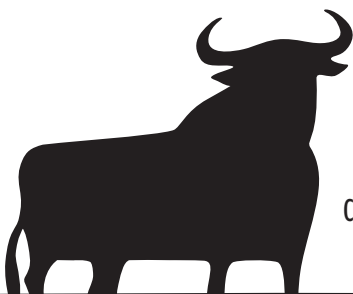
MARINATED BARBECUED LAMB FILLETS.

Y (AND)

PAELLA

TRADITIONAL SEAFOOD & RICE DISH.

EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED. CONFIRMATION OF NUMBERS MUST BE CONFIRMED 24HRS PRIOR TO BOOKING OR FULL PER HEAD CHARGE WILL APPLY.



ELBULLÍ

GRUPO de AMIGOS

\$55 PER HEAD

Tapas and Dessert

ENSALADA de TOMATE

LAYERS OF VINE RIPENED TOMATO, SPANISH ONION & FRESH BASIL
SERVED IN A VINAIGRETTE DRESSING.

MELON con JAMÓN

JUICY CHUNKS OF FRESH ROCKMELON WRAPPED IN THINLY SLICED SERRANO HAM.

PIMIENTOS RELLENOS

BABY RED PEPPERS STUFFED WITH FISH,
CAPERS & CHILLI.

OR

BOQUERONES

BABY SARDINES FILLETED IN A GARLIC OLIVE OIL DRESSING.

GNOCCI con PICOS AZUL

HOMEMADE GNOCCI PAN FRIED WITH BLUE CHEESE & SERRANO HAM.

SETAS RELLENAS

STUFFED GRILLED MUSHROOMS
FILLED WITH PANCETTA, PARSLEY & MANCHEGO CHEESE.

GAMBAS al AJILLO

PRAWNS PANFRIED IN GARLIC OIL, SALT & PEPPER.

EMPANADILLAS

AUTHENTIC SPICED BEEF, OLIVES & EGG WRAPPED IN PUFFED PASTRY.

PINCHITOS de POLLO

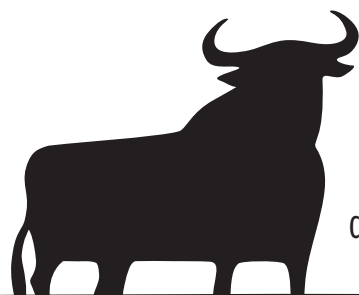
SKEWERED CHICKEN MARINATED IN CHIMICHURRI TOPPED WITH FRESH LEMON.

CORDERO ADOBADO a la PLANCHA

MARINATED BARBECUED LAMB FILLETS.

CHURROS

DONUT FINGERS ROLLED IN CINNAMON SUGAR, WITH DULCE LECHE (CARAMEL),
WHIPPED CREAM & STRAWBERRIES.
(2 CHURROS PER PERSON!)



EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED.
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EL BULLÍ

GRUPO de AMIGOS

\$60 PER HEAD

ENSALADA de TOMATE

LAYERS OF VINE RIPENED TOMATO, SPANISH ONION & FRESH BASIL
SERVED IN A VINAIGRETTE DRESSING.

BOQUERONES

BABY SARDINES FILLETED IN A GARLIC OLIVE OIL DRESSING.

EMPANADILLAS

AUTHENTIC SPICED BEEF, OLIVES & EGG WRAPPED IN PUFFED PASTRY.

OR

CORDERO ADOBADO a la PLANCHA

MARINATED BARBECUED LAMB FILLETS.

SETAS RELLENAS

STUFFED GRILLED MUSHROOMS
FILLED WITH PANCETTA, PARSLEY & MANCHEGO CHEESE.

GNOCCI con PICOS AZUL

HOMEMADE GNOCCI PAN FRIED WITH BLUE CHEESE & SERRANO HAM.

PAELLA (STACKED)

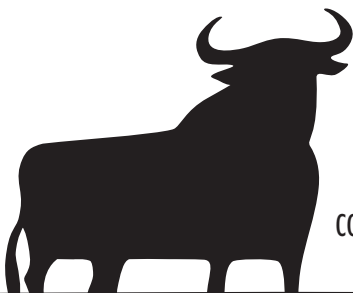
TRADITIONAL SEAFOOD & RICE DISH.

CHURROS

DONUT FINGERS ROLLED IN CINNAMON SUGAR, WITH DULCE LECHE (CARAMEL),
WHIPPED CREAM & STRAWBERRIES.

QUESOS FRESCOS

SELECTION OF SPANISH CHEESES
WITH SEASONAL FRUITS AND QUINCE.



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