

# EL BULLÍ

## GRUPO de AMIGOS

**\$42 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**

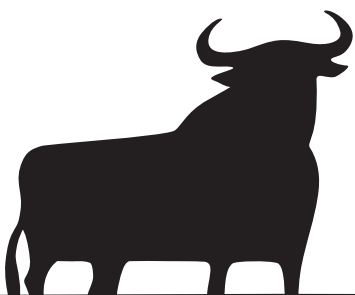
SKEWERED CHICKEN MARINATED IN CHIMICHURRI TOPPED WITH FRESH LEMON.

### **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.



ALL TAPAS ON SET MENUS ARE EQUALLY PORTIONED SO NOBODY MISSES OUT.  
EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED.

# EL BULLI

## GRUPO de AMIGOS

**\$51 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.

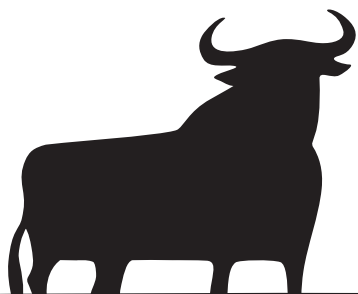
### **LOMO ADOBADO A LA PLANCHA**

CHARGRILLED EYE FILLET MARINATED IN CHIMICHURRI.

### **MEJILLONES en SALSA de CHILI**

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

ALL TAPAS ON SET MENUS ARE EQUALLY PORTIONED SO NOBODY MISSES OUT.  
EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED.



# EL BULLÍ

## GRUPO de AMIGOS

**\$59 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.

### **LOMO ADOBADO A LA PLANCHA**

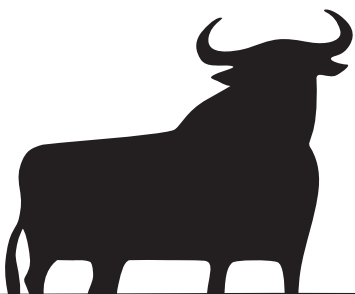
CHARGILLED EYE FILLET MARINATED IN CHIMICHURRI.

Y (AND)

### **PAELLA**

TRADITIONAL SEAFOOD & RICE DISH.

ALL TAPAS ON SET MENUS ARE EQUALLY PORTIONED SO NOBODY MISSES OUT.  
EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED.



# EL BULLÍ

## GRUPO de AMIGOS

**\$65 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.

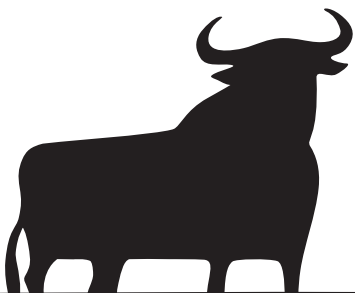
**LOMO ADOBADO A LA PLANCHA**

CHARGRILLED EYE FILLET MARINATED IN CHIMICHURRI.

**CHURROS**

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

ALL TAPAS ON SET MENUS ARE EQUALLY PORTIONED SO NOBODY MISSES OUT.  
EL BULLI WELCOMES BIRTHDAY CAKES. PLEASE NOTE A \$2 PER PERSON CAKEAGE WILL BE CHARGED.



# EL BULLI

## GRUPO de AMIGOS

**\$72 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

### **LOMO ADOBADO A LA PLANCHA**

CHARGRILLED EYE FILLET MARINATED IN CHIMICHURRI.

### **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)**

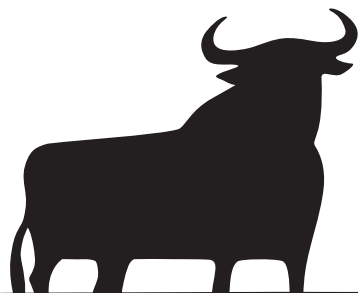
TRADITIONAL SEAFOOD & RICE DISH.

### **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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