

## FIRST COURSE

### GARBANZO FRITO

*Chickpea stew, chorizo, kale* <sup>GF</sup>

### ANDALUSIAN GAZPACHO

*Spanish chilled vegetable soup*

### SPINACH SALAD

*Beets, baby spinach, candied walnuts, arugula, goat cheese*

### POTATO TORTILLA

*Traditional Spanish omelet, roasted garlic aioli* <sup>GF</sup>

### HUEVOS 'BULLA'

*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

## SECOND COURSE

### SNAPPER & QUINOA

*Lemon caper butter, quinoa soy salad* <sup>GF</sup>

### FÚTBOL CLUB

*Breaded chicken breast, bacon, grilled chicken, lettuce, tomato, mustard aioli, pan de cristal*

### ROASTED VEGETABLE BRIOCHE

*Portobello, piquillo peppers, spinach, caramelized onions, goat cheese, asparagus*

### ENSALADA DE PESCADO

*Tempura snapper, heirloom tomato, artisan lettuce, lemon vinaigrette*

### 'BULLA' BURGER

*Piquillo peppers, cipollini onions, tetilla cheese, truffle fries* <sup>GF</sup> *(no bread or fries)*

## DESSERT

### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

### TORRIJA

*Caramelized brioche, turrón ice cream, honey*

### 19. TWO COURSE MENU

### 23. THREE COURSE MENU WITH DESSERT

## PARA EMPEZAR - APPETIZERS

<b>ANDALUSIAN GAZPACHO</b> <i>Spanish chilled vegetable soup</i>	6.	<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
<b>CRISPY CALAMARI</b> <i>Tartar sauce</i>	8.	<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli*</i>	6.5
<b>POTATO TORTILLA</b> <sup>GF</sup> <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.	<b>HAM CROQUETTES</b> <i>Serrano ham, fig jelly</i>	7.
<b>SAUTÉED GARLIC SHRIMP</b> <sup>GF</sup> (no bread) <i>Brandy, pepper flakes</i>	10.	<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, manchego, tomato frito</i>	9.
<b>TUNA TARTAR</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.	<b>PINTXOS</b> YOUR CHOICE OF: • Cumin marinated pork loin skewer, mojo verde, Greek yogurt • Chicken skewer, yogurt sauce, salsa criolla	9. 8.
<b>CEVICHE</b> <i>Shrimp, crispy shallots, lemon, orange*</i>	12.	<b>SHORT RIB MONTADITOS</b> <i>Tomato marmalade, guindilla, tetilla cheese</i>	11.

### PLATOS FUERTES

### ENTRÉES

add garden salad 3.

<b>ARROZ NEGRO</b> <sup>GF</sup> <i>Valencia style rice, calamari ink, sofrito, aioli, grilled octopus, green pea purée*</i>	17.	<b>CHURRASCO</b> <sup>GF</sup> (no mojo verde) <i>Grilled skirt steak, marbled potatoes, piquillo confit, mojo verde</i>	18.
<b>BRAISED SHORT RIBS</b> <sup>GF</sup> (no potato chips) <i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	18.	<b>SHRIMP CURRY</b> <i>Cream, artichoke confit, steamed rice</i>	15.
<b>SNAPPER AL AJILLO</b> <sup>GF</sup> <i>Garlic sauce, marble potatoes, shallot confit</i>	15.	<b>ARROZ CALDOSO</b> <i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	15.
<b>SNAPPER &amp; QUINOA</b> <sup>GF</sup> <i>Lemon caper butter, quinoa soy salad</i>	18.	<b>SALMON</b> <sup>GF</sup> (no sauce) <i>Baby spinach, chickpeas, lemon cream*</i>	13.
		<b>POLLO AL CHILINDRÓN</b> <sup>GF</sup> <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.

## BOCATAS - SANDWICHES served with homemade potato chips

<b>'BULLA' BURGER</b> <sup>GF</sup> (no bread or fries) <i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche</i>	13.
<b>FÚTBOL CLUB</b> <i>Breaded chicken breast, bacon, marinated grilled chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	14.
<b>JAMÓN SERRANO</b> <i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>	12.5
<b>POLLO</b> <i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	12.
<b>ROASTED VEGETABLE BRIOCHE</b> <i>Portobello, piquillo peppers, spinach, caramelized onions, goat cheese, asparagus</i>	10.
add garden salad 3.    add patatas bravas 2.    add truffle fries 2.	

## ENSALADAS - SALADS

<b>SEARED TUNA SALAD</b> <sup>GF</sup> (no wonton strips) <i>Avocado, mango, ginger vinaigrette, artisan lettuce, wonton strips</i>	14.
<b>ENSALADA DE PESCADO</b> <i>Tempura snapper, heirloom tomato, artisan lettuce, lemon vinaigrette</i>	14.
<b>GRILLED OCTOPUS</b> <sup>GF</sup> (no croutons) <i>Tomatoes, cucumber, croutons, fresh lemon</i>	14.
<b>SPINACH &amp; GRILLED CHICKEN</b> <i>Beets, baby spinach, candied walnuts, arugula, Spanish blue cheese</i>	11.
<b>KALE &amp; SEARED SHRIMP</b> <sup>GF</sup> (no barley) <i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	14.

## EMBUTIDOS - CURED MEATS <sup>GF</sup> (no bread)

<b>JAMÓN SERRANO</b> <i>'Fermín' Serrano ham, aged 18 months</i>	6.5
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b> <i>Acorn fed pure Iberian ham</i>	15.
<b>FINOCCHIO</b> <i>Uncured Italian salami, fennel</i>	6.5
<b>CHORIZO DE CANTIMPALO</b> <i>Mildly spicy pork sausage from Segovia</i>	6.5
<b>LOMO IBÉRICO</b> <i>Cured Iberian pork loin</i>	6.5
<b>SALCHICHÓN</b> <i>Spanish sausage cured with garlic and herbs</i>	6.5

## QUESOS - CHEESES <sup>GF</sup> (no bread)

<b>IDIAZÁBAL</b> <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.5
<b>TETILLA</b> <i>Semi soft cow's milk, mild buttery flavor</i>	6.5
<b>MAHÓN</b> <i>Firm cow's milk, lemony, salty, tangy flavor</i>	6.5
<b>LEONORA</b> <i>Soft goat's milk from León, medium strong flavor</i>	6.5
<b>MANCHEGO</b> <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	6.5
<b>MAXORATA</b> <i>Canarian semi hard goat's milk, pimentón rind</i>	6.5

**PAN DE CRISTAL CON TOMATE** *Toasted crispy ethereal bread brushed with fresh tomato* 6.  
**HOUSE MARINATED OLIVES** <sup>GF</sup> *Thyme, orange peel, garlic* 4.