

FIRST COURSE*Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale (GF)***GAZPACHO ANDALUZ***Spanish chilled vegetable soup***ENSALADA DE ESPINACAS***Baby spinach, beets, candied walnuts, arugula, Spanish goat cheese***CROQUETAS DE JAMÓN***Serrano ham croquettes, fig jelly***CAESAR SALAD***Kale, serrano-caesar dressing, manchego, croutons***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***PINTXO & TOSTADA DE AGUACATE***Cumin marinated grilled chicken skewers, avocado toast, tomato salad***BRIOCHE DE VERDURAS***Portobello, piquillos, spinach, caramelized onions, goat cheese, mojo verde, patatas bravas***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***SALMON***Baby spinach, chickpeas, lemon cream***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas (GF) (no bread or fries)***DESSERT***Select one***FLAN DE COCO***Coconut flan, passion fruit sorbet***CHURROS CON CHOCOLATE***Traditional fried dough, chocolate sauce, dulce de leche***18. TWO COURSE MENU****23. THREE COURSE MENU**



PARA EMPEZAR - APPETIZERS

TUNA TARTAR Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*	14.	HUEVOS 'BULLA' Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	10.5
ANDALUSIAN GAZPACHO Spanish chilled vegetable soup	6.	PATATAS BRAVAS Crispy potato cubes, spicy brava sauce, aioli*	6.5
CRISPY CALAMARI Homemade tartar sauce	10.	HAM CROQUETTES Serrano ham, fig jelly	7.
POTATO TORTILLA <small>(no bread)</small>	6.	MONTADITOS Brisket, tomato marmalade, guindilla, tetilla cheese	11.
SAUTÉED GARLIC SHRIMP <small>(no bread)</small>	10.	ALBÓNDIGAS Veal and pork meatballs, Manchego, tomate frito	9.
CEVICHE DE JALAPEÑO Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*	12.	PINTXOS Your choice of: • Cumin marinated pork loin skewer, mojo verde, Greek yogurt 9. • Chicken skewer, Greek yogurt, salsa criolla 8.	

PLATOS FUERTES

ENTRÉES

add garden salad 3.

ARROZ NEGRO	Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*
CANNELONI	'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil
SNAPPER AL AJILLO	Garlic sauce, marble potatoes, shallot confit
POLLO AL CHILINDRÓN	Pan seared chicken, Serrano ham, red pepper stew, steamed rice
SHRIMP CURRY	Cream, artichoke confit, steamed rice

PULPO <small>(no croutons)</small>	17.	Grilled octopus, tomatoes, cucumber, croutons, lemon	17.
CHURRASCO MORUNO	13.	Cumin marinated skirt steak, mojo verde, green peppercorn sauce, sweet potato terrine	22.
PINTXO & AVOCADO TOAST	17.	Cumin marinated grilled chicken skewers, avocado toast, tomato salad	13.
ARROZ CALDOSO	13.	Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron	15.
SALMON	15.	Baby spinach, chickpeas, lemon cream*	16.

BOCATAS - SANDWICHES served with homemade potato chips

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

ENSALADAS - SALADS

SPINACH	8.	Beets, walnuts, arugula, Spanish goat cheese	ADD:
TOMATO & CUCUMBER <small>(no croutons)</small>	8.	Tomatoes, cucumber, croutons, lemon	Crispy Serrano 3.
KALE <small>(no barley)</small>	9.	Barley, roasted beets, Spanish goat cheese, lemon maple dressing	Salmon 7.
VERDE	9.	Roasted brussels sprouts, crispy kale, lemon maple dressing	Chicken 5.
CAESAR	8.	Kale, serrano-caesar dressing, manchego, croutons	Shrimp 6.

EMBUTIDOS - CURED MEATS (no bread)

JAMÓN SERRANO	6.5	'Fermin' Serrano ham, aged 15 months
PALETA IBÉRICA DE BELLOTA FERMÍN	15.	Acorn fed pure Iberian ham
COPPA	6.5	Marinated & cured pork collar, pimentón, garlic, sea salt
CHORIZO DE CANTIMPALO	6.5	Mildly spicy pork sausage from Segovia
LOMO IBÉRICO	6.5	Cured Iberian pork loin
SALCHICHÓN IBÉRICO	6.5	Acorn fed pure Iberian sausage, cured with garlic & herbs

QUESOS - CHEESES (no bread)

IDIAZÁBAL	6.5	Firm sheep's milk, lightly smoked from the Basque country
TETILLA	6.5	Semi soft cow's milk, mild buttery flavor
MAHÓN	6.5	Firm cow's milk, lemony, salty, tangy flavor
LEONORA	6.5	Soft goat's milk from León, medium strong flavor
MANCHEGO	6.5	Sheep's milk, nutty, sweet, tangy flavor, aged 6 months
MURCIA AL VINO	6.5	Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.
PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5
HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.