

PARA EMPEZAR - APPETIZERS

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

PLATOS FUERTES

ENTRÉES

add garden salad 3.

ARROZ NEGRO ^{GF} Valencia style rice, calamari ink, sofrito, aioli, grilled octopus, green pea purée*	17.
BRAISED SHORT RIBS ^{GF} (no potato chips) Tetilla cheese, potato foam, cipollini onions, red wine sauce	18.
SNAPPER AL AJILLO ^{GF} Garlic sauce, marble potatoes, shallot confit	15.
SNAPPER & QUINOA ^{GF} Lemon caper butter, quinoa soy salad	15. 16. 13.

CHURRASCO ^{GF} Grilled skirt steak, marbled potatoes, piquillo confit, mojo verde	18.
SHRIMP CURRY Cream, artichoke confit, steamed rice	15.
ARROZ CALDOSO Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron	15.
SALMON ^{GF} Baby spinach, chickpeas, lemon cream*	16.
POLLO AL CHILINDRÓN ^{GF} Grilled chicken breast, Serrano ham, red pepper stew, steamed rice	13.

BOCATAS - SANDWICHES served with homemade potato chips

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

ENSALADAS - SALADS

SEARED TUNA SALAD ^{GF} (no wonton strips) Avocado, mango, ginger vinaigrette, artisan lettuce, wonton strips	14.
GRILLED OCTOPUS ^{GF} (no croutons) Tomatoes, cucumber, croutons, fresh lemon	16.
SPINACH & GRILLED CHICKEN Beets, baby spinach, candied walnuts, arugula, Spanish blue cheese	11.
KALE & SEARED SHRIMP ^{GF} (no barley) Barley, roasted beets, goat cheese, lemon maple dressing	14.

EMBUTIDOS - CURED MEATS ^{GF} (no bread)

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

QUESOS - CHEESES ^{GF} (no bread)

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

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.

HOUSE MARINATED OLIVES ^{GF} Thyme, orange peel, garlic 4.