


## FIRST COURSE

Select one

### GARBANZO FRITO

Chickpea stew, chorizo, kale 

### SPINACH SALAD

Beets, candied walnuts, arugula, Spanish goat cheese

### HAM CROQUETTES

Serrano ham, 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 & AVOCADO TOAST

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

### ROASTED VEGETABLE BRIOCHE

Portobello, piquillos, spinach, caramelized onions, goat cheese, 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  (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

18% service charge will be added to parties of six or more.  gluten free



## PARA EMPEZAR - APPETIZERS

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

## PLATOS FUERTES

## ENTRÉES

add garden salad 3.

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

<b>PULPO</b> (no croutons)	17.	Grilled octopus, tomatoes, cucumber, croutons, lemon	17.
<b>BISTRO FILET</b> (no shishito peppers)	13.	Spanish paprika rub, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine	22.
<b>PINTXO &amp; AVOCADO TOAST</b>	17.	Cumin marinated grilled chicken skewers, avocado toast, tomato salad	13.
<b>ARROZ CALDOSO</b>	13.	Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron	15.
<b>SALMON</b>	15.	Baby spinach, chickpeas, lemon cream*	16.

BOCATAS - SANDWICHES served with homemade potato chips

<b>'BULLA' BURGER</b> (no bread or fries)	13.	Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun
<b>FÚTBOL CLUB</b>	14.	Breaded chicken, bacon, marinated grilled chicken, lettuce, tomato, mustard aioli, pan de cristal
<b>JAMÓN SERRANO</b>	12.5	Serrano ham, sliced tomato, stracciatella, basil, pan de cristal
<b>POLLO</b>	12.	Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal
<b>ROASTED VEGETABLE BRIOCHE</b>	10.5	Portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese add garden salad 3. add patatas bravas 2. add truffle fries 2.

## ENSALADAS - SALADS

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

## EMBUTIDOS - CURED MEATS (no bread)

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

## QUESOS - CHEESES (no bread)

<b>IDIAZÁBAL</b>	6.5	Firm sheep's milk, lightly smoked from the Basque country
<b>TETILLA</b>	6.5	Semi soft cow's milk, mild buttery flavor
<b>MAHÓN</b>	6.5	Firm cow's milk, lemony, salty, tangy flavor
<b>LEONORA</b>	6.5	Soft goat's milk from León, medium strong flavor
<b>MANCHEGO</b>	6.5	Sheep's milk, nutty, sweet, tangy flavor, aged 6 months
<b>MURCIA AL VINO</b>	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.