

{LIVE. SHARE. INDULGE.}

FIRST COURSE

GARBANZO FRITO ^{GF}

Chickpea stew, chorizo, kale

GAZPACHO ANDALUZ

Spanish chilled vegetable soup

ENSALADA DE ESPINACAS

Baby spinach, beets, candied walnuts, arugula, Cabrales, aged sherry vinegar

TORTILLA ESPAÑOLA ^{GF}

*Traditional Spanish omelet, roasted garlic aioli**

HUEVOS 'BULLA'

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

SECOND COURSE

MERO EN ADOBO

Grouper fried Cádiz style, aioli potatoes, avocado, seasonal salad

FÚTBOL CLUB

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

BRIOCHE DE VEGETALES

Roasted portobello, piquillo peppers, spinach, goat cheese, truffle fries

ARROZ A LA CUBANA ^{GF}

*Sautéed rice, pork belly, fried eggs, tomato sauce, bananas**

'BULLA' BURGER ^{GF} (no bread or fries)

45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, truffle 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

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify us of any food allergies. 18% service charge will be added to parties of six or more.

^{GF} gluten free.



PARA EMPEZAR - APPETIZERS

GAZPACHO ANDALUZ

Spanish chilled vegetable soup

BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

TORTILLA ESPAÑOLA ^{GF}

Traditional Spanish omelet, roasted garlic aioli*

PIMIENTOS DE PADRÓN

Blistered shishito peppers, sea salt

GAMBAS AL AJILLO ^{GF} (no bread)

Sautéed shrimp, garlic, guindilla

TARTAR DE ATÚN

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

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| 6. | HUEVOS 'BULLA' | 10. |
| | Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil* | |
| 9. | PATATAS BRAVAS | 7. |
| | Crispy potato cubes, spicy brava sauce, aioli | |
| 7. | CROQUETAS DE JAMÓN | 10. |
| | Iberian ham croquettes, fig jelly | |
| 11. | ALBÓNDIGAS | 10. |
| | Veal and pork meatballs, stracciatella, tomato frito | |
| 14. | COCA DE RABO | 16. |
| | Oxtail flatbread, Mahón, grilled green onions, truffle oil | |
| 15. | MONTADITOS DE COSTILLAS | 11. |
| | Braised short ribs, tomato marmalade, guindilla, tetilla cheese | |

PLATOS FUERTES

ENTRÉES

add garden salad 3.

ARROZ NEGRO ^{GF}

Bomba rice, calamari ink, sofrito, aioli, grilled octopus, green pea purée*

COSTILLAS DE RES ^{GF} (no potato chips)

Braised short ribs, tetilla cheese, potato foam, red wine sauce

ARROZ CREMOSO ^{GF}

Bomba rice, wild mushrooms, Idiazábal

MERO CON QUINOA ^{GF}

Black grouper, lemon caper butter, quinoa soy salad

CHURRASCO ^{GF} (no ajo perejil)

Grilled skirt steak, marbled potatoes, piquillo confit, ajo perejil

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| 17. | CAMARONES AL CURRY ^{GF} (no bread) | 17. |
| | Sautéed shrimp, curry cream, artichoke confit, steamed rice | |
| 17. | BRANZINO AL AJILLO | 18. |
| | Seared branzino, garlic sauce, marbled potatoes, shallot confit | |
| 12. | SALMÓN ORGÁNICO ^{GF} (no sauce) | 16. |
| | Atlantic salmon, baby spinach, chickpeas, lemon cream* | |
| 18. | ARROZ CALDOSO | 15. |
| | Bomba rice, shrimp, chicken, calamari, red sofrito, saffron | |
| 18. | POLLO AL CHILINDRÓN ^{GF} | 14. |
| | Grilled chicken breast, Serrano ham, red pepper stew, steamed rice | |

BOCATAS - SANDWICHES

'BULLA' BURGER ^{GF} (no bread or fries)

45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche

FÚTBOL CLUB

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

JAMÓN SERRANO

Serrano ham, sliced tomato, stracciatella, basil, pan de cristal

POLLO

Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal

BRIOCHE DE VERDURAS

Roasted portobello, piquillo peppers, spinach, caramelized onions, goat cheese, mojo verde

add garden salad 3. add patatas bravas 2. add truffle fries 2.

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| 15. | SALPICÓN DE MARISCOS ^{GF} (no potato chips) | 17. |
| | Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato* | |
| 14. | ENSALADA DE PESCADO FRITO | 14. |
| | Grouper, crispy potato cubes, heirloom tomato, artisan lettuce, lemon vinaigrette | |
| 12.5 | ENSALADA DE PULPO ^{GF} (no croutons) | 14. |
| | Grilled octopus, tomatoes, cucumber | |
| 12. | ENSALADA DE ESPINACAS | 11. |
| | Grilled chicken, beets, baby spinach, candied walnuts, arugula, Valdeón, aged sherry vinegar | |
| 10. | ENSALADA DE KALE ^{GF} (no barley) | 15. |
| | Kale, barley, roasted beets, goat cheese, lemon maple dressing, grilled shrimp | |

EMBUTIDOS - CURED MEATS

^{GF} (no bread)

JAMÓN SERRANO

'Fermín' Serrano ham, aged 18 months

PALETA IBÉRICA DE BELLOTA FERMÍN

Acorn fed pure Iberian ham

FUET

Hard pork sausage from the Pyrenees

CHORIZO DE BELLOTA

Black foot Iberian pork sausage from Salamanca

LOMO IBÉRICO

Cured Iberian pork loin

SALCHICHÓN

Spanish sausage cured with garlic and herbs

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| 8. | IDIAZÁBAL | 8. |
| | Firm sheep's milk, lightly smoked from the Basque country | |
| 15. | TETILLA | 7. |
| | Semi soft cow's milk, mild buttery flavor | |
| 7. | MAHÓN | 8. |
| | Firm cow's milk, lemony, salty, tangy flavor | |
| 7. | LEONORA | 9. |
| | Soft goat's milk from León, medium strong flavor | |
| 10. | MANCHEGO | 7. |
| | Sheep's milk, nutty, sweet, tangy flavor, aged 6 months | |
| 6. | MAXORATA | 10. |
| | Canarian semi hard goat's milk, pimentón rind | |

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

ACEITUNAS MARINADAS ^{GF} House marinated olives with thyme and orange peel 6.