

FIRST COURSE

GARBANZO FRITO

Chickpea stew, chorizo, kale ^{GF}

GAZPACHO ANDALUZ

Spanish chilled vegetable soup

ENSALADA DE ESPINACAS

Baby spinach, beets, candied walnuts, arugula, Leonora cheese, aged sherry vinegar

TORTILLA ESPAÑOLA

Traditional Spanish omelet, caramelized onions, garlic aioli ^{GF}

HUEVOS 'BULLA'

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

SECOND COURSE

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

FÚTBOL CLUB

Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal

BRIOCHE DE VEGETALES

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

ARROZ A LA CUBANA

Sautéed rice, pork belly, fried eggs, tomato sauce, bananas ^{GF}

'BULLA' BURGER

Piquillo peppers, caramelized onions, tetilla cheese, truffle fries ^{GF} (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

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

^{GF} gluten free



PARA EMPEZAR - APPETIZERS

HUEVOS 'BULLA' Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	10.5	GAZPACHO ANDALUZ Spanish chilled vegetable soup	6.
BUÑUELOS DE BACALAO Codfish fritters, homemade tartar sauce	8.	PATATAS BRAVAS Crispy potato cubes, spicy brava sauce, aioli	6.5
PIMIENTOS DE PADRÓN Blistered shishito peppers, sea salt	9.	CROQUETAS DE JAMÓN Serrano ham croquettes, fig jelly	7.
CEVICHE DE JALAPEÑO ^{GF} Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips	12.	ALBÓNDIGAS Veal and pork meatballs, Manchego, tomato frito	9.
MONTADITOS Brisket, tomato marmalade, guindilla, tetilla cheese	11.	TORTILLA ESPAÑOLA ^{GF} Traditional Spanish omelet, caramelized onions, garlic aioli*	6.
GAMBAS AL AJILLO ^{GF} (no bread) Sautéed shrimp, garlic, guindilla	10.	TARTAR DE ATÚN Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*	14.

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN ^{GF} Pan seared chicken, Serrano ham, red pepper stew, steamed rice	13.	PINTXO Y TOSTADA DE AGUACATE Cumin marinated grilled chicken skewers, avocado toast, tomato salad	13.
PARCO AL AJILLO Seared red snapper, garlic sauce, marbled potatoes, piquillo confit	17.	SALMÓN ^{GF} Baby spinach, chickpeas, lemon cream*	16.
CHURRASCO MORUNO ^{GF} (no crispy potatoes) Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine	22.	CAMARONES AL CURRY ^{GF} (no bread) Sautéed shrimp, curry cream, steamed rice, artichoke confit	15.
ARROZ NEGRO ^{GF} Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*	17.	ARROZ CALDOSO Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron	15.
PULPO ^{GF} (no croutons) Grilled octopus, tomatoes, cucumber, croutons, lemon	17.	CANNELLONI 'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil	14.

BOCATAS - SANDWICHES

POLLO Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal	12.	SPINACH Beets, walnuts, arugula, Spanish goat cheese	8.	ADD:
BRIOCHE DE VERDURAS Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde	10.5	TOMATO & CUCUMBER ^{GF} (no croutons) Tomatoes, cucumber, croutons, lemon	8.	Crispy Serrano 3.
JAMÓN SERRANO Serrano ham, sliced tomato, stracciatella, basil, pan de cristal	12.5	KALE ^{GF} (no barley) Barley, roasted beets, Spanish goat cheese, lemon maple dressing	9.	Salmon 7.
'BULLA' BURGER ^{GF} (no bread or fries) Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun	13.	VERDE Roasted brussels sprouts, crispy kale, lemon maple dressing	9.	Chicken 5.
FÚTBOL CLUB Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal add garden salad 3. add patatas bravas 2. add truffle fries 2.	14.	CAESAR Kale, serrano-caesar dressing, manchego, croutons	8.	Shrimp 6.

EMBUTIDOS - CURED MEATS

^{GF} (no bread)

JAMÓN SERRANO 'Fermin' Serrano ham, aged 15 months	6.5	QUESOS - CHEESES ^{GF} (no bread)	
PALETA IBÉRICA DE BELLOTA FERMÍN Acorn fed pure Iberian ham	15.	IDIAZÁBAL Firm sheep's milk, lightly smoked from the Basque country	6.5
COPPA Marinated & cured pork collar, pimentón, garlic, sea salt	6.5	TETILLA Semi soft cow's milk, mild buttery flavor	6.5
CHORIZO DE CANTIMPALO Mildly spicy pork sausage from Segovia	6.5	MAHÓN Firm cow's milk, lemony, salty, tangy flavor	6.5
LOMO IBÉRICO Cured Iberian pork loin	6.5	LEONORA Soft goat's milk from León, medium strong flavor	6.5
SALCHICHÓN IBÉRICO Acorn fed pure Iberian sausage, cured with garlic & herbs	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

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5

ACEITUNAS MARINADAS ^{GF} House marinated olives with thyme and orange peel 4.