

**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, 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

### HUEVOS 'BULLA'

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

### BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

### PIMIENTOS DE PADRÓN

Blistered shishito peppers, sea salt

### MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

### GAMBAS AL AJILLO <sup>GF</sup> (no bread)

Sautéed shrimp, garlic, guindilla

10.5

### GAZPACHO ANDALUZ

Spanish chilled vegetable soup

### PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

8.

### CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

9.

### ALBÓNDIGAS

Veal and pork meatballs, manchego, tomate frito

11.

### TORTILLA ESPAÑOLA <sup>GF</sup>

Traditional Spanish omelet, caramelized onions, roasted garlic aioli\*

10.

### TARTAR DE ATÚN

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

6.

6.5

7.

9.

6.

14.

## PLATOS FUERTES

## ENTRÉES

add garden salad 3.

### POLLO AL CHILINDRÓN <sup>GF</sup>

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

### PARGO AL AJILLO

Seared red snapper, garlic sauce, marbled potatoes, shallot confit

### CHURRASCO MORUNO <sup>GF</sup> (no crispy potatoes)

Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine

### ARROZ NEGRO <sup>GF</sup>

Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas\*

### PULPO <sup>GF</sup> (no croutons)

Grilled octopus, tomatoes, cucumber, croutons, lemon

### 13. PINTXO & AVOCADO TOAST

Chicken skewer, avocado purée, marinated tomatoes, yogurt, mojo verde

### 17. SALMÓN <sup>GF</sup>

Baby spinach, chickpeas, lemon cream\*

### 22. CAMARONES AL CURRY <sup>GF</sup> (no bread)

Sautéed shrimp, curry cream, steamed rice, artichoke confit

### ARROZ CALDOSO

17. Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

### CANNELLONI

17. 'Catalán Style' ground veal and pork, béchamel, tetilla cheese

13.

16.

15.

15.

16.

## BOCATAS - SANDWICHES

### POLLO

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

12.

### BRIOCHE DE VERDURAS

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

10.

### JAMÓN SERRANO

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

12.5

### 'BULLA' BURGER <sup>GF</sup> (no bread or fries)

Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche

13.

### FÚTBOL CLUB

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

14.

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

## ENSALADAS - SALADS

### SPINACH

Beets, walnuts, arugula, Spanish goat cheese

8.

### TOMATO & CUCUMBER <sup>GF</sup> (no croutons)

Tomatoes, cucumber, croutons, lemon

8.

### KALE <sup>GF</sup> (no barley)

Barley, roasted beets, Spanish goat cheese, lemon maple dressing

9.

### VERDE

Roasted brussels sprouts, crispy kale, lemon maple dressing

9.

### CAESAR

Kale, serrano-caesar dressing, manchego, croutons

8.

### ADD:

Crispy Serrano 3.

Salmon 7.

Chicken 5.

Shrimp 6.

## EMBUTIDOS - CURED MEATS

<sup>GF</sup> (no bread)

### JAMÓN SERRANO

'Fermin' Serrano ham, aged 15 months

6.5

### PALETA IBÉRICA DE BELLOTA FERMÍN

Acorn fed pure Iberian ham

15.

### COPPA

Marinated & cured pork collar, pimentón, garlic, sea salt

6.5

### CHORIZO DE CANTIMPALO

Mildly spicy pork sausage from Segovia

6.5

### LOMO IBÉRICO

Cured Iberian pork loin

6.5

### SALCHICHÓN IBÉRICO

Acorn fed pure Iberian sausage, cured with garlic & herbs

6.5

## QUESOS - CHEESES

<sup>GF</sup> (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

ACEITUNAS MARINADAS <sup>GF</sup> House marinated olives with thyme and orange peel 4.  
PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5