

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, roasted garlic aioli ^{GF}

HUEVOS 'BULLA'

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

SECOND COURSE

POLLO AL CHILINDRÓN

Grilled chicken breast, Serrano ham, red pepper stew, steamed rice

FÚTBOL CLUB

Breaded chicken breast, 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, cipollini 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****TEQUEÑOS**

Tetilla cheese, Sriracha aioli, tomato marmalade

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 DE COSTILLAS

Braised short ribs, tomato marmalade, guindilla, tetilla cheese

GAMBAS AL AJILLO (no bread)

Sautéed shrimp, garlic, guindilla

9.

GAZPACHO ANDALUZ

Spanish chilled vegetable soup

10.5

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

Traditional Spanish omelet, 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

Grilled chicken breast, Serrano ham, red pepper stew, steamed rice

PARGO AL AJILLO

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

CHURRASCO MORUNO (no crispy potatoes)

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

ARROZ NEGRO

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

13.

SALMÓN

Baby spinach, chickpeas, lemon cream*

17.

CAMARONES AL CURRY (no bread)

Sautéed shrimp, curry cream, artichoke confit, steamed rice

24.

ARROZ CALDOSO

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

17.

COSTILLAS DE RES (no potato chips)

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

16.

15.

15.

18.

BOCATAS - SANDWICHES**POLLO**

Grilled chicken breast, 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 (no bread or fries)

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

13.

FÚTBOL CLUB

Breaded chicken breast, 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**ENSALADA DE ESPINACAS**

Grilled chicken, beets, baby spinach, candied walnuts, arugula, Spanish goat cheese

11.

ENSALADA DE PULPO (no croutons)

Grilled octopus, roma tomatoes, cucumber

17.

ENSALADA DE KALE (no barley)

Kale, barley, roasted beets, goat cheese, lemon maple dressing, grilled shrimp

14.

EMBUTIDOS - CURED MEATS

(no bread)

JAMÓN SERRANO

'Redondo Iglesias' Serrano ham, aged 17 months

6.5

PALETA IBÉRICA DE BELLOTA FERMÍN

Acorn fed pure Iberian ham

15.

FINNOCHIO

'Creminelli' handcrafted 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

(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 House marinated olives with thyme and orange peel 4.
PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.