

{LIVE. SHARE. INDULGE.}

## FIRST COURSE

### GARBANZO FRITO <sup>GF</sup>

*Chickpea stew, chorizo, kale*

### ANDALUSIAN GAZPACHO

*Spanish chilled vegetable soup*

### SPINACH AND GRILLED CHICKEN SALAD

*Beets, baby spinach, candied walnuts, arugula, Spanish blue cheese, aged sherry vinegar*

### POTATO TORTILLA <sup>GF</sup>

*Traditional Spanish omelet, roasted garlic aioli\**

### HUEVOS 'BULLA'

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

## SECOND COURSE

### GROUPEL & QUINOA <sup>GF</sup>

*Black grouper, lemon caper butter, quinoa soy salad*

### FÚTBOL CLUB

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

### ROASTED VEGETABLE BRIOCHE

*Portobello, piquillo peppers, spinach, caramelized onions, goat cheese, asparagus*

### ARROZ A LA CUBANA <sup>GF</sup>

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

### 'BULLA' BURGER <sup>GF</sup> (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.

<sup>GF</sup> gluten free  prepared in our charcoal oven

## PARA EMPEZAR - APPETIZERS

### GAZPACHO ANDALUZ

Spanish chilled vegetable soup

### BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

### TORTILLA ESPAÑOLA <sup>GF</sup>

Traditional Spanish omelet, roasted garlic aioli\*

### PIMIENTOS DE PADRÓN

Blistered shishito peppers, sea salt

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

Sautéed shrimp, garlic, guindilla

### TARTAR DE ATÚN

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

6.	<b>HUEVOS 'BULLA'</b>	10.5
	Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	
8.	<b>PATATAS BRAVAS</b>	6.5
	Crispy potato cubes, spicy brava sauce, aioli	
6.	<b>CROQUETAS DE JAMÓN</b>	7.
	Iberian ham croquettes, fig jelly	
9.	<b>ALBÓNDIGAS</b>	9.
	Veal and pork meatballs, manchego, tomato frito	
10.	<b>COCA DE RABO</b>	16.
	Oxtail flatbread, Mahón, grilled green onions, truffle oil	
14.	<b>MONTADITOS DE COSTILLAS</b>	11.
	Braised short ribs, tomato marmalade, guindilla, tetilla cheese	

## PLATOS FUERTES ENTRÉES

add garden salad 3.

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

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

### COSTILLAS DE RES <sup>GF</sup> (no potato chips)

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

### ARROZ CREMOSO <sup>GF</sup>

Bomba rice, wild mushrooms, Idiazábal

### MERO CON QUINOA <sup>GF</sup>

Black grouper, lemon caper butter, quinoa soy salad

### CHURRASCO <sup>GF</sup> (no ajo perejil)

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

17.	<b>CAMARONES AL CURRY <sup>GF</sup> (no bread)</b>	15.
	Sautéed shrimp, curry cream, artichoke confit, steamed rice	
18.	<b>BRANZINO AL AJILLO</b>	18.
	Seared branzino, garlic sauce, marbled potatoes, shallot confit	
12.	<b>SALMÓN ORGÁNICO <sup>GF</sup> (no sauce)</b>	13.
	Atlantic salmon, baby spinach, chickpeas, lemon cream*	
18.	<b>ARROZ CALDOSO</b>	15.
	Bomba rice, shrimp, chicken, calamari, red sofrito, saffron	
18.	<b>POLLO AL CHILINDRÓN <sup>GF</sup></b>	13.
	Grilled chicken breast, Serrano ham, red pepper stew, steamed rice	

## BOCATAS - SANDWICHES

### 'BULLA' BURGER <sup>GF</sup> (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.

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

## EMBUTIDOS - CURED MEATS

<sup>GF</sup> (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

6.5

15.

6.5

6.5

6.5

6.5

## QUESOS - CHEESES

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

### IDIAZÁBAL

Firm sheep's milk, lightly smoked from the Basque country

### TETILLA

Semi soft cow's milk, mild buttery flavor

### MAHÓN

Firm cow's milk, lemony, salty, tangy flavor

### LEONORA

Soft goat's milk from León, medium strong flavor

### MANCHEGO

Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

### MAXORATA

Canarian semi hard goat's milk, pimentón rind

6.5

6.5

6.5

6.5

6.5

6.5

<b>PAN DE CRISTAL CON TOMATE</b>	Toasted crispy ethereal bread brushed with fresh tomato	6.
<b>ACEITUNAS MARINADAS <sup>GF</sup></b>	House marinated olives with thyme and orange peel	4.