

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*

6.	HUEVOS 'BULLA'	10.
	Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	
9.	PATATAS BRAVAS	7.
7.	Crispy potato cubes, spicy brava sauce, aioli	
11.	CROQUETAS DE JAMÓN	10.
	Iberian ham croquettes, fig jelly	
14.	ALBÓNDIGAS	10.
	Veal and pork meatballs, stracciatella, tomate frito	
15.	PINTXO MORUNO	9.
	Cumin marinated grilled pork, mojo verde, Greek yogurt	
	MONTADITOS DE COSTILLA	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

17.	CAMARONES AL CURRY ^{GF} (no bread)	17.
	Sautéed shrimp, curry cream, artichoke confit, steamed rice	
17.	MERO AL AJILLO	18.
	Seared grouper, garlic sauce, marbled potatoes, shallot confit	
12.	ARROZ CALDOSO	15.
	Bomba rice, shrimp, chicken, calamari, red sofrito, saffron	
18.	SALMÓN ORGÁNICO ^{GF} (no sauce)	16.
	Atlantic salmon, baby spinach, chickpeas, lemon cream*	
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.

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)

8.	JAMÓN SERRANO
	'Fermín' Serrano ham, aged 18 months
15.	PALETA IBÉRICA DE BELLOTA FERMÍN
	Acorn fed pure Iberian ham
7.	FUET
	Hard pork sausage from the Pyrenees
7.	CHORIZO DE BELLOTA
	Black foot Iberian pork sausage from Salamanca
10.	LOMO IBÉRICO
	Cured Iberian pork loin
6.	SALCHICHÓN
	Spanish sausage cured with garlic and herbs

QUESOS - CHEESES

^{GF} (no bread)

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.