

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'	10.5
	Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	
8.	PATATAS BRAVAS	6.5
6.	Crispy potato cubes, spicy brava sauce, aioli	
9.	CROQUETAS DE JAMÓN	7.
	Iberian ham croquettes, fig jelly	
10.	ALBÓNDIGAS	9.
	Veal and pork meatballs, manchego, tomato frito	
14.	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)	15.
	Sautéed shrimp, curry cream, artichoke confit, steamed rice	
18.	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)	13.
	Atlantic salmon, baby spinach, chickpeas, lemon cream*	
18.	POLLO AL CHILINDRÓN ^{GF}	13.
	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.

ENSALADAS - SALADS

SALPICÓN DE MARISCOS ^{GF} (no potato chips)

Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato*

ENSALADA DE PESCADO FRITO

Grouper, crispy potato cubes, heirloom tomato, artisan lettuce, lemon vinaigrette

ENSALADA DE PULPO ^{GF} (no croutons)

Grilled octopus, tomatoes, cucumber

ENSALADA DE ESPINACAS

Grilled chicken, beets, baby spinach, candied walnuts, arugula, Valdeón, aged sherry vinegar

ENSALADA DE KALE ^{GF} (no barley)

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

EMBUTIDOS - CURED MEATS

^{GF} (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

QUESOS - CHEESES

^{GF} (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

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 6.

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