

PARA EMPEZAR - APPETIZERS

TORTILLA ESPAÑOLA ^{GF}	6.	PATATAS BRAVAS	6.5
<i>Traditional Spanish omelet, roasted garlic aioli*</i>		<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
HUEVOS 'BULLA'	10.5	GAZPACHO ANDALUZ	6.
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>		<i>Spanish chilled vegetable soup</i>	
ALBÓNDIGAS	9.	CROQUETAS DE JAMÓN	7.
<i>Veal and pork meatballs, manchego, tomate frito</i>		<i>Serrano ham croquettes, fig jelly</i>	
BUÑUELOS DE BACALAO	8.	PINTXO MORUNO	9.
<i>Codfish fritters, homemade tartar sauce</i>		<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
PIMIENTOS DE PADRÓN	9.	TARTAR DE ATÚN	14.
<i>Blistered shishito peppers, sea salt</i>		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
GAMBAS AL AJILLO ^{GF} (no bread)	10.	MONTADITOS DE COSTILLA	11.
<i>Sautéed shrimp, garlic, guindilla</i>		<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>	

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN ^{GF}

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

SALMÓN ^{GF}

*Baby spinach, chickpeas, lemon cream**

PARGO AL AJILLO

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

CHURRASCO ^{GF} (no mojo verde)

Grilled skirt steak, marbled potatoes, piquillo confit, mojo verde

ARROZ NEGRO ^{GF}

*Valencia style rice, calamari ink, sofrito, aioli, grilled octopus, green pea purée**

13. **ARROZ CREMOSO** ^{GF}

Valencia style rice, wild mushrooms, Idiazábal

16. **CAMARONES AL CURRY** ^{GF} (no bread)

Sautéed shrimp, curry cream, artichoke confit, steamed rice

17. **PARGO CON QUINOA** ^{GF}

Red snapper, lemon caper butter, quinoa soy salad

22. **ARROZ CALDOSO**

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

17. **COSTILLAS DE RES** ^{GF} (no potato chips)

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

BOCATAS - SANDWICHES

POLLO ^{GF}	12.
<i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	
BRIOCHE DE VERDURAS	10.
<i>Roasted portobello, piquillo peppers, spinach, caramelized onions, goat cheese, mojo verde</i>	
'BULLA' BURGER ^{GF} (no bread or fries)	13.
<i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche</i>	
JAMÓN SERRANO	12.5
<i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>	
FÚTBOL CLUB	14.
<i>Breaded chicken breast, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	
<i>add garden salad 3. add patatas bravas 2. add truffle fries 2.</i>	

ENSALADAS - SALADS

ENSALADA DE ESPINACAS ^{GF}	11.
<i>Grilled chicken, beets, baby spinach, candied walnuts, arugula, Leonora cheese</i>	
ENSALADA DE PULPO ^{GF} (no croutons)	15.
<i>Grilled octopus, tomatoes, cucumber</i>	
SALPICÓN DE MARISCOS ^{GF} (no potato chips)	17.
<i>Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato*</i>	
ENSALADA DE KALE ^{GF} (no barley)	14.
<i>Kale, barley, roasted beets, goat cheese, lemon maple dressing, grilled shrimp</i>	

EMBUTIDOS - CURED MEATS

^{GF} (no bread)

JAMÓN SERRANO	6.5
<i>'Fermín' Serrano ham, aged 18 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
FINOCCHIO	6.5
<i>Uncured Italian salami, fennel</i>	
CHORIZO DE CANTIMPALO	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
LOMO IBÉRICO	6.5
<i>Cured Iberian pork loin</i>	
SALCHICHÓN	6.5
<i>Spanish sausage cured with garlic and herbs</i>	

QUESOS - CHEESES

^{GF} (no bread)

IDIAZÁBAL	6.5
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
TETILLA	6.5
<i>Semi soft cow's milk, mild buttery flavor</i>	
MAHÓN	6.5
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
LEONORA	6.5
<i>Soft goat's milk from León, medium strong flavor</i>	
MANCHEGO	6.5
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
MURCIA AL VINO	6.5
<i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</i>	

ACEITUNAS MARINADAS ^{GF} *House marinated olives with thyme and orange peel* 4.
PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 5.