

FIRST COURSE*Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale (GF)***GAZPACHO ANDALUZ***Spanish chilled vegetable soup***ENSALADA DE ESPINACAS***Baby spinach, beets, candied walnuts, arugula, Spanish goat cheese***CROQUETAS DE JAMÓN***Serrano ham croquettes, fig jelly***CAESAR SALAD***Kale, serrano-caesar dressing, manchego, croutons***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***PINTXO & TOSTADA DE AGUACATE***Cumin marinated grilled chicken skewers, avocado toast, tomato salad***BRIOCHE DE VERDURAS***Portobello, piquillos, spinach, caramelized onions, goat cheese, mojo verde, patatas bravas***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***SALMON***Baby spinach, chickpeas, lemon cream***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas (GF) (no bread or fries)***DESSERT***Select one***FLAN DE COCO***Coconut flan, passion fruit sorbet***CHURROS CON CHOCOLATE***Traditional fried dough, chocolate sauce, dulce de leche***18. TWO COURSE MENU****23. THREE COURSE MENU**

PARA EMPEZAR - APPETIZERS

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

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN ^{GF}

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

ARROZ CALDOSO

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

PARGO AL AJILLO

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

CHURRASCO MORUNO ^{GF} (no crispy potatoes)

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

SALMÓN ^{GF}

Baby spinach, chickpeas, lemon cream*

13. **PULPO** ^{GF} (no croutons)

Grilled octopus, tomatoes, cucumber, croutons, lemon

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

Sautéed shrimp, curry cream, artichoke confit, steamed rice

17. **PINTXO & AVOCADO TOAST**

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

22. **CANNELLONI**

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

16. **ARROZ NEGRO** ^{GF}

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

BOCATAS - SANDWICHES

POLLO ^{GF} Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal	12.
BRIOCHE DE VERDURAS Roasted portobello, piquillo peppers, spinach, caramelized onions, goat cheese, mojo verde	10.
'BULLA' BURGER ^{GF} (no bread or fries) Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze	13.
JAMÓN SERRANO Serrano ham, sliced tomato, stracciatella, basil, pan de cristal	12.5
FÚTBOL CLUB Breaded chicken, 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

SPINACH Beets, walnuts, arugula, Spanish goat cheese	8.	ADD:	
TOMATO & CUCUMBER ^{GF} (no croutons) Tomatoes, cucumber, croutons, lemon	8.	Crispy Serrano	3.
KALE ^{GF} (no barley) Barley, roasted beets, Spanish goat cheese, lemon maple dressing	9.	Salmon	7.
VERDE Roasted brussels sprouts, crispy kale, lemon maple dressing	9.	Chicken	5.
CAESAR Kale, serrano-caesar dressing, manchego, croutons	8.	Shrimp	6.

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 'Fermin' Serrano ham, aged 15 months	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN Acorn fed pure Iberian ham	15.
COPPA Marinated & cured pork collar, pimentón, garlic, sea salt	6.5
CHORIZO DE CANTIMPALO Mildly spicy pork sausage from Segovia	6.5
LOMO IBÉRICO Cured Iberian pork loin	6.5
SALCHICHÓN IBÉRICO Acorn fed pure Iberian sausage, cured with garlic & herbs	6.5

QUESOS - CHEESES

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

TABLA DEL CHEF Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5

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