

PARA EMPEZAR - APPETIZERS

TORTILLA ESPAÑOLA ^{GF} Traditional Spanish omelet, 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 DE COSTILLA Braised short ribs, tomato marmalade, guindilla, tetilla cheese	11.

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN ^{GF} Grilled chicken breast, Serrano ham, red pepper stew, steamed rice	13.	CAMARONES AL CURRY ^{GF} (no bread) Sautéed shrimp, curry cream, artichoke confit, steamed rice	15.
SALMÓN ^{GF} Baby spinach, chickpeas, lemon cream*	16.	ARROZ CALDOSO Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron	15.
PARGO AL AJILLO Seared red snapper, garlic sauce, marble potatoes, shallot confit	17.	COSTILLAS DE RES ^{GF} (no potato chips) Braised short ribs, tetilla cheese, potato foam, red wine sauce	18.
CHURRASCO MORUNO ^{GF} (no crispy potatoes) Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine	24.	ARROZ NEGRO ^{GF} Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*	17.

BOCATAS - SANDWICHES

POLLO ^{GF} Grilled chicken breast, 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, cipollini 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 breast, 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

ENSALADA DE ESPINACAS ^{GF} Grilled chicken, beets, baby spinach, candied walnuts, arugula, Leonora cheese	11.
ENSALADA DE PULPO ^{GF} (no croutons) Grilled octopus, roma tomatoes, cucumber	17.
ENSALADA DE KALE ^{GF} (no barley) Kale, barley, roasted beets, goat cheese, lemon maple dressing, grilled shrimp	14.
ENSALADA VERDE Roasted brussels sprouts, crispy kale, lemon maple dressing	9.

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 'Redondo Iglesias' Serrano ham, aged 17 months	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN Acorn fed pure Iberian ham	15.
FINOCCHIO 'Creminelli' handcrafted Italian salami, fennel	6.5
CHORIZO DE CANTIMPALO Mildly spicy pork sausage from Segovia	6.5
LOMO IBÉRICO Cured Iberian pork loin	6.5
SALCHICHÓN Spanish sausage cured with garlic and 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

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 5.5