

MIAMI SPICE 23.

{LIVE. SHARE. INDULGE.}

## APPETIZERS

*Select 1*

### GAZPACHO ANDALUZ

*Spanish chilled vegetable soup*

### HUEVOS 'BULLA'

*Eggs, potato chips, Serrano ham, potato foam, truffle oil*

### LACÓN A LA GALLEGA

*Slow roasted ham shank, potatoes, paprika*

### GAMBAS AL AJILLO

*Sautéed shrimp, garlic, guindilla*

## MAIN COURSE

*Select 1*

### BOCATA DE POLLO

*Grilled chicken breast, sliced tomato, avocado, pan de cristal*

### ENSALADA DE PESCADO FRITO

*Tempura snapper, heirloom tomato, artisan lettuce, lemon vinaigrette*

### ARROZ A LA CUBANA

*Pork belly, tomate frito, eggs, sautéed bananas, steamed rice*

### CAMARONES CURRY

*Sautéed shrimp, curry cream, artichoke confit, steamed rice*

## DESSERT

### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

## PARA EMPEZAR - APPETIZERS

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

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

#### **SALMÓN** <sup>GF</sup> (no sauce)

*Baby spinach, chickpeas, lemon cream\**

#### **PARGO AL AJILLO**

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

#### **CHURRASCO** <sup>GF</sup> (no mojo verde)

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

#### **ARROZ NEGRO** <sup>GF</sup>

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

#### 14. **ARROZ CREMOSO** <sup>GF</sup>

*Valencia style rice, wild mushrooms, Idiazábal*

#### 16. **CAMARONES AL CURRY** <sup>GF</sup> (no bread)

*Sautéed shrimp, curry cream, artichoke confit, steamed rice*

#### 15. **PARGO CON QUINOA** <sup>GF</sup>

*Red snapper, lemon caper butter, quinoa soy salad*

#### 18. **ARROZ CALDOSO**

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

#### 17. **COSTILLAS DE RES** <sup>GF</sup> (no potato chips)

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

## BOCATAS - SANDWICHES

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

<b>ENSALADA DE PESCADO FRITO</b>	14.
<i>Tempura snapper, heirloom tomato, artisan lettuce, lemon vinaigrette</i>	
<b>ENSALADA DE ESPINACAS</b> <sup>GF</sup>	11.
<i>Grilled chicken, beets, baby spinach, candied walnuts, arugula, Leonora cheese, aged sherry vinegar</i>	
<b>ENSALADA DE PULPO</b> <sup>GF</sup> (no croutons)	14.
<i>Grilled octopus, tomatoes, cucumber</i>	
<b>SALPICÓN DE MARISCOS</b> <sup>GF</sup> (no potato chips)	17.
<i>Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato*</i>	
<b>ENSALADA DE KALE</b> <sup>GF</sup> (no barley)	14.
<i>Kale, barley, roasted beets, goat cheese, lemon maple dressing, grilled shrimp</i>	

## EMBUTIDOS - CURED MEATS

<sup>GF</sup> (no bread)

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

## QUESOS - CHEESES

<sup>GF</sup> (no bread)

<b>IDIAZÁBAL</b>	6.5
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
<b>TETILLA</b>	6.5
<i>Semi soft cow's milk, mild buttery flavor</i>	
<b>MAHÓN</b>	6.5
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
<b>LEONORA</b>	6.5
<i>Soft goat's milk from León, medium strong flavor</i>	
<b>MANCHEGO</b>	6.5
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
<b>MAXORATA</b>	6.5
<i>Canarian semi hard goat's milk, pimentón rind</i>	

**ACEITUNAS MARINADAS** <sup>GF</sup> *House marinated olives with thyme and orange peel* 4.  
**PAN DE CRISTAL CON TOMATE** *Toasted crispy ethereal bread brushed with fresh tomato* 6.