



PARA EMPEZAR - APPETIZERS

TORTILLA ESPAÑOLA	7.	GAZPACHO ANDALUZ	6.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>		<i>Spanish chilled vegetable soup</i>	
HUEVOS 'BULLA'	10.	PATATAS BRAVAS	7.
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>		<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
BUÑUELOS DE BACALAO	9.	CROQUETAS DE JAMÓN	10.
<i>Codfish fritters, homemade tartar sauce</i>		<i>Iberian ham croquettes, fig jelly</i>	
PIMIENTOS DE PADRÓN	11.	PINTXO MORUNO	9.
<i>Blistered shishito peppers, sea salt</i>		<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
ALBÓNDIGAS	10.	MONTADITOS DE COSTILLA	11.
<i>Veal and pork meatballs, manchego, tomate frito</i>		<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>	
GAMBAS AL AJILLO (no bread)	14.	TARTAR DE ATÚN	15.
<i>Sautéed shrimp, garlic, guindilla</i>		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN	14.	ARROZ CREMOSO	12.
<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>		<i>Bomba rice, wild mushrooms, Idiazábal</i>	
SALMÓN ORGÁNICO (no sauce)	16.	PARGO CON QUINOA	16.
<i>Atlantic salmon, baby spinach, chickpeas, lemon cream*</i>		<i>Red snapper, lemon caper butter, quinoa soy salad</i>	
PARGO AL AJILLO	15.	CAMARONES AL CURRY (no bread)	17.
<i>Seared red snapper, garlic sauce, marble potatoes, shallot confit</i>		<i>Sautéed shrimp, curry cream, artichoke confit, steamed rice</i>	
CHURRASCO (no ajo perejil)	18.	ARROZ CALDOSO	15.
<i>Grilled skirt steak, marbled potatoes, piquillo confit, ajo perejil</i>		<i>Bomba rice, shrimp, chicken, calamari, red sofrito, saffron</i>	
ARROZ NEGRO	17.	COSTILLAS DE RES (no potato chips)	17.
<i>Bomba rice, calamari ink, sofrito, aioli, grilled octopus, green pea purée*</i>		<i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>	

BOCATAS - SANDWICHES

POLLO	12.	ENSALADA DE PESCADO FRITO	14.
<i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i>		<i>Red snapper, crispy potato cubes, heirloom tomato, artisan lettuce, lemon vinaigrette</i>	
BRIOCHE DE VERDURAS	10.	ENSALADA DE ESPINACAS	11.
<i>Roasted portobello, piquillo peppers, spinach, caramelized onions, goat cheese, mojo verde</i>		<i>Grilled chicken, beets, baby spinach, candied walnuts, arugula, Valdeón, aged sherry vinegar</i>	
JAMÓN SERRANO	12.5	ENSALADA DE PULPO (no croutons)	14.
<i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>		<i>Grilled octopus, tomatoes, cucumber</i>	
'BULLA' BURGER (no bread or fries)	15.	SALPICÓN DE MARISCOS (no potato chips)	17.
<i>45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche</i>		<i>Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato*</i>	
FÚTBOL CLUB	14.	ENSALADA DE KALE (no barley)	14.
<i>Breaded chicken breast, bacon, chicken confit, lettuce, tomato, mustard aioli, pan de cristal</i>		<i>Kale, barley, roasted beets, goat cheese, lemon maple dressing, grilled shrimp</i>	
add garden salad 3. add patatas bravas 2. add truffle fries 2.			

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO	6.5	QUESOS - CHEESES (no bread)	
<i>'Fermín' Serrano ham, aged 18 months</i>		IDIAZÁBAL	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN	15.	<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
<i>Acorn fed pure Iberian ham</i>		TETILLA	6.5
FUET	6.5	<i>Semi soft cow's milk, mild buttery flavor</i>	
<i>Hard pork sausage from the Pyrenees</i>		MAHÓN	6.5
CHORIZO DE BELLOTA	6.5	<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
<i>Black foot Iberian pork sausage from Salamanca</i>		LEONORA	6.5
LOMO IBÉRICO	6.5	<i>Soft goat's milk from León, medium strong flavor</i>	
<i>Cured Iberian pork loin</i>		MANCHEGO	6.5
SALCHICHÓN	6.5	<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
<i>Spanish sausage cured with garlic and herbs</i>		MAXORATA	6.5
		<i>Canarian semi hard goat's milk, pimentón rind</i>	

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