



PARA EMPEZAR - APPETIZERS

TORTILLA ESPAÑOLA	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, fig jelly</i>	
BUÑUELOS DE BACALAO	8.	PINTXO MORUNO	9.
<i>Salted codfish, 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 (no bread)	10.	MONTADITOS	11.
<i>Shrimp, brandy, pepper flakes</i>		<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN

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

SALMÓN

*Baby spinach, chickpeas, lemon cream**

PARGO AL AJILLO

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

CHURRASCO MORUNO

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

13.	PULPO (no croutons)	17.
	<i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	
	CAMARONES AL CURRY (no bread)	15.
	<i>Shrimp, cream, artichoke confit, steamed rice</i>	
16.	ARROZ CALDOSO	15.
	<i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	
17.	CANNELLONI	16.
	<i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	
22.	ARROZ NEGRO	17.
	<i>Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*</i>	

BOCATAS - SANDWICHES

POLLO	12.
<i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	
BRIOCHE DE VERDURAS	10.
<i>Portobello, piquillo peppers, spinach, caramelized onions, goat cheese</i>	
'BULLA' BURGER (no bread or fries)	13.
<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze</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>	
add garden salad 3. add patatas bravas 2. add truffle fries 2.	

ENSALADAS - SALADS

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

EMBUTIDOS - CURED MEATS

(no bread)

JAMÓN SERRANO	6.5
<i>'Fermin' Serrano ham, aged 15 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
COPPA	6.5
<i>Marinated & cured pork collar, pimentón, garlic, sea salt</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 IBÉRICO	6.5
<i>Acorn fed pure Iberian sausage, cured with garlic & herbs</i>	

QUESOS - CHEESES

(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>	

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

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

CERVEZA - BEER

DRAFT BEER

MAHOU, <i>Pale Lager, Spain</i>	4./6.
HOEGAARDEN, <i>Witbier, Belgium</i>	4./6.
CIGAR CITY JAI ALAI, <i>India Pale Ale, Florida</i>	4./6.

BOTTLES

AMSTEL LIGHT, <i>Pale Lager, Holland</i>	6.
CHIMAY BLANCHE, <i>Strong Golden Ale, Belgium</i>	13.
ESTRELLA DAMM, <i>Lager, Spain</i>	6.
STELLA ARTOIS, <i>Lager, Belgium</i>	6.
GOLDEN MONKEY, <i>Belgian style tripel, Pennsylvania</i>	7.
1906 RESERVA ESPECIAL, <i>Amber Lager, Spain</i>	6.
FLORIDIAN, <i>Hefeweizen, Florida</i>	6.
COPPERTAIL NIGHT SWIM, <i>Porter, Florida</i>	6.
CIGAR CITY MADURO, <i>Brown Ale, Florida</i>	6.
SIDRA MAELOC, <i>Cider, Spain</i>	7.
LAGUNITAS, <i>India Pale Ale, California</i>	6.
DUVEL, <i>Strong Ale, Belgium</i>	10.

CÓCTELES - COCKTAILS

MOSCOW MULE <i>Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger</i>	11.
LEMONGRASS COLLINS <i>St. Germain, Wint & Lila gin, lemongrass syrup, cucumber</i>	11.
BULLFIGHTER <i>Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry</i>	12.
PROPER GIN & TONIC <i>Wint & Lila gin, lemon peel, lime wheel, star anise, Fever Tree tonic water</i>	11.
SUAVECITO <i>Don Julio Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick</i>	13.
LA MADRILEÑA <i>Old Forester 100 Bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherries</i>	11.

SANGRÍA

SANGRÍA <i>Red wine, brandy, triple sec, sprite, chopped orange</i>	8./29.
SANGRÍA BLANCA <i>Cava, peach schnapps, triple sec, strawberries, blueberries</i>	10./37.
SANGRÍA DE CERVEZA <i>Hoegaarden, St. Germain, lemon juice, pear purée</i>	8./29.

VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GITANA, <i>Sanlúcar de Barrameda</i>	7.
FINO, MAESTRO SIERRA, <i>Jerez de la Frontera</i>	10.
AMONTILLADO, NAPOLEÓN, <i>Sanlúcar de Barrameda</i>	7.
OLOROSO, MAESTRO SIERRA, <i>Jerez de la Frontera</i>	11.

VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, <i>Penedès, 2013</i>	10./36.
RAVENTÓS Y BLANC, BRUT, <i>Penedès, 2013</i>	50.
LLOPART, ROSÉ, BRUT RESERVA, <i>Penedès, 2015</i>	54.
BOLLINGER, SPECIAL CUVEE, BRUT, <i>Épernay, N.V.</i>	115.
TAITTINGER, BRUT, <i>Reims, N.V.</i>	85.

VINOS ROSADOS

CAPÇANES, MAS DONIS, <i>Montsant, 2016</i>	32.
MUGA, ROSADO, <i>Rioja, 2016</i>	10./38.

VINOS BLANCOS - WHITE WINE

AROMATIC

VIÑA ESMERALDA, <i>Penedès, 2014</i>	40.
BOTANI, MOSCATEL SECO, <i>Sierras de Malaga, 2015</i>	43.

LIGHT & CRISP

LAGAR DE CERVERA, ALBARIÑO, <i>Rías Baixas, 2016</i>	9./35.
CVNE, MONOPOLE, VIURA, <i>Rioja, 2015</i>	38.
NIVARIUS, TEMPRANILLO BLANCO, <i>Rioja, 2014</i>	10./38.
SHAYA, OLD VINES, VERDEJO, <i>Rueda, 2016</i>	10./38.
REKALDE, TXAKOLINA, <i>País Vasco, 2016</i>	40.
PACO Y LOLA, ALBARIÑO, <i>Rías Baixas, 2016</i>	45.
CASTILLO DE MONJARDIN, CHARDONNAY, <i>Navarra, 2016</i>	8./30.

RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, <i>Rías Baixas, 2016</i>	55.
ENATE, CHARDONNAY, <i>Somontano, 2016</i>	55.
VIÑA MEIN, <i>Ribeiro, 2016</i>	58.
ÁLVARO PALACIOS, PLACET, VIURA, <i>Rioja, 2012</i>	70.
BODEGAS ZERRAN, GARNACHA BLANCA, <i>Priorat, 2014</i>	41.
AVANCIA, GODELLO, <i>Valedorras, 2015</i>	64.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

SENDA VERDE, MENCIA, <i>Bierzo, 2015</i>	10./40.
BORSAO, TRES PICOS, GARNACHA, <i>Campo de Borja, 2016</i>	42.
PAGO DE VALDONEJE, MENCIA, <i>Bierzo, 2014</i>	38.
JUAN GIL, MONASTRELL, <i>Jumilla, 2015</i>	11./40.
PAGOS DE INDALIA, PINOT NOIR, <i>Ribera del Andarax, 2014</i>	42.
PENA DO LOBO, MENCIA, <i>Ribeira Sacra, 2015</i>	60.
LA MALDITA, GARNACHA, <i>Rioja, 2016</i>	35.
GARUM, MERLOT BLEND, <i>Cádiz, 2015</i>	38.

ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, <i>Rioja, 2011</i>	11./40.
VIÑA ARDANZA, RESERVA, <i>Rioja, 2007</i>	72.
FINCA VILLACRECES, <i>Ribera del Duero, 2012</i>	78.
BODEGAS ASTER, CRIANZA, <i>Ribera del Duero, 2013</i>	48.
PROTOS, TINTO FINO, <i>Ribera del Duero, 2015</i>	10./38.
MARQUES DE MURRIETA, RESERVA, <i>Rioja, 2013</i>	56.
ÁNIMA NEGRA, AN/2, <i>Mallorca, 2015</i>	55.
CILLAR DE SILOS, CRIANZA, <i>Ribera del Duero, 2011</i>	50.
BODEGA EDUARDO GARRIDO, CRIANZA, <i>Rioja, 2011</i>	46.

DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, <i>Penedès, 2009</i>	8./30.
ENATE, CABERNET SAUVIGNON, RESERVA, <i>Somontano, 2011</i>	55.
NUMANTHIA, TERMES, <i>Toro, 2014</i>	55.
CVNE IMPERIAL, RESERVA, <i>Rioja, 2012</i>	95.
ABADIA RETUERTA, <i>Sardón de Duero, 2012</i>	66.
MARQUÉS DE GRIÑON, CALIZA, <i>Valdepusa, 2012</i>	48.
REMELLURI, RESERVA, <i>Rioja, 2010</i>	90.
EMILIO MORO, <i>Ribera del Duero, 2015</i>	17./68.
VALDUERO, CRIANZA, <i>Ribera del Duero, 2014</i>	80.
CASTILLO DE MONTE LA REINA, CRIANZA, <i>Toro, 2011</i>	12./46.
BODEGA EDUARDO GARRIDO, RESERVA, <i>Rioja, 2011</i>	52.
MATARROMERA, CRIANZA, <i>Ribera del Duero, 2013</i>	65.

RICH & POWERFUL

CLOS DE MAS, <i>Priorat, 2016</i>	65.
BODEGAS PINTIA, <i>Toro, 2012</i>	140.
VEGA Y SICILIA, VALBUENA, <i>Ribera del Duero, 2012</i>	295.
BODEGAS MAURO, <i>Tierra de Castilla y León, 2014</i>	105.
AALTO, <i>Ribera del Duero, 2015</i>	120.
CASTILLO DE MONTE LA REINA, VS, <i>Toro, 2006</i>	90.

VINOS AMERICANOS - AMERICAN WINES

CROSSBARN, CHARDONNAY, <i>Sonoma Coast, 2016</i>	64.
LOS VASCOS, GRANDE RESERVE, <i>Colchagua, 2014</i>	40.
GAVILAN, CHALONE, PINOT NOIR, <i>Napa Valley, 2013</i>	47.
THE PRISONER, <i>Napa Valley, 2016</i>	85.
EL ENEMIGO, MALBEC, <i>Mendoza, 2013</i>	65.
VIÑA COBOS, COCODRILO BORDEAUX BLEND, <i>Mendoza, 2015</i>	69.
CROSSBARN, CABERNET SAUVIGNON, <i>Napa Valley, 2014</i>	95.

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD, AND EGGS INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE.