









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 DE COSTILLA	11.
<i>Brandy, pepper flakes</i>		<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>	


PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN 	13.	ARROZ CREMOSO 	12.
<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>		<i>Valencia style rice, wild mushrooms, Idiazábal</i>	
SALMÓN  (no sauce)	16.	CAMARONES AL CURRY  (no bread)	15.
<i>Baby spinach, chickpeas, lemon cream*</i>		<i>Cream, artichoke confit, steamed rice</i>	
PARGO AL AJILLO	17.	PARGO CON QUINOA 	17.
<i>Seared red snapper, garlic sauce, marble potatoes, shallot confit</i>		<i>Lemon caper butter, quinoa soy salad</i>	
CHURRASCO  (no mojo verde)	22.	ARROZ CALDOSO	15.
<i>Grilled skirt steak, marbled potatoes, piquillo confit, mojo verde</i>		<i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	
ARROZ NEGRO 	17.	COSTILLAS DE RES  (no potato chips)	18.
<i>Valencia style 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 ESPINACAS 	11.
<i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i>		<i>Beets, baby spinach, candied walnuts, arugula, Leonora cheese</i>	
BRIOCHE DE VERDURAS	10.	ENSALADA DE PULPO  (no croutons)	15.
<i>Portobello, piquillo peppers, spinach, caramelized onions, goat cheese, asparagus</i>		<i>Tomatoes, cucumber, croutons, fresh lemon</i>	
'BULLA' BURGER  (no bread or fries)	13.	SALPICÓN DE MARISCOS  (no potato chips)	17.
<i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche</i>		<i>Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato*</i>	
JAMÓN SERRANO	12.5	ENSALADA DE KALE  (no barley)	14.
<i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>		<i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	
FÚTBOL CLUB	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>			

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO	6.5	IDIAZÁBAL	6.5
<i>'Fermin' Serrano ham, aged 18 months</i>		<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.	TETILLA	6.5
<i>Acorn fed pure Iberian ham</i>		<i>Semi soft cow's milk, mild buttery flavor</i>	
FINOCCHIO	6.5	MAHÓN	6.5
<i>Uncured Italian salami, fennel</i>		<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
CHORIZO DE CANTIMPALO	6.5	LEONORA	6.5
<i>Mildly spicy pork sausage from Segovia</i>		<i>Soft goat's milk from León, medium strong flavor</i>	
LOMO IBÉRICO	6.5	MANCHEGO	6.5
<i>Cured Iberian pork loin</i>		<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
SALCHICHÓN	6.5	MAXORATA	6.5
<i>Spanish sausage cured with garlic and herbs</i>		<i>Canarian semi hard goat's milk, pimentón rind</i>	

ACEITUNAS MARINADAS  Thyme, orange peel, garlic 4.

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 5.