



## PARA EMPEZAR - APPETIZERS

<b>TORTILLA ESPAÑOLA</b>	6.	<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>	7.
<i>Veal and pork meatballs, manchego, tomate frito</i>		<i>Serrano ham, fig jelly</i>	
<b>BUÑUELOS DE BACALAO</b>	8.	<b>PINTXO MORUNO</b>	9.
<i>Salted codfish, homemade tartar sauce</i>		<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
<b>PIMIENTOS DE PADRÓN</b>	9.	<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> (no bread)	10.	<b>MONTADITOS DE COSTILLA</b>	11.
<i>Shrimp, brandy, pepper flakes</i>		<i>Braised short ribs, 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. CAMARONES AL CURRY (no bread)

*Shrimp, cream, artichoke confit, steamed rice*

### ARROZ CALDOSO

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

### 17. COSTILLAS DE RES (no potato chips)

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

### 24. ARROZ NEGRO

17. *Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas\**

## BOCATAS - SANDWICHES

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

## ENSALADAS - SALADS

<b>ENSALADA DE ESPINACAS</b>	11.
<i>Chicken, beets, baby spinach, candied walnuts, arugula, Leonora cheese</i>	
<b>ENSALADA DE PULPO</b> (no croutons)	17.
<i>Grilled octopus, roma tomatoes, cucumber</i>	
<b>ENSALADA DE KALE</b> (no barley)	14.
<i>Shrimp, barley, roasted beets, goat cheese, lemon maple dressing</i>	
<b>ENSALADA VERDE</b>	9.
<i>Roasted brussels sprouts, crispy kale, lemon maple dressing</i>	

## EMBUTIDOS - CURED MEATS

(no bread)

<b>JAMÓN SERRANO</b>	6.5
<i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b>	15.
<i>Acorn fed pure Iberian ham</i>	
<b>FINOCCHIO</b>	6.5
<i>'Creminelli' handcrafted 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

(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>MURCIA AL VINO</b>	6.5
<i>Goat cheese from Murcia, wine cured rind, sweet &amp; 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