

FIRST COURSE*Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale (GF)***GAZPACHO ANDALUZ***Spanish chilled vegetable soup***ENSALADA DE ESPINACAS***Baby spinach, beets, candied walnuts, arugula, Spanish goat cheese***CROQUETAS DE JAMÓN***Serrano ham croquettes, fig jelly***ENSALADA CÉSAR***Kale, serrano-caesar dressing, Manchego, croutons***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***PINTXO Y TOSTADA DE AGUACATE***Cumin marinated grilled chicken skewers, avocado toast, tomato salad***BRIOCHE DE VERDURAS***Portobello, piquillos, spinach, caramelized onions, goat cheese, mojo verde, patatas bravas***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil***SALMÓN***Baby spinach, chickpeas, lemon cream***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla cheese, patatas bravas (GF) (no bread or fries)***DESSERT***Select one***FLAN DE COCO***Coconut flan, passion fruit sorbet***CHURROS CON CHOCOLATE***Traditional fried dough, chocolate sauce, dulce de leche***18. TWO COURSE MENU****23. THREE COURSE MENU**



PARA EMPEZAR - APPETIZERS

TORTILLA ESPAÑOLA	6.	PATATAS BRAVAS	6.5
<i>Traditional Spanish omelet, caramelized onions, 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>	
CEVICHE DE JALAPEÑO	12.	PINTXO MORUNO	9.
<i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</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

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

SALMÓN

*Baby spinach, chickpeas, lemon cream**

PARGO AL AJILLO

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

CHURRASCO MORUNO (no shishito peppers)

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

PINTXO Y TOSTADA DE AGUACATE

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

13. **PULPO** (no croutons)

Grilled octopus, tomatoes, cucumber, croutons, lemon

16. **CAMARONES AL CURRY** (no bread)

Shrimp, cream, artichoke confit, steamed rice

17. **ARROZ CALDOSO**

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

22. **CANNELONI**

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

13. **ARROZ NEGRO**

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

BOCATAS - SANDWICHES

POLLO

Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal

BRIOCHE DE VERDURAS

Portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese

'BULLA' BURGER (no bread or fries)

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze

JAMÓN SERRANO

Serrano ham, sliced tomato, stracciatella, basil, pan de cristal

FÚTBOL CLUB

Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal
add garden salad 3. add patatas bravas 2. add truffle

ENSALADAS - SALADS

ESPINACA

Beets, walnuts, arugula, Spanish goat cheese

TOMATO & CUCUMBER (no croutons)

Tomatoes, cucumber, croutons, lemon

KALE (no barley)

Barley, roasted beets, Spanish goat cheese, lemon maple dressing

VERDE

Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing

CAESAR

Kale, serrano-caesar dressing, Manchego, croutons

ADD:

Crispy Serrano 3.

Salmon 7.

Chicken 5.

Shrimp 6.

EMBUTIDOS - CURED MEATS

(no bread)

JAMÓN SERRANO

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN

Acorn fed pure Iberian ham

COPPA

Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO DE CANTIMPALO

Mildly spicy pork sausage from Segovia

LOMO IBÉRICO

Cured Iberian pork loin

SALCHICHÓN IBÉRICO

Acorn fed pure Iberian sausage, cured with garlic & herbs

QUESOS - CHEESES

(no bread)

IDIAZÁBAL

Firm sheep's milk, lightly smoked from the Basque country

TETILLA

Semi soft cow's milk, mild buttery flavor

MAHÓN

Firm cow's milk, lemony, salty, tangy flavor

LEONORA

Soft goat's milk from León, medium strong flavor

MANCHEGO

Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

MURCIA AL VINO

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

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

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 4.