

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

CAESAR SALAD

Kale, serrano-caesar dressing, manchego, croutons

SECOND COURSE

Select one

POLLO AL CHILINDRÓN

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

PINTXO & 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

SALMON

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, 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>	
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 CHILDRÓN *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, shallot confit***CHURRASCO MORUNO** *Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine***PINTXO & AVOCADO TOAST***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	12.
<i>Grilled chicken, 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, 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>	

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

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

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.