

{LIVE. SHARE. INDULGE.}

## FIRST COURSE

### GARBANZO FRITO <sup>GF</sup>

*Chickpea stew, chorizo, kale*

### GAZPACHO ANDALUZ

*Spanish chilled vegetable soup*

### ENSALADA DE ESPINACAS

*Baby spinach, beets, candied walnuts, arugula, Cabrales, aged sherry vinegar*

### TORTILLA ESPAÑOLA <sup>GF</sup>

*Traditional Spanish omelet, roasted garlic aioli\**

### HUEVOS 'BULLA'

*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\**

## SECOND COURSE

### MERO EN ADOBO

*Grouper fried Cádiz style, aioli potatoes, avocado, seasonal salad*

### FÚTBOL CLUB

*Breaded chicken breast, bacon, chicken confit, lettuce, tomato, mustard aioli, pan de cristal*

### BRIOCHE DE VEGETALES

*Roasted portobello, piquillo peppers, spinach, goat cheese, truffle fries*

### ARROZ A LA CUBANA <sup>GF</sup>

*Sautéed rice, pork belly, fried eggs, tomato sauce, bananas\**

### 'BULLA' BURGER <sup>GF</sup> (no bread or fries)

*45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, truffle fries*

## DESSERT

### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

### TORRIJA

*Caramelized brioche, turrón ice cream, honey*

### 19. TWO COURSE MENU

### 23. THREE COURSE MENU WITH DESSERT

\*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.

<sup>GF</sup> gluten free.

## PARA EMPEZAR - APPETIZERS

### ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

### CODFISH FRITTERS

Salted codfish, homemade tartar sauce

### POTATO TORTILLA <sup>GF</sup>

Traditional Spanish omelet, roasted garlic aioli\*

### SAUTÉED GARLIC SHRIMP <sup>GF</sup> (no bread)

EVOO, pepper flakes, white wine

### TUNA TARTAR

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\*

### CEVICHE

Grouper, shrimp, crispy shallots, lemon, orange

6.	<b>HUEVOS 'BULLA'</b>	10.
	Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	
8.	<b>PATATAS BRAVAS</b>	6.
	Crispy potato cubes, spicy brava sauce, aioli	
6.	<b>IBERIAN HAM CROQUETAS</b>	9.
	Jamón Ibérico, fig jelly	
12.	<b>ALBÓNDIGAS</b>	10.
	Veal and pork meatballs, stracciatella, tomate frito	
15.	<b>CHARCOAL OVEN SKEWERS <sup>GF</sup></b>	
	YOUR CHOICE OF:	
	• Cumin marinated pork loin, mojo verde, Greek yogurt	9.
	• Chicken thigh, mojo picón, salsa criolla	8.
12.	<b>SHORT RIB GRILLED FLATBREAD</b>	17.
	Tetilla cheese, tomato marmalade, pickled peppers	

## PLATOS FUERTES

## ENTRÉES

add garden salad 3.

### ARROZ NEGRO <sup>GF</sup>

Bomba rice, calamari ink, sofrito, aioli, grilled octopus, green pea purée\*

### BRAISED SHORT RIBS <sup>GF</sup> (no potato chips)

Tetilla cheese, potato foam, cipollini onions, red wine sauce

### MUSHROOM RISOTTO <sup>GF</sup>

Bomba rice, wild mushrooms, Idiazábal cheese

### GROUPEL & QUINOA <sup>GF</sup>

Black grouper, lemon caper butter, quinoa soy salad

### CHURRASCO <sup>GF</sup> (no ajo perejil)

Grilled skirt steak, marbled potatoes, piquillo confit, ajo perejil

17.	<b>SHRIMP CURRY</b>	14.
	Cream, artichoke confit, steamed rice	
17.	<b>SEARED AHI TUNA</b>	21.
	Roasted marble potatoes, heirloom tomato vinaigrette*	
12.	<b>ARROZ CALDOSO</b>	15.
	Bomba rice, shrimp, chicken, calamari, red sofrito, saffron	
18.	<b>ORGANIC SALMON <sup>GF</sup> (no sauce)</b>	14.
	Atlantic salmon, baby spinach, chickpeas, lemon cream*	
18.	<b>POLLO AL CHILINDRÓN <sup>GF</sup></b>	14.
	Grilled chicken breast, Serrano ham, red pepper stew, steamed rice	

## BOCATAS - SANDWICHES

### 'BULLA' BURGER <sup>GF</sup> (no bread or fries)

45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche

### FÚTBOL CLUB

Breaded chicken breast, bacon, chicken confit, lettuce, tomato, mustard aioli, pan de cristal

### JAMÓN SERRANO

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

### POLLO <sup>GF</sup>

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

### ROASTED VEGETABLE BRIOCHE

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

add garden salad 3. add patatas bravas 2. add truffle fries 2.

## ENSALADAS - SALADS

### SEAFOOD SALPICÓN <sup>GF</sup> (no potato chips)

Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato, fresh lemon\*

### GRILLED OCTOPUS <sup>GF</sup> (no croutons)

Tomatoes, cucumber, croutons, fresh lemon

### SPINACH & GRILLED CHICKEN <sup>GF</sup>

Beets, baby spinach, candied walnuts, arugula, Spanish blue cheese, aged sherry vinegar

### KALE & SEARED SHRIMP <sup>GF</sup> (no barley)

Barley, roasted beets, goat cheese, lemon maple dressing

## EMBUTIDOS - CURED MEATS

<sup>GF</sup> (no bread)

### JAMÓN SERRANO

'Fermín' Serrano ham, aged 18 months

### PALETA IBÉRICA DE BELLOTA FERMÍN

Acorn fed pure Iberian ham

### FUET

Hard pork sausage from the Pyrenees

### CHORIZO DE BELLOTA

Black foot Iberian pork sausage from Salamanca

### LOMO IBÉRICO

Cured Iberian pork loin

### SALCHICHÓN

Spanish sausage cured with garlic and herbs

## QUESOS - CHEESES

<sup>GF</sup> (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

### MAXORATA

Canarian semi hard goat's milk, pimentón rind

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

HOUSE MARINATED OLIVES <sup>GF</sup> Thyme, orange peel, garlic 6.