

FIRST COURSE

Select one

GARBANZO FRITO

Chickpea stew, chorizo, kale (GF)

SPINACH SALAD

Beets, candied walnuts, arugula, Spanish goat cheese

HAM CROQUETTES

Serrano ham, 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 & AVOCADO TOAST

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

ROASTED VEGETABLE BRIOCHE

Portobello, piquillos, spinach, caramelized onions, goat cheese, 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

18% service charge will be added to parties of six or more. (GF) gluten free

**PARA EMPEZAR - APPETIZERS**

POTATO TORTILLA ^{GF} Traditional Spanish omelet, caramelized onions, garlic aioli*	6.	ANDALUSIAN GAZPACHO Spanish chilled vegetable soup	6.
HUEVOS 'BULLA' Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	10.5	HAM CROQUETTES Serrano ham, fig jelly	7.
CODFISH FRITTERS Salted codfish, homemade tartar sauce	8.	PATATAS BRAVAS Crispy potato cubes, spicy brava sauce, aioli	6.5
ALBÓNDIGAS Veal and pork meatballs, Manchego, tomato frito	9.	PINTXOS Your choice of: • Cumin marinated pork loin skewers, mojo verde, Greek yogurt • Chicken skewers, Greek yogurt, salsa criolla	9. 8.
SAUTÉED GARLIC SHRIMP ^{GF} (no bread) Brandy, pepper flakes	10.	CEVICHE DE JALAPEÑO ^{GF} Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips	12.
MONTADITOS Brisket, tomato marmalade, guindilla, tetilla cheese	11.	TUNA TARTAR Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*	14.

PLATOS FUERTES**ENTRÉES**

add garden salad 3.

SALMON ^{GF} Baby spinach, chickpeas, lemon cream*	16.	PULPO ^{GF} (no croutons) Grilled octopus, tomatoes, cucumber, croutons, lemon	17.
POLLO AL CHILINDRÓN ^{GF} Pan seared chicken, Serrano ham, red pepper stew, steamed rice	13.	BISTRO FILET ^{GF} (no shishito peppers) Spanish paprika rub, peppercorn sauce, mojo verde, shishito peppers, sweet potato terrine	22.
PINTXO & AVOCADO TOAST Cumin marinated grilled chicken skewers, avocado toast, tomato salad	13.	CANNELLONI 'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil	13.
ARROZ NEGRO ^{GF} Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*	17.	ARROZ CALDOSO Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron	15.
SHRIMP CURRY Cream, artichoke confit, steamed rice	15.	PARGO AL AJILLO Red snapper, garlic sauce, potatoes, piquillo confit	17.

BOCATAS - SANDWICHES

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

POLLO Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal	12.
ROASTED VEGETABLE BRIOCHE Portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese	10.5
'BULLA' BURGER ^{GF} (no bread or fries) Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun	13.
FÚTBOL CLUB Breaded chicken, bacon, lettuce, marinated chicken, tomato, mustard aioli, pan de cristal	14.
JAMÓN SERRANO Serrano ham, sliced tomato, stracciatella, basil, pan de cristal	12.5
SALMON BURGER Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli	13.

ENSALADAS - SALADS

SPINACH Beets, walnuts, arugula, Spanish goat cheese	8.	ADD:	
CHOPPED Spinach, tomatoes, cucumbers, radish, avocado, egg, hot bacon dressing	8.	Crispy Serrano	3.
TOMATO & CUCUMBER ^{GF} (no croutons) Tomatoes, cucumber, croutons, lemon	8.	Salmon	7.
KALE ^{GF} (no barley) Barley, roasted beets, Spanish goat cheese, lemon maple dressing	9.	Chicken	5.
VERDE Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing	9.	Shrimp	6.
CAESAR Kale, serrano-caesar dressing, Manchego, croutons	8.	Churrasco	7.5

EMBUTIDOS - CURED MEATS^{GF} (no bread)

JAMÓN SERRANO 'Fermin' Serrano ham, aged 15 months	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN Acorn fed pure Iberian ham	15.
COPPA Marinated & cured pork collar, pimentón, garlic, sea salt	6.5
CHORIZO DE CANTIMPALO Mildly spicy pork sausage from Segovia	6.5
LOMO IBÉRICO Cured Iberian pork loin	6.5
SALCHICHÓN Sausage cured with black pepper, garlic and herbs	6.5

QUESOS - CHEESES^{GF} (no bread)

IDIAZÁBAL Firm sheep's milk, lightly smoked from the Basque country	6.5
TETILLA Semi soft cow's milk, mild buttery flavor	6.5
MAHÓN Firm cow's milk, lemony, salty, tangy flavor	6.5
LEONORA Soft goat's milk from León, medium strong flavor	6.5
MANCHEGO Sheep's milk, nutty, sweet, tangy flavor, aged 6 months	6.5
MURCIA AL VINO Goat cheese from Murcia, wine cured rind, sweet & smooth flavor	6.5

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** ^{GF} Thyme, orange peel, garlic 4.