


FIRST COURSE

GARBANZO FRITO

Chickpea stew, chorizo, kale 

ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

SPINACH SALAD

Beets, baby spinach, candied walnuts, arugula, Spanish goat cheese

POTATO TORTILLA

Traditional Spanish omelet, roasted garlic aioli 

HUEVOS 'BULLA'

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

SECOND COURSE

POLLO AL CHILINDRÓN

Grilled chicken breast, Serrano ham, red pepper stew, steamed rice

FÚTBOL CLUB

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

ROASTED VEGETABLE BRIOCHE

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

ARROZ A LA CUBANA

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

'BULLA' BURGER

Piquillo peppers, cipollini onions, tetilla cheese, truffle fries  (no bread or 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



PARA EMPEZAR - APPETIZERS

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

PLATOS FUERTES

ENTRÉES

add garden salad 3.

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| POLLO AL CHILINDRÓN | |
| <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i> | |
| SALMON | |
| <i>Baby spinach, chickpeas, lemon cream*</i> | |
| CHURRASCO MORUNO | |
| <i>Cumin marinated skirt steak, peppercorn sauce, mojo verde, sweet potato terrine</i> | |
| ARROZ NEGRO | |
| <i>Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*</i> | |

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| SHRIMP CURRY | 15. |
| <i>Cream, artichoke confit, steamed rice</i> | |
| BRAISED SHORT RIBS (no potato chips) | 18. |
| <i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i> | |
| ARROZ CALDOSO | 15. |
| <i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i> | |
| PARGO AL AJILLO | 17. |
| <i>Seared red snapper, garlic sauce, marble potatoes, shallot confit</i> | |

BOCATAS - SANDWICHES

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| POLLO | 12. |
| <i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i> | |
| ROASTED VEGETABLE BRIOCHE | 10. |
| <i>Portobello, piquillo peppers, spinach, caramelized onions, goat cheese</i> | |
| 'BULLA' BURGER (no bread or fries) | 13. |
| <i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche</i> | |
| FÚTBOL CLUB | 14. |
| <i>Breaded chicken breast, bacon, lettuce, marinated chicken, tomato, mustard aioli, pan de cristal</i> | |
| JAMÓN SERRANO | 12.5 |
| <i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i> | |
| <i>add garden salad 3. add patatas bravas 2. add truffle fries 2.</i> | |

ENSALADAS - SALADS

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| SPINACH & GRILLED CHICKEN | 11. |
| <i>Beets, baby spinach, candied walnuts, arugula, Spanish goat cheese</i> | |
| CHOPPED SALAD | |
| <i>Spinach, tomatoes, cucumbers, radish, avocado, egg, hot bacon dressing</i> | |
| <i>Your choice of:</i> | |
| Chicken | 12. |
| Steak | 14. |
| GRILLED OCTOPUS (no croutons) | 17. |
| <i>Roma tomatoes, cucumber, croutons, fresh lemon</i> | |
| KALE & SEARED SHRIMP (no barley) | 14. |
| <i>Barley, roasted beets, goat cheese, lemon maple dressing</i> | |

EMBUTIDOS - CURED MEATS

(no bread)

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| JAMÓN SERRANO | 6.5 |
| <i>'Redondo Iglesias' Serrano ham, aged 17 months</i> | |
| PALETA IBÉRICA DE BELLOTA FERMÍN | 15. |
| <i>Acorn fed pure Iberian ham</i> | |
| FINOCCHIO | 6.5 |
| <i>'Creminelli' handcrafted Italian salami, fennel</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 | 6.5 |
| <i>Spanish sausage cured with garlic and herbs</i> | |

QUESOS - CHEESES

(no bread)

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| 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> | |

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.
PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.