

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

POTATO TORTILLA	6.	ANDALUSIAN GAZPACHO	6.
<i>Traditional Spanish omelet, caramelized onions, 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, tomato 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	11.	CEVICHE DE JALAPEÑO (no shallots)	12.
<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>		<i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</i>	
		TUNA TARTAR	14.
		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	

PLATOS FUERTES

ENTRÉES

add garden salad 3.

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

BOCATAS - SANDWICHES

POLLO	12.	SPINACH	8.	ADD:
<i>Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal</i>		<i>Beets, walnuts, arugula, Spanish goat cheese</i>		
ROASTED VEGETABLE BRIOCHE	10.5	CHOPPED	8.	<i>Crispy Serrano</i> 3.
<i>Portobello, piquillo peppers, spinach, caramelized onions, goat cheese</i>		<i>Spinach, tomatoes, cucumbers, radish, avocado, egg, hot bacon dressing</i>		
'BULLA' BURGER (no bread or fries)	13.	TOMATO & CUCUMBER (no croutons)	8.	<i>Salmon</i> 7.
<i>Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche</i>		<i>Tomatoes, cucumber, croutons, lemon</i>		
FÚTBOL CLUB	14.	KALE (no barley)	9.	<i>Chicken</i> 5.
<i>Breaded chicken, bacon, lettuce, marinated chicken, tomato, mustard aioli, pan de cristal</i>		<i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>		
JAMÓN SERRANO	12.5	VERDE	9.	<i>Shrimp</i> 6.
<i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>		<i>Roasted brussels sprouts, crispy kale, lemon maple dressing</i>		
add garden salad 3. add patatas bravas 2. add truffle fries 2.		CAESAR	8.	<i>Churrasco</i> 7.5
		<i>Kale, serrano-caesar dressing, manchego, croutons</i>		

EMBUTIDOS - CURED MEATS

(no bread)

JAMÓN SERRANO	6.5	QUESOS - CHEESES	(no bread)
<i>'Fermin' Serrano ham, aged 15 months</i>		IDIAZÁBAL	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN	15.	<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
<i>Acorn fed pure Iberian ham</i>		TETILLA	6.5
COPPA	6.5	<i>Semi soft cow's milk, mild buttery flavor</i>	
<i>Marinated & cured pork collar, pimentón, garlic, sea salt</i>		MAHÓN	6.5
CHORIZO DE CANTIMPALO	6.5	<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
<i>Mildly spicy pork sausage from Segovia</i>		LEONORA	6.5
LOMO IBÉRICO	6.5	<i>Soft goat's milk from León, medium strong flavor</i>	
<i>Cured Iberian pork loin</i>		MANCHEGO	6.5
SALCHICHÓN IBÉRICO	6.5	<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
<i>Acorn fed pure Iberian sausage, cured with garlic & herbs</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.