

{LIVE. SHARE. INDULGE.}

FIRST COURSE

GARBANZO FRITO ^{GF}

Chickpea stew, chorizo, kale

ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

SPINACH AND GRILLED CHICKEN SALAD

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

POTATO TORTILLA ^{GF}

*Traditional Spanish omelet, roasted garlic aioli**

HUEVOS 'BULLA'

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

SECOND COURSE

GROUPEL & QUINOA ^{GF}

Black grouper, lemon caper butter, quinoa soy salad

FÚTBOL CLUB

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

ROASTED VEGETABLE BRIOCHE

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

ARROZ A LA CUBANA ^{GF}

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

'BULLA' BURGER ^{GF} (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.

PARA EMPEZAR - APPETIZERS

ANDALUSIAN GAZPACHO

Spanish chilled vegetable soup

CODFISH FRITTERS

Salted codfish, homemade tartar sauce

POTATO TORTILLA ^{GF}

Traditional Spanish omelet, roasted garlic aioli*

SAUTÉED GARLIC SHRIMP ^{GF} (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.	HUEVOS 'BULLA'	10.5
	Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	
8.	PATATAS BRAVAS	6.5
	Crispy potato cubes, spicy brava sauce, aioli	
6.	IBERIAN HAM CROQUETAS	7.
	Jamón Ibérico, fig jelly	
10.	ALBÓNDIGAS	9.
	Veal and pork meatballs, manchego, tomato frito	
	CHARCOAL OVEN SKEWERS ^{GF}	
	YOUR CHOICE OF:	
	• Cumin marinated pork loin, mojo verde, Greek yogurt	9.
	• Chicken thigh, yogurt sauce, salsa criolla	8.
12.	SHORT RIB GRILLED FLATBREAD	17.
	Tetilla cheese, tomato marmalade, pickled peppers	

PLATOS FUERTES

ENTRÉES

add garden salad 3.

ARROZ NEGRO ^{GF}

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

BRAISED SHORT RIBS ^{GF} (no potato chips)

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

MUSHROOM RISOTTO ^{GF}

Bomba rice, wild mushrooms, Idiazábal cheese

GROUPEL & QUINOA ^{GF}

Black grouper, lemon caper butter, quinoa soy salad

CHURRASCO ^{GF} (no ajo perejil)

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

17.	SHRIMP CURRY	15.
	Cream, artichoke confit, steamed rice	
	SEARED AHI TUNA	21.
18.	Roasted marble potatoes, heirloom tomato vinaigrette*	
	ARROZ CALDOSO	15.
12.	Bomba rice, shrimp, chicken, calamari, red sofrito, saffron	
18.	ORGANIC SALMON ^{GF} (no sauce)	13.
	Atlantic salmon, baby spinach, chickpeas, lemon cream*	
18.	POLLO AL CHILINDRÓN ^{GF}	13.
	Grilled chicken breast, Serrano ham, red pepper stew, steamed rice	

BOCATAS - SANDWICHES

'BULLA' BURGER ^{GF} (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 ^{GF}

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.

13.	SEAFOOD SALPICÓN ^{GF} (no potato chips)	17.
	Grilled octopus, jumbo lump crab meat, shrimp, crispy sweet potato, fresh lemon*	
	GRILLED OCTOPUS ^{GF} (no croutons)	14.
	Tomatoes, cucumber, croutons, fresh lemon	
	SPINACH & GRILLED CHICKEN ^{GF}	11.
	Beets, baby spinach, candied walnuts, arugula, Spanish blue cheese, aged sherry vinegar	
	KALE & SEARED SHRIMP ^{GF} (no barley)	14.
	Barley, roasted beets, goat cheese, lemon maple dressing	

EMBUTIDOS - CURED MEATS

^{GF} (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

6.5	IDIAZÁBAL	6.5
	Firm sheep's milk, lightly smoked from the Basque country	
15.	TETILLA	6.5
	Semi soft cow's milk, mild buttery flavor	
6.5	MAHÓN	6.5
	Firm cow's milk, lemony, salty, tangy flavor	
6.5	LEONORA	6.5
	Soft goat's milk from León, medium strong flavor	
6.5	MANCHEGO	6.5
	Sheep's milk, nutty, sweet, tangy flavor, aged 6 months	
6.5	MAXORATA	6.5
	Canarian semi hard goat's milk, pimentón rind	

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 6.

HOUSE MARINATED OLIVES ^{GF} Thyme, orange peel, garlic 4.