

FIRST COURSE

Select one

GARBANZO FRITO

Chickpea stew, chorizo, kale

SPINACH SALAD

Beets, candied walnuts, arugula, Spanish goat cheese

HAM CROQUETTES

Serrano ham, fig jelly

CAESAR SALAD

Kale, serrano-caesar dressing, Manchego, croutons

LENTIL SOUP

Traditional Spanish soup with chorizo

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

STEAK SANDWICH

Bistro filet, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal, patatas bravas

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

EMBUTIDOS - CURED MEATS

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

QUESOS - CHEESES

IDIAZÁBAL <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.5
TETILLA <i>Semi soft cow's milk, mild buttery flavor</i>	6.5
MAHÓN <i>Firm cow's milk, lemony, salty, tangy flavor</i>	6.5
LEONORA <i>Soft goat's milk from León, medium strong flavor</i>	6.5
MANCHEGO <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	6.5
MURCIA AL VINO <i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</i>	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 add avocado 3.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

PARA EMPEZAR - APPETIZERS

POTATO TORTILLA <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.	ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5	HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
CODFISH FRITTERS <i>Salted codfish, homemade tartar sauce</i>	8.	PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.	PINTXOS <i>Your choice of:</i>	
SAUTÉED GARLIC SHRIMP <i>Brandy, pepper flakes</i>	10.	• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
LENTIL SOUP <i>Traditional Spanish soup with chorizo</i>	7.5	• Chicken skewers, Greek yogurt, salsa criolla	8.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.	CEVICHE DE JALAPEÑO <i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</i>	12.
		TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.

ENTRADAS

ENTRÉES

add garden salad 3.

SALMON <i>Baby spinach, chickpeas, lemon cream*</i>	16.
POLLO AL CHILINDRÓN <i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	13.
PINTXO & AVOCADO TOAST <i>Cumin marinated grilled chicken skewers, avocado toast, tomato salad</i>	13.
ARROZ NEGRO <i>Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*</i>	17.
SHRIMP CURRY <i>Cream, artichoke confit, steamed rice</i>	15.

PULPO <i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	17.5
BISTRO FILET <i>Cumin marinated, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine</i>	22.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	13.
ARROZ CALDOSO <i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	15.
PARGO AL AJILLO <i>Red snapper, garlic sauce, potatoes, piquillo confit</i>	17.

BOCATAS - SANDWICHES

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

STEAK <i>Bistro filet, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal</i>	13.
ROASTED VEGETABLE BRIOCHE <i>Portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese</i>	10.5
'BULLA' BURGER <i>Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun</i>	13.
FÚTBOL CLUB <i>Breaded chicken, bacon, lettuce, marinated chicken, tomato, mustard aioli, pan de cristal</i>	14.
JAMÓN SERRANO <i>Serrano ham, sliced tomato, tetilla cheese, basil, pan de cristal</i>	12.5
SALMON BURGER <i>Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli</i>	13.

ENSALADAS - SALADS

SPINACH <i>Beets, walnuts, arugula, Spanish goat cheese</i>	8.	ADD:	
CHOPPED <i>Spinach, tomatoes, cucumbers, radish, avocado, egg, hot bacon dressing</i>	8.	Crispy Serrano	3.
TOMATO & CUCUMBER <i>Tomatoes, cucumber, croutons, lemon</i>	8.	Salmon	7.
KALE <i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	9.	Chicken	5.
VERDE <i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>	9.	Shrimp	6.
CAESAR <i>Kale, serrano-caesar dressing, Manchego, croutons</i>	8.	Churrasco	7.5

LIMONADAS - LEMONADES

Made with fresh squeezed juice

• CLASSIC	3.
• STRAWBERRY	5.
• BLACKBERRY	5.