

**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, 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

<b>POTATO TORTILLA</b>	6.	<b>ANDALUSIAN GAZPACHO</b>	6.
<i>Traditional Spanish omelet, caramelized onions, roasted garlic aioli*</i>		<i>Spanish chilled vegetable soup</i>	
<b>HUEVOS 'BULLA'</b>	10.5	<b>HAM CROQUETTES</b>	7.
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>		<i>Serrano ham, fig jelly</i>	
<b>CODFISH FRITTERS</b>	8.	<b>PATATAS BRAVAS</b>	6.5
<i>Salted codfish, homemade tartar sauce</i>		<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
<b>ALBÓNDIGAS</b>	9.	<b>PINTXOS</b>	
<i>Veal and pork meatballs, manchego, tomate frito</i>		<i>Your choice of:</i>	
<b>SAUTÉED GARLIC SHRIMP</b> (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.
<b>MONTADITOS</b>	11.	<b>CEVICHE DE JALAPEÑO</b>	12.
<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>		<i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>	
		<b>TUNA TARTAR</b>	14.
		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	

### PLATOS FUERTES

### ENTRÉES

*add garden salad 3.*

**SALMON**   
*Baby spinach, chickpeas, lemon cream\**

**POLLO AL CHILINDRÓN**   
*Pan seared chicken, Serrano ham, red pepper stew, steamed rice*

**CHURRASCO MORUNO**   
*Cumin marinated skirt steak, peppercorn sauce, mojo verde, sweet potato terrine*

**ARROZ NEGRO**   
*Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas\**

**SHRIMP CURRY**  
*Cream, artichoke confit, steamed rice*

**PULPO** (no croutons)  
*Grilled octopus, tomatoes, cucumber, croutons, lemon*

**CANNELLONI**  
*'Catalán Style' ground veal and pork, béchamel, tetilla cheese*

**PINTXO & AVOCADO TOAST**  
*Chicken skewer, avocado purée, marinated tomatoes, yogurt, mojo verde*

**ARROZ CALDOSO**  
*Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron*

**PARGO AL AJILLO**  
*Red snapper, garlic sauce, potatoes, shallot confit*

## BOCATAS - SANDWICHES

**POLLO**   
*Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal*

**ROASTED VEGETABLE BRIOCHE**  
*Portobello, piquillo peppers, spinach, caramelized onions, goat cheese*

**'BULLA' BURGER** (no bread or fries)  
*Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche*

**FÚTBOL CLUB**  
*Breaded chicken, bacon, lettuce, marinated chicken, tomato, mustard aioli, pan de cristal*

**JAMÓN SERRANO**  
*Serrano ham, sliced tomato, stracciatella, basil, pan de cristal*  
*add garden salad 3. add patatas bravas 2. add truffle fries 2.*

## ENSALADAS - SALADS

**SPINACH**  
*Beets, walnuts, arugula, Spanish goat cheese*

**CHOPPED**  
*Spinach, tomatoes, cucumbers, radish, avocado, egg, hot bacon dressing*

**TOMATO & CUCUMBER** (no croutons)  
*Tomatoes, cucumber, croutons, lemon*

**KALE** (no barley)  
*Barley, roasted beets, Spanish goat cheese, lemon maple dressing*

**VERDE**  
*Roasted brussels sprouts, crispy kale, lemon maple dressing*

**CAESAR**  
*Kale, serrano-caesar dressing, manchego, croutons*

### ADD:

*Crispy Serrano 3.*

*Salmon 7.*

*Chicken 5.*

*Shrimp 6.*

*Churrasco 7.5*

## EMBUTIDOS - CURED MEATS

(no bread)

**JAMÓN SERRANO** 6.5  
*'Fermin' Serrano ham, aged 15 months*

**PALETA IBÉRICA DE BELLOTA FERMÍN** 15.  
*Acorn fed pure Iberian ham*

**COPPA** 6.5  
*Marinated & cured pork collar, pimentón, garlic, sea salt*

**CHORIZO DE CANTIMPALO** 6.5  
*Mildly spicy pork sausage from Segovia*

**LOMO IBÉRICO** 6.5  
*Cured Iberian pork loin*

**SALCHICHÓN IBÉRICO** 6.5  
*Acorn fed pure Iberian sausage, cured with garlic & herbs*

## QUESOS - CHEESES

(no bread)

**IDIAZÁBAL** 6.5  
*Firm sheep's milk, lightly smoked from the Basque country*

**TETILLA** 6.5  
*Semi soft cow's milk, mild buttery flavor*

**MAHÓN** 6.5  
*Firm cow's milk, lemony, salty, tangy flavor*

**LEONORA** 6.5  
*Soft goat's milk from León, medium strong flavor*

**MANCHEGO** 6.5  
*Sheep's milk, nutty, sweet, tangy flavor, aged 6 months*

**MURCIA AL VINO** 6.5  
*Goat cheese from Murcia, wine cured rind, sweet & smooth flavor*

**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic 4.  
**PAN DE CRISTAL CON TOMATE** Toasted crispy ethereal bread brushed with fresh tomato 5.5