

PARA EMPEZAR - APPETIZERS

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
CRISPY CALAMARI <i>Sriracha & sherry aioli*</i>	8.	PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli*</i>	6.5
POTATO TORTILLA ^{GF} <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.	IBERIAN HAM CROQUETAS <i>Jamón Serrano, fig jelly</i>	7.
SAUTÉED GARLIC SHRIMP ^{GF} (no bread) <i>Brandy, pepper flakes</i>	10.	ALBÓNDIGAS <i>Veal and pork meatballs, manchego, tomate frito</i>	9.
TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.	PINTXOS YOUR CHOICE OF: • Cumin marinated pork loin skewer, mojo verde, Greek yogurt • Chicken skewer, yogurt sauce, salsa criolla	9. 8.
CEVICHE <i>Shrimp, crispy shallots, lemon, orange*</i>	12.	SHORT RIB MONTADITOS <i>Tomato marmalade, guindilla, tetilla cheese</i>	11.

PLATOS FUERTES

ENTRÉES

add garden salad 3.

ARROZ NEGRO ^{GF} <i>Bomba rice, calamari ink, sofrito, aioli, grilled octopus, green pea purée*</i>	17.
BRAISED SHORT RIBS ^{GF} (no potato chips) <i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	18.
SNAPPER AL AJILLO ^{GF} <i>Seared red snapper, garlic sauce, marble potatoes, shallot confit</i>	15.
SNAPPER & QUINOA ^{GF} <i>Lemon caper butter, quinoa soy salad</i>	15.

CHURRASCO ^{GF} (no ajo perejil) <i>Grilled skirt steak, marbled potatoes, piquillo confit, ajo perejil</i>	18.
SHRIMP CURRY <i>Cream, artichoke confit, steamed rice</i>	15.
ARROZ CALDOSO <i>Bomba rice, shrimp, chicken, calamari, red sofrito, saffron</i>	15.
SALMON ^{GF} (no sauce) <i>Baby spinach, chickpeas, lemon cream*</i>	13.
POLLO AL CHILINDRÓN ^{GF} <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.

BOCATAS - SANDWICHES served with homemade potato chips

'BULLA' BURGER ^{GF} (no bread or fries) <i>Dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche</i>	13.
FÚTBOL CLUB <i>Breaded chicken breast, bacon, grilled chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	14.
JAMÓN SERRANO <i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>	12.5
POLLO <i>Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	12.
ROASTED VEGETABLE BRIOCHE <i>Portobello, piquillo peppers, spinach, caramelized onions, goat cheese, asparagus</i>	10.

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

ENSALADAS - SALADS

SEARED TUNA SALAD ^{GF} (no wonton strips) <i>Avocado, mango, ginger vinaigrette, artisan lettuce, wonton strips</i>	14.
ENSALADA DE PESCADO <i>Red snapper, crispy potato cubes, heirloom tomato, artisan lettuce, lemon vinaigrette</i>	14.
GRILLED OCTOPUS ^{GF} (no croutons) <i>Tomatoes, cucumber, croutons, fresh lemon</i>	14.
SPINACH & GRILLED CHICKEN <i>Beets, baby spinach, candied walnuts, arugula, Spanish blue cheese</i>	11.
KALE & SEARED SHRIMP ^{GF} (no barley) <i>Barley, roasted beets, goat cheese, lemon maple dressing</i>	14.

EMBUTIDOS - CURED MEATS ^{GF} (no bread)

JAMÓN SERRANO <i>'Fermín' Serrano ham, aged 18 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
FINOCCHIO <i>Uncured Italian salami, fennel</i>	6.5
CHORIZO DE BELLOTA <i>Black foot Iberian pork sausage from Salamanca</i>	6.5
LOMO IBÉRICO <i>Cured Iberian pork loin</i>	6.5
SALCHICHÓN <i>Spanish sausage cured with garlic and herbs</i>	6.5

QUESOS - CHEESES ^{GF} (no bread)

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
MAXORATA <i>Canarian semi hard goat's milk, pimentón rind</i>	6.5

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 6.
HOUSE MARINATED OLIVES ^{GF} *Thyme, orange peel, garlic* 4.