

FIRST COURSE*Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale***GAZPACHO ANDALUZ***Spanish chilled vegetable soup***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, mojo verde, patatas bravas***STEAK SANDWICH***Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal, 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***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 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 6.5

Acorn fed pure Iberian sausage, cured with garlic and herbs

QUESOS - CHEESES

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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

HOUSE MARINATED OLIVES House marinated olives with thyme and orange peel 4.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 6. add avocado 3.

PARA EMPEZAR - APPETIZERS

POTATO TORTILLA* 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli

HUEVOS 'BULLA'* 11.

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

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomato frito

CEVICHE DE JALAPEÑO* 12.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips

SAUTÉED GARLIC SHRIMP 10.

Sautéed shrimp, garlic, guindilla

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli

CRISPY CALAMARI 10.

Homemade tartar sauce

ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

HAM CROQUETTES 8.

Serrano ham croquettes, fig jelly

TUNA TARTAR* 14.

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli

MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

PINTXO MORUNO 9.

Cumin marinated pork loin skewer, mojo verde, Greek yogurt

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN 13.

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

ARROZ CALDOSO 15.

Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

CANNELLONI 13.

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

SALMON* 16.

Baby spinach, chickpeas, lemon cream

GRILLED OCTOPUS SALAD* 17.5

Roma tomatoes, cucumber, crutons, lemon

SHRIMP CURRY 15.

Sautéed shrimp, curry cream, artichoke confit, steamed rice

PINTXO & AVOCADO TOAST 13.

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

BISTRO STEAK* 22.

Cumin marinated, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine

PAELLA (minimum 30 minutes) 39.5

Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron

BOCATAS - SANDWICHES

SALMON BURGER 13.

Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli

POLLO 12.

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

ROASTED VEGETABLE BRIOCHE 10.5

Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde

'BULLA' BURGER* 13.

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze

JAMÓN SERRANO 12.5

Serrano ham, sliced tomato, tetilla cheese, basil, pan de cristal

STEAK 13.

Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal

FÚTBOL CLUB 14.

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

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

ENSALADAS - SALADS

SPINACH 8.

Beets, walnuts, arugula, Spanish goat cheese

TOMATO & CUCUMBER 8.

Tomatoes, cucumber, crutons, lemon

KALE 9.

Barley, roasted beets, Spanish goat cheese, lemon maple dressing

VERDE 9.

Roasted brussels sprouts, crispy kale, orange, Manchego, lemon maple dressing

CAESAR 8.

Kale, serrano-caesar dressing, Manchego, crutons

ADD:

Crispy Serrano 3.

Salmon 7.

Chicken 5.

Shrimp 6.

LIMONADAS - LEMONADES

Made with fresh squeezed juice

• CLASSIC 3.

• STRAWBERRY 5.

• BLACKBERRY 5.