

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 steak, 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 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

Sausage cured with black pepper, 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.

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

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

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*

MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomato frito

SAUTÉED GARLIC SHRIMP 20.

Brandy, pepper flakes

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

HAM CROQUETTES 8.

Serrano ham, fig jelly

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli

PINTXOS

Your choice of:

- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 9.
- Chicken skewers, Greek yogurt, salsa criolla 8.

CEVICHE DE JALAPEÑO 12.

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

TUNA TARTAR 14.

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

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN 13.

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

PINTXO & AVOCADO TOAST 13.

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

CANNELLONI 13.

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

SHRIMP CURRY 15.

Cream, artichoke confit, steamed rice

PULPO 17.5

Grilled octopus, tomatoes, cucumber, croutons, lemon

SALMON 16.

Baby spinach, chickpeas, lemon cream*

BISTRO STEAK 22.

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

ARROZ CALDOSO 15.

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

BOCATAS - SANDWICHES

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

STEAK 13.

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

ROASTED VEGETABLE BRIOCHE 10.5

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

'BULLA' BURGER 13.

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

FÚTBOL CLUB 14.

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

JAMÓN SERRANO 12.5

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

SALMON BURGER 13.

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

ENSALADAS - SALADS

SPINACH 8.

Beets, walnuts, arugula, Spanish goat cheese

CHOPPED 8.

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

TOMATO & CUCUMBER 8.

Tomatoes, cucumber, croutons, 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, croutons

ADD:

Crispy Serrano 3.

Salmon 7.

Chicken 5.

Shrimp 6.

Churrasco 7.5

LIMONADAS - LEMONADES

Made with fresh squeezed juice

CLASSIC 3.

STRAWBERRY 5.

BLACKBERRY 5.