

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 filet, 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 <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>Acorn fed pure Iberian sausage, cured with 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.**

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 **5.5** add avocado **3.**

PARA EMPEZAR - APPETIZERS

POTATO TORTILLA* <i>Traditional Spanish omelet, caramelized onions, garlic aioli</i>	6.	CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
HUEVOS 'BULLA'* <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil</i>	10.5	ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.	HAM CROQUETTES <i>Serrano ham croquettes, fig jelly</i>	7.
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.
SAUTÉED GARLIC SHRIMP <i>Sautéed shrimp, garlic, guindilla</i>	10.	MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5	PINTXO MORUNO <i>Cumin marinated pork loin skewer, mojo verde, Greek yogurt</i>	9.
		LENTIL SOUP <i>Traditional Spanish soup with chorizo</i>	7.5

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN <i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	13.
ARROZ CALDOSO <i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>	15.
CANNELLONI <i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	13.
SALMON* <i>Baby spinach, chickpeas, lemon cream</i>	16.

GRILLED OCTOPUS SALAD* <i>Roma tomatoes, cucumber, crutons, lemon</i>	17.5
SHRIMP CURRY <i>Sautéed shrimp, curry cream, artichoke confit, steamed rice</i>	15.
PINTXO & AVOCADO TOAST <i>Cumin marinated grilled chicken skewers, avocado toast, tomato salad</i>	13.
BISTRO FILET* <i>Cumin marinated, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine</i>	22.
PAELLA <small>(minimum 30 minutes)</small> <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.

BOCATAS - SANDWICHES

NEW - SALMON BURGER <i>Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli</i>	13.
POLLO <i>Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	12.
ROASTED VEGETABLE BRIOCHE <i>Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde</i>	10.5
'BULLA' BURGER* <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze</i>	13.
JAMÓN SERRANO <i>Serrano ham, sliced tomato, tetilla cheese, basil, pan de cristal</i>	12.5
STEAK <i>Bistro filet, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal</i>	13.
FÚTBOL CLUB <i>Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	14.

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

ENSALADAS - SALADS

SPINACH <i>Beets, walnuts, arugula, Spanish goat cheese</i>	8.	ADD:	
TOMATO & CUCUMBER <i>Tomatoes, cucumber, crutons, lemon</i>	8.	Crispy Serrano	3.
KALE <i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>	9.	Salmon	7.
VERDE <i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>	9.	Chicken	5.
CAESAR <i>Kale, serrano-caesar dressing, Manchego, crutons</i>	8.	Shrimp	6.

LIMONADAS - LEMONADES

Made with fresh squeezed juice

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