

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 skewers, 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

TORTILLA ESPAÑOLA ^{GF} Traditional Spanish omelet, caramelized onions, roasted garlic aioli*	6.	CRISPY CALAMARI Homemade tartar sauce	10.
HUEVOS 'BULLA' Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*	10.5	GAZPACHO ANDALUZ Spanish chilled vegetable soup	6.
ALBÓNDIGAS Veal and pork meatballs, Manchego, tomate frito	9.	CROQUETAS DE JAMÓN Serrano ham croquettes, fig jelly	7.
CEVICHE DE JALAPEÑO Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips	12.	TARTAR DE ATÚN Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*	14.
GAMBAS AL AJILLO ^{GF} (no bread) Sautéed shrimp, garlic, guindilla	10.	MONTADITOS Brisket, tomato marmalade, guindilla, tetilla cheese	11.
PATATAS BRAVAS Crispy potato cubes, spicy brava sauce, aioli	6.5	PINTXO MORUNO Cumin marinated pork loin skewer, mojo verde, Greek yogurt	9.

PLATOS FUERTES

ENTRÉES

add garden salad 3.

POLLO AL CHILINDRÓN ^{GF} Pan seared chicken, Serrano ham, red pepper stew, steamed rice	13.	PULPO ^{GF} (no croutons) Grilled octopus, tomatoes, cucumber, croutons, lemon	17.
ARROZ CALDOSO Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron	15.	CAMARONES AL CURRY ^{GF} (no bread) Sautéed shrimp, curry cream, artichoke confit, steamed rice	15.
PARGO AL AJILLO Seared red snapper, garlic sauce, marble potatoes, shallot confit	17.	PINTXO & AVOCADO TOAST Cumin marinated grilled chicken skewers, avocado toast, tomato salad	13.
CHURRASCO MORUNO ^{GF} (no crispy potatoes) Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine	22.	CANNELLONI 'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil	13.
SALMÓN ^{GF} Baby spinach, chickpeas, lemon cream*	16.	ARROZ NEGRO ^{GF} Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*	17.
		PAELLA (minimum 30 minutes) Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron	39.

BOCATAS - SANDWICHES

POLLO Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal	12.	SPINACH Beets, walnuts, arugula, Spanish goat cheese	8.	ADD:
BRIOCHE DE VERDURAS Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde	10.	TOMATO & CUCUMBER ^{GF} (no croutons) Tomatoes, cucumber, croutons, lemon	8.	Crispy Serrano 3.
'BULLA' BURGER ^{GF} (no bread or fries) Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze	13.	KALE ^{GF} (no barley) Barley, roasted beets, Spanish goat cheese, lemon maple dressing	9.	Salmon 7.
JAMÓN SERRANO Serrano ham, sliced tomato, stracciatella, basil, pan de cristal	12.5	VERDE Roasted brussels sprouts, crispy kale, lemon maple dressing	9.	Chicken 5.
FÚTBOL CLUB Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal add garden salad 3. add patatas bravas 2. add truffle fries 2.	14.	CAESAR Kale, serrano-caesar dressing, manchego, croutons	8.	Shrimp 6.

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 'Fermin' Serrano ham, aged 15 months	6.5	QUESOS - CHEESES ^{GF} (no bread)	
PALETA IBÉRICA DE BELLOTA FERMÍN Acorn fed pure Iberian ham	15.	IDIAZÁBAL Firm sheep's milk, lightly smoked from the Basque country	6.5
COPPA Marinated & cured pork collar, pimentón, garlic, sea salt	6.5	TETILLA Semi soft cow's milk, mild buttery flavor	6.5
CHORIZO DE CANTIMPALO Mildly spicy pork sausage from Segovia	6.5	MAHÓN Firm cow's milk, lemony, salty, tangy flavor	6.5
LOMO IBÉRICO Cured Iberian pork loin	6.5	LEONORA Soft goat's milk from León, medium strong flavor	6.5
SALCHICHÓN IBÉRICO Acorn fed pure Iberian sausage, cured with garlic and herbs	6.5	MANCHEGO Sheep's milk, nutty, sweet, tangy flavor, aged 6 months	6.5
		MURCIA AL VINO Goat cheese from Murcia, wine cured rind, sweet & smooth flavor	6.5

TABLA DEL CHEF Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

ACEITUNAS MARINADAS ^{GF} House marinated olives with thyme and orange peel 4.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5