

**PARA EMPEZAR - APPETIZERS**

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

**PLATOS FUERTES****ENTRÉES**

add garden salad 3.

**POLLO AL CHILINDRÓN** *Grilled chicken breast, Serrano ham, red pepper stew, steamed rice***ARROZ CALDOSO***Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron***PARGO AL AJILLO***Seared red snapper, garlic sauce, marble potatoes, shallot confit***CHURRASCO MORUNO** (no crispy potatoes)*Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine*

<b>13. PULPO</b> (no croutons)	17.
<i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	
<b>15. CAMARONES AL CURRY</b> (no bread)	15.
<i>Sautéed shrimp, curry cream, artichoke confit, steamed rice</i>	
<b>17. SALMÓN</b>	16.
<i>Baby spinach, chickpeas, lemon cream*</i>	
<b>17. CANNELLONI</b>	15.
<i>'Catalán Style' ground veal and pork, béchamel, tetilla cheese</i>	
<b>22. ARROZ NEGRO</b>	17.
<i>Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*</i>	

**BOCATAS - SANDWICHES**

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

**EMBUTIDOS - CURED MEATS**

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

**ACEITUNAS MARINADAS** House marinated olives with thyme and orange peel 4.  
**PAN DE CRISTAL CON TOMATE** Toasted crispy ethereal bread brushed with fresh tomato 5.5