

**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***ENSALADA CÉSAR***Kale, serrano-caesar dressing, Manchego, croutons***SECOND COURSE***Select one***POLLO AL CHILINDRÓN***Pan seared chicken, Serrano ham, red pepper stew, steamed rice***PINTXO Y 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***SALMÓN***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

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

### PLATOS FUERTES

### ENTRÉES

add garden salad 3.

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

## BOCATAS - SANDWICHES

<b>POLLO</b> Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal	12.
<b>BRIOCHE DE VERDURAS</b> Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde	10.5
<b>'BULLA' BURGER</b> <sup>GF</sup> (no bread or fries) Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze	13.
<b>JAMÓN SERRANO</b> Serrano ham, sliced tomato, stracciatella, basil, pan de cristal	12.5
<b>FÚTBOL CLUB</b> 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.

## ENSALADAS - SALADS

<b>SPINACH</b> Beets, walnuts, arugula, Spanish goat cheese	8.	<b>ADD:</b>	
<b>TOMATO &amp; CUCUMBER</b> <sup>GF</sup> (no croutons) Tomatoes, cucumber, croutons, lemon	8.	Crispy Serrano	3.
<b>KALE</b> <sup>GF</sup> (no barley) Barley, roasted beets, Spanish goat cheese, lemon maple dressing	9.	Salmon	7.
<b>VERDE</b> Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing	9.	Chicken	5.
<b>CAESAR</b> Kale, serrano-caesar dressing, Manchego, croutons	8.	Shrimp	6.

## EMBUTIDOS - CURED MEATS

<b>JAMÓN SERRANO</b> 'Fermin' Serrano ham, aged 15 months	6.5
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b> Acorn fed pure Iberian ham	15.
<b>COPPA</b> Marinated & cured pork collar, pimentón, garlic, sea salt	6.5
<b>CHORIZO DE CANTIMPALO</b> Mildly spicy pork sausage from Segovia	6.5
<b>LOMO IBÉRICO</b> Cured Iberian pork loin	6.5
<b>SALCHICHÓN IBÉRICO</b> Acorn fed pure Iberian sausage, cured with garlic and herbs	6.5

## QUESOS - CHEESES

<b>IDIAZÁBAL</b> Firm sheep's milk, lightly smoked from the Basque country	6.5
<b>TETILLA</b> Semi soft cow's milk, mild buttery flavor	6.5
<b>MAHÓN</b> Firm cow's milk, lemony, salty, tangy flavor	6.5
<b>LEONORA</b> Soft goat's milk from León, medium strong flavor	6.5
<b>MANCHEGO</b> Sheep's milk, nutty, sweet, tangy flavor, aged 6 months	6.5
<b>MURCIA AL VINO</b> Goat cheese from Murcia, wine cured rind, sweet & smooth flavor	6.5

**TABLA MIXTA** Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

**ACEITUNAS MARINADAS** <sup>GF</sup> House marinated olives with thyme and orange peel 4.

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