



PARA EMPEZAR - APPETIZERS

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

SALMÓN

*Baby spinach, chickpeas, lemon cream**

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

13. **CAMARONES AL CURRY** (no bread)

Sautéed shrimp, curry cream, artichoke confit, steamed rice

16. **ARROZ CALDOSO**

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

17. **COSTILLAS DE RES** (no potato chips)

Braised short ribs, tetilla cheese, potato foam, red wine sauce

24. **ARROZ NEGRO**

*Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas**

BOCATAS - SANDWICHES

POLLO

Grilled chicken breast, sliced tomato, lettuce, basil, avocado, pan de cristal

BRIOCHE DE VERDURAS

Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde

'BULLA' BURGER (no bread or fries)

Piquillo peppers, cipollini onions, tetilla cheese, brioche, honey thyme glaze

JAMÓN SERRANO

Serrano ham, sliced tomato, stracciatella, basil, pan de cristal

FÚTBOL CLUB

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

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

ENSALADAS - SALADS

ENSALADA DE ESPINACAS

Grilled chicken, beets, baby spinach, candied walnuts, arugula, Spanish goat cheese

ENSALADA DE PULPO (no croutons)

Grilled octopus, roma tomatoes, cucumber

ENSALADA DE KALE (no barley)

Kale, barley, roasted beets, Spanish goat cheese, lemon maple dressing, grilled shrimp

ENSALADA VERDE

Roasted brussels sprouts, crispy kale, lemon maple dressing

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO (no bread)

'Redondo Iglesias' Serrano ham, aged 17 months

PALETA IBÉRICA DE BELLOTA FERMÍN

Acorn fed pure Iberian ham

FINOCCHIO

'Creminelli' handcrafted Italian salami, fennel

CHORIZO DE CANTIMPALO

Mildly spicy pork sausage from Segovia

LOMO IBÉRICO

Cured Iberian pork loin

SALCHICHÓN

Spanish sausage cured with garlic and herbs

QUESOS - CHEESES

IDIAZÁBAL (no bread)

Firm sheep's milk, lightly smoked from the Basque country

TETILLA

Semi soft cow's milk, mild buttery flavor

MAHÓN

Firm cow's milk, lemony, salty, tangy flavor

LEONORA

Soft goat's milk from León, medium strong flavor

MANCHEGO

Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

MURCIA AL VINO

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

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