

FIRST COURSE*Select one***GARBANZO FRITO***Chickpea stew, chorizo, kale (GF)***ANDALUSIAN GAZPACHO***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***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, 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**

POTATO TORTILLA	6.	CRISPY CALAMARI	10.
<i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>		<i>Homemade tartar sauce</i>	
HUEVOS 'BULLA'	10.5	ANDALUSIAN GAZPACHO	6.
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>		<i>Spanish chilled vegetable soup</i>	
ALBÓNDIGAS	9.	HAM CROQUETTES	7.
<i>Veal and pork meatballs, Manchego, tomato frito</i>		<i>Serrano ham, fig jelly</i>	
CEVICHE DE JALAPEÑO	12.	TUNA TARTAR	14.
<i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</i>		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
SAUTÉED GARLIC SHRIMP (no bread)	10.	MONTADITOS	11.
<i>Brandy, pepper flakes</i>		<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	
PATATAS BRAVAS	6.5	PINTXOS	
<i>Crispy potato cubes, spicy brava sauce, aioli</i>		<i>Your choice of:</i>	
		• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
		• Chicken skewers, Greek yogurt, salsa criolla	8.

PLATOS FUERTES**ENTRÉES**

add garden salad 3.

POLLO AL CHILINDRÓN	13.	PULPO (no croutons)	17.
<i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>		<i>Grilled octopus, tomatoes, cucumber, croutons, lemon</i>	
ARROZ CALDOSO	15.	SHRIMP CURRY (no bread)	15.
<i>Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron</i>		<i>Sautéed shrimp, curry cream, artichoke confit, steamed rice</i>	
REDFISH AL AJILLO	17.	SALMON	16.
<i>Seared redfish, garlic sauce, marble potatoes, piquillo confit</i>		<i>Baby spinach, chickpeas, lemon cream*</i>	
CHURRASCO MORUNO (no shishito peppers)	22.	CANNELLONI	14.
<i>Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine</i>		<i>'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil</i>	
PINTXO & AVOCADO TOAST	13.	ARROZ NEGRO	17.
<i>Cumin marinated grilled chicken skewers, avocado toast, tomato salad</i>		<i>Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas*</i>	
		PAELLA (minimum 30 minutes)	39.
		<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	

BOCATAS - SANDWICHES

POLLO	12.	SPINACH	8.	ADD:	
<i>Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal</i>		<i>Beets, walnuts, arugula, Spanish goat cheese</i>			
ROASTED VEGETABLE BRIOCHE	10.5	TOMATO & CUCUMBER (no croutons)	8.	Crispy Serrano	3.
<i>Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde</i>		<i>Tomatoes, cucumber, croutons, lemon</i>			
'BULLA' BURGER (no bread or fries)	13.	KALE (no barley)	9.	Salmon	7.
<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze</i>		<i>Barley, roasted beets, Spanish goat cheese, lemon maple dressing</i>			
JAMÓN SERRANO	12.5	VERDE	9.	Chicken	5.
<i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>		<i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>			
FÚTBOL CLUB	14.	CAESAR	8.	Shrimp	6.
<i>Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal</i>		<i>Kale, serrano-caesar dressing, Manchego, croutons</i>			
add garden salad 3. add patatas bravas 2. add truffle fries 2.					

EMBUTIDOS - CURED MEATS

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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.**PAN DE CRISTAL CON TOMATE** Toasted crispy ethereal bread brushed with fresh tomato 5.5**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic 4.