

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	6.	CRISPY CALAMARI	10.
<i>Traditional Spanish omelet, caramelized onions, 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, roasted jalapeño, fresh lime & orange, plantain chips</i>		<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
GAMBAS AL AJILLO <i>(no bread)</i>	10.	MONTADITOS	11.
<i>Sautéed shrimp, garlic, guindilla</i>		<i>Brisket, 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
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

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

REDFISH AL AJILLO
Seared redfish, garlic sauce, marble potatoes, shallot confit

CHURRASCO MORUNO *(no crispy potatoes)*
Cumin marinated skirt steak, mojo verde, peppercorn sauce, sweet potato terrine

PINTXO& AVOCADO TOAST
Cumin marinated grilled chicken skewers, avocado toast, tomato salad

13. **PULPO** *(no croutons)* 17.
Grilled octopus, tomatoes, cucumber, croutons, lemon

15. **CAMARONES AL CURRY** *(no bread)* 15.
Sautéed shrimp, curry cream, artichoke confit, steamed rice

SALMÓN 16.
*Baby spinach, chickpeas, lemon cream**

17. **CANNELLONI** 14.
'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

22. **ARROZ NEGRO** 17.
*Valencia style rice, calamari ink, sofrito, aioli, crispy calamari, green peas**

13. **PAELLA** *(minimum 30 minutes)* 39.
Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron

BOCATAS - SANDWICHES

POLLO	12.
<i>Grilled chicken, sliced tomato, lettuce, basil, avocado, pan de cristal</i>	
BRIOCHE DE VERDURAS	10.
<i>Roasted portobello, piquillo peppers, spinach, caramelized onions, Spanish goat cheese, mojo verde</i>	
'BULLA' BURGER <i>(no bread or fries)</i>	13.
<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze</i>	
JAMÓN SERRANO	12.5
<i>Serrano ham, sliced tomato, stracciatella, basil, pan de cristal</i>	
FÚTBOL CLUB	14.
<i>Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal</i>	
<i>add garden salad 3. add patatas bravas 2. add truffle fries 2.</i>	

ENSALADAS - SALADS

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

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO	6.5	<i>(no bread)</i>
<i>'Fermin' Serrano ham, aged 15 months</i>		
PALETA IBÉRICA DE BELLOTA FERMÍN	15.	
<i>Acorn fed pure Iberian ham</i>		
COPPA	6.5	
<i>Marinated & cured pork collar, pimentón, garlic, sea salt</i>		
CHORIZO DE CANTIMPALO	6.5	
<i>Mildly spicy pork sausage from Segovia</i>		
LOMO IBÉRICO	6.5	
<i>Cured Iberian pork loin</i>		
SALCHICHÓN IBÉRICO	6.5	
<i>Acorn fed pure Iberian sausage, cured with garlic & herbs</i>		

QUESOS - CHEESES

IDIAZÁBAL	6.5	<i>(no bread)</i>
<i>Firm sheep's milk, lightly smoked from the Basque country</i>		
TETILLA	6.5	
<i>Semi soft cow's milk, mild buttery flavor</i>		
MAHÓN	6.5	
<i>Firm cow's milk, lemony, salty, tangy flavor</i>		
LEONORA	6.5	
<i>Soft goat's milk from León, medium strong flavor</i>		
MANCHEGO	6.5	
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>		
MURCIA AL VINO	6.5	
<i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</i>		

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

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

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 4.