

BRUNCH PRIX FIXE

FIRST COURSE

Select one

TOSTADA DE AGUACATE

Avocado, heirloom tomatoes, Idiázabal,
multigrain bread, EVOO

COCA

Flatbread, Mahón, quail eggs, onions,
mushrooms, bacon

ENSALADA VERDE

Brussels sprouts, crispy kale,
lemon maple dressing

GARBANZO FRITO

Chickpea stew, chorizo, kale,
poached egg ^{GF}

RILLETTE DE SALMÓN

Poached salmon, onion, cornichon, toast ^{GF}

SECOND COURSE

Select one

'BULLA' BURGER

Piquillo peppers, caramelized onions,
tetilla, smoked paprika fries ^{GF} (no bread or fries)

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano,
potato foam, truffle oil

CHICKEN & WAFFLES

Chorizo gravy, buttermilk waffles

HUEVOS BENEDICTINOS

Poached eggs, hollandaise,
crispy chorizo, asparagus ^{GF} (no bread)

BOCATA DE HUEVO

Homemade sausage, tetilla, bread,
smoked paprika fries

HUEVOS RANCHEROS

Fried eggs, pan de cristal, spicy brava sauce

COCHINILLO HASH

Braised shredded pork, poached egg, breakfast potatoes ^{GF} (no potatoes)

THIRD COURSE

Select one

TORRIJA

Brioche, turrón ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet ^{GF}

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

CHURROS CON CHOCOLATE

Chocolate sauce, dulce de leche

HAZELNUT WAFFLES

Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly



EMBUTIDOS - CURED MEATS

GF (no bread)

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

QUESOS - CHEESES

GF (no bread)

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

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 GF Thyme, orange peel, garlic 4.

TAPAS Y RACIONES - SMALL PLATES

GRILLED OCTOPUS SALAD GF (no croutons) <i>Roma tomatoes, cucumber, croutons, fresh lemon</i>	18.
ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli*</i>	6.5
SAUTÉED GARLIC SHRIMP GF (no bread) <i>Brandy, pepper flakes</i>	10.
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.
HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
PINTXOS <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
WATERMELON SALAD GF (no croutons) <i>Heirloom tomatoes, cured ham, truffle honey, Spanish goat cheese</i>	14.
SMOKED SALMON MONTADITOS <i>Cream cheese, truffle honey, dill pollen*</i>	12.
GRILLED FLATBREAD <i>Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
SALMON RILLETES GF (no crostini) <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.
AVOCADO TOAST <i>Heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5

HUEVOS - EGGS

HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
POTATO TORTILLA GF <i>Traditional Spanish omelet, caramelized onions, roasted garlic aioli*</i>	6.
BIKINI <i>Fried egg, brioche, Serrano ham, béchamel, tetilla cheese*</i>	11.
BULLA BENEDICT GF (no bread) <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	11.
REVUELTO 'LUCIO' GF <i>Scrambled eggs, oyster mushroom, sautéed shrimp, scallions*</i>	12.
GARBANZO FRITO GF <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
HUEVOS RANCHEROS <i>Two fried eggs, pan de cristal, spicy brava sauce*</i>	12.

DULCES - SWEETS

HAZELNUT WAFFLES <i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	9.
FRENCH TOAST <i>Brioche, vanilla-berry syrup, white chocolate Chantilly</i>	12.
BLUEBERRY & RICOTTA PANCAKES <i>Blueberry compote, ricotta, lime gel</i>	9.
CHURRO S'MORES <i>Marshmallows, Hershey's chocolate bar, Graham cracker crumbs</i>	10.

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	SALMON GF <i>Baby spinach, chickpeas, lemon cream*</i>	16.
STEAK & EGGS GF (no shoestring potatoes or mojo verde) <i>Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	POLLO AL CHILINDRÓN GF <i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	13.
BRAISED PORK HASH GF (no potatoes) <i>Poached egg, breakfast potatoes</i>	15.	'BULLA' BURGER GF (no bread or fries) <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze, smoked paprika fries</i>	15.
CHICKEN & WAFFLES <i>Chorizo gravy, buttermilk waffles</i>	16.	EGG SANDWICH <i>Homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.