

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

BULLA BENEDICT

Poached eggs, hollandaise sauce, crispy chorizo, asparagus  (no bread)

REVUELTO 'LUCIO'

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions 

BIKINI

Quail eggs, brioche, Serrano ham, tetilla cheese, bechamel

HUEVOS 'BULLA'

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

TAPAS Y RACIONES – SMALL PLATES

SALMON RILLETES

Dry sherry poached salmon, spring onion, cornichon, toast*

GRILLED FLATBREAD

Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon

WATERMELON SALAD

Watermelon, heirloom tomatoes, bellota ham, truffle honey, Leonora cheese

PLATOS FAMILIARES Y BOCATAS – LARGER PLATES AND SANDWICHES

'BULLA' BURGER

Piquillo peppers, cipollini onions, tetilla cheese, truffle fries  (no bread or fries)

STEAK & EGGS*

Fried egg, shoestring potatoes, Sriracha aioli  (no shoestring potatoes or mojo verde)

BRAISED PORK HASH

Poached egg, breakfast potatoes  (no potatoes)

DULCES - SWEETS

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

FRENCH TOAST

Brioche, vanilla-berry syrup, white chocolate Chantilly

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

27. PER PERSON / MIMOSA 3.

*Dish counts for two options.

 gluten free



EMBUTIDOS - CURED MEATS

(no bread)

JAMÓN SERRANO <i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
FINOCCHIO <i>'Creminelli' handcrafted Italian salami, fennel</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 <i>Spanish sausage cured with garlic and herbs</i>	6.5

QUESOS - CHEESES

(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

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

HOUSE MARINATED OLIVES *Thyme, orange peel, garlic* 4.

TAPAS Y RACIONES - SMALL PLATES

TEQUEÑOS <i>Tetilla cheese, Sriracha aioli, tomato marmalade</i>	9.
GRILLED OCTOPUS SALAD (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 (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 (no croutons) <i>Heirloom tomatoes, cured ham, truffle honey, 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.
SHORT RIB MONTADITOS <i>Tomato marmalade, guindilla, tetilla cheese</i>	11.
SALMON RILLETES (no crostini) <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.

HUEVOS - EGGS

HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
POTATO TORTILLA <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
BIKINI <i>Fried egg, brioche, Serrano ham, bechamel, tetilla cheese*</i>	11.
BULLA BENEDICT (no bread) <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	10.
REVUELTO 'LUCIO' <i>Scrambled eggs, oyster mushroom, sautéed shrimp, scallions*</i>	12.
GARBANZO FRITO <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.

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.

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	SALMON <i>Baby spinach, chickpeas, lemon cream*</i>	16.
STEAK & EGGS (no shoestring potatoes or mojo verde) <i>Fried eggs, shoestring potatoes, Sriracha aioli*</i>	22.	POLLO AL CHILINDRÓN <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.
BRAISED PORK HASH (no potatoes) <i>Poached egg, breakfast potatoes</i>	15.	'BULLA' BURGER (no bread or fries) <i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	15.
BRAISED SHORT RIBS (no potato chips) <i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	18.		