

**BRUNCH PRIX FIXE****FIRST COURSE***Select one***TOSTADA DE AGUACATE***Avocado, heirloom tomatoes, Idiazábal, 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, 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

(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

(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

GRILLED OCTOPUS SALAD <i>(no croutons)</i> <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 <i>(no bread)</i> <i>Brandy, pepper flakes</i>	10.
ALBÓNDIGAS <i>Veal and pork meatballs, manchego, tomate 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>	
• <i>Cumin marinated pork loin skewers, mojo verde, Greek yogurt</i>	9.
• <i>Chicken skewers, Greek yogurt, salsa criolla</i>	8.
WATERMELON SALAD <i>(no croutons)</i> <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 <i>(no crostini)</i> <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 <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
BIKINI <i>Fried egg, brioche, Serrano ham, bechamel, tetilla cheese*</i>	11.
BULLA BENEDICT <i>(no bread)</i> <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	11.
REVUELTO 'LUCIO' <i>Scrambled eggs, oyster mushroom, sautéed shrimp, scallions*</i>	12.
GARBANZO FRITO <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
HUEVOS RANCHEROS <i>Two fried eggs, pan de cristal, 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 <i>Baby spinach, chickpeas, lemon cream*</i>	16.
STEAK & EGGS <i>(no shoestring potatoes or mojo verde)</i> <i>Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	POLLO AL CHILINDRÓN <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.
BRAISED PORK HASH <i>(no potatoes)</i> <i>Poached egg, breakfast potatoes</i>	15.	'BULLA' BURGER <i>(no bread or fries)</i> <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze, smoked paprika fries</i>	15.
CHICKEN & WAFFLES <i>Chicken gravy, buttermilk waffles</i>	16.	EGG SANDWICH <i>Homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.

CERVEZA - BEER

DRAFT BEER

ESTRELLA DAMM, Lager, Spain	4./6.
OMMEGANG WITTE, Witbier, New York	4./6.
SWEETWATER, India Pale Ale, Georgia	4./6.

BOTTLES

AMSTEL LIGHT, Pale Lager, Holland	5.
CHIMAY BLANCHE, Abbey Tripel, Belgium	13.
CIGAR CITY JAI-ALAI, India Pale Ale, Florida	9.
STELLA ARTOIS, Lager, Belgium	6.
GOLDEN MONKEY, Belgian style tripel, Pennsylvania	7.
BROOKLYN LAGER, Amber Lager, New York	6.
SWEETWATER 420, American Pale Ale, Georgia	6.
HOEGAARDEN, Witbier, Belgium	6.
BITBURGER, German Pilsner, Germany	6.
LAGUNITAS IPA, India Pale Ale, California	6.
CIGAR CITY MADURO, Brown Ale, Florida	6.

CÓCTELES - COCKTAILS

MOSCOW MULE	10.
Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger	
LEMONGRASS COLLINS	9.
St. Germain, Martin Miller's gin, lemongrass syrup, cucumber	
BULLFIGHTER	11.
Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry	
PROPER GIN & TONIC	11.
Martin Miller's gin, lemon peel, lime wheel, star anise, Fever Tree tonic water	
SUAVECITO	12.
Don Julio Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick	
LA MADRILEÑA	10.
Old Forester 100 bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherries	

SANGRÍA

SANGRÍA	7./24.
Red wine, brandy, triple sec, sprite, chopped orange	
SANGRÍA BLANCA	8./29.
Cava, peach schnapps, triple sec, strawberries, blueberries	
SANGRÍA DE CERVEZA	7./24.
Ommegang Witte, St. Germain, lemon juice, pear purée	

VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GUITA, Sanlúcar de Barrameda	6.
FINO, MAESTRO SIERRA, Jerez de la Frontera	10.
AMONTILLADO, LUSTAU, Jerez de la Frontera	7.
OLOROSO, MAESTRO SIERRA, Jerez de la Frontera	10.

VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedès, 2013	9./34.
RAVENTÓS Y BLANC, BRUT, Penedès, 2013	48.
LLOPART, ROSÉ, BRUT RESERVA, Penedès, 2013	54.
BOLLINGER, SPECIAL CUVEE, BRUT, Épernay, N.V.	105.
TAITTINGER, BRUT, Reims, N.V.	75.

VINOS ROSADOS

MUGA ROSADO, Rioja, 2016	9./35.
CAPÇANES, MAS DONIS, Montsant, 2015	31.

VINOS BLANCOS - WHITE WINE

AROMATIC

BOTANI, MOSCATEL OLD VINES, Sierras de Malaga, 2015	38.
LIGHT & CRISP	
LAGAR DE CERVERA, ALBARIÑO, Rías, Baixas, 2015	9./35.
CVNE, MONOPOLE, VIURA, Rioja, 2015	30.
TORRE LA MOREIRA, ALBARINO, Rías, Baixas, 2016	10./38.
SHAYA, OLD VINES, VERDEJO, Rueda, 2015	10./37.
REKALDE, TXAKOLINA, País Vasco, 2016	38.
CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2015	7./28.
RICHER & FULLER	
ROGO, GODELLO, Valdeorras, 2015	11./42.
SEÑOR DE LA FOLLA VERDE, ALBARIÑO, Rías Baixas, 2014	49.
ENATE, CHARDONNAY, Somontano, 2015	30.
VIÑA MEIN, Ribeiro, 2014	55.
ÁLVARO PALACIOS, PLACET, VIURA, Rioja, 2011	62.
BODEGAS ZERRAN, GARNACHA BLANCA, Priorat, 2014	40.
AVANCIA, GODELLO, Valdeorras, 2015	64.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

PAGO DE VALDONEJE, MENCIA, Bierzo, 2014	10./34.
JUAN GIL, MONASTRELL, Jumilla, 2014	10./38.
PENA DO LOBO, MENCIA, Ribeira Sacra, 2014	47.
LA MALDITA, GARNACHA, Rioja, 2015	28.

ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, Rioja, 2010	10./38.
VIÑA ARANA, RESERVA, Rioja, 2006	65.
VIÑA ARDANZA, RESERVA, Rioja, 2007	68.
BODEGAS ASTER, CRIANZA, Ribera del Duero, 2013	39.
CILLAR DE SILOS, CRIANZA, Ribera del Duero, 2012	48.
FINCA RESALSO, Ribera del Duero, 2016	12./46.
MUGA, RESERVA, Rioja, 2013	66.
BODEGAS EDUARDO GARRIDO, CRIANZA, Rioja, 2010	46.

DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, Penedès, 2009	8./30.
NUMANTHIA, TERMES, Toro, 2013	54.
CVNE IMPERIAL, RESERVA, Rioja, 2009	89.
LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2007	98.
BENJAMIN ROMEO, Predicador, Rioja, 2013	72.
ENATE, CABERNET SAUVIGNON, Somontano, 2010	54.
MARQUÉS DE GRIÑON, CALIZA, Valdepusa, 2011	46.
REMELLURI, RESERVA, Rioja, 2010	88.
EMILIO MORO, Ribera del Duero, 2014	15./60.
VALDUERO, CRIANZA, Ribera del Duero, 2011	72.
CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2012	11./42.
BODEGAS EDUARDO GARRIDO, RESERVA, Rioja, 2011	58.
DOMINIO DE PINGUS, PSI, Ribera del Duero, 2015	95.
CAL PLA, BLACK SLATE PORRERA, Priorat, 2014	60.

RICH & POWERFUL

CLOS DE MAS, Priorat, 2015	48.
BODEGAS PINTIA, Toro, 2011	130.
VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2011	290.
PESQUERA, CRIANZA, Ribera del Duero, 2014	95.
AALTO, Ribera del Duero, 2014	105.
ÁLVARO PALACIOS, LES TERRASSES, Priorat, 2014	88.
CASTILLO DE MONTE LA REINA, vs, Toro, 2005	90.

VINOS AMERICANOS - AMERICAN WINES

LANDMARK OVERLOOK, Chardonnay, Sonoma County, 2014	11./42.
LYRIC BY ETUDE, Pinot Noir, Santa Barbara County, 2014	11./42.
CROSSBARN, Chardonnay, Sonoma Coast, 2013	63.
STEWART, Chardonnay, Sonoma Mountain, 2014	50.
THE PRISONER, Napa Valley, 2015	85.
JUSTIN, Cabernet Sauvignon, Paso Robles, 2014	58.
JORDAN, Cabernet Sauvignon, Alexander Valley, 2012	105.
B.R. COHN, CABERNET SAUVIGNON, North Coast, 2015	12./47.

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD, AND EGGS INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE.