

FIRST COURSE*Select one***AVOCADO TOAST***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***GRILLED FLATBREAD***Mahón cheese, quail eggs, bacon, caramelized onions, oyster mushrooms,***VERDE SALAD***Brussels sprouts, crispy kale, Manchego, lemon maple dressing***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg***SALMON RILLETES***Poached salmon, onion, cornichon, toast***SECOND COURSE***Select one***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla, smoked paprika fries***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano, potato foam, truffle oil***CHICKEN & WAFFLES***Chorizo gravy, buttermilk waffles***BULLA BENEDICT***Poached eggs, hollandaise, crispy chorizo, asparagus***BREAKFAST SANDWICH***Eggs, homemade sausage, tetilla, bread, smoked paprika fries***HUEVOS RANCHEROS***Fried eggs, pan de cristal, spicy brava sauce***BRAISED PORK HASH***Braised shredded pork, poached egg, breakfast potatoes***THIRD COURSE***Select one***TORRIJA***Brioche, turrón ice cream, honey***FLAN DE COCO***Coconut flan, passion fruit sorbet***BLUEBERRY & RICOTTA PANCAKES***Blueberry compote, ricotta, lemon gel***CHURROS CON CHOCOLATE***Chocolate sauce, dulce de leche***HAZELNUT WAFFLES***Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly***27. PER PERSON | MIMOSAS 3.**



EMBUTIDOS - CURED MEATS

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 <i>Sausage cured with black pepper, garlic and herbs</i>	6.5

QUESOS - CHEESES

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** add avocado **3.**

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

TAPAS Y RACIONES - SMALL PLATES

GRILLED OCTOPUS SALAD <i>Roma tomatoes, cucumber, croutons, fresh lemon</i>	18.5
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>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 <i>Heirloom tomatoes, cured ham, truffle honey, Spanish goat cheese</i>	14.
SMOKED SALMON MONTADITOS <i>Cream cheese, truffle honey*</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>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, caramelized onions, garlic aioli*</i>	6.
BIKINI <i>Fried egg, brioche, Serrano ham, béchamel, tetilla cheese*</i>	11.
BULLA BENEDICT <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, 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, lemon gel</i>	9.

ENTRADAS Y BOCATAS - ENTRÉES AND SANDWICHES

PAELLA <i>(minimum 30 minutes)</i> <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>Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	CAESAR SALAD <i>Grilled chicken, kale, serrano-caesar dressing, manchego, croutons</i>	13.
BRAISED PORK HASH <i>Poached egg, breakfast potatoes</i>	15.	'BULLA' BURGER <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries</i>	15.
CHICKEN & WAFFLES <i>Chorizo gravy, buttermilk waffles</i>	16.	BREAKFAST SANDWICH <i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.

Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. 18% service charge will be added to parties of six or more.