



EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 7.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA 5J 20.

Acorn fed pure Iberian ham

COPPA 7.5

Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO 7.5

Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 7.5

Cured Iberian pork loin

SALCHICHÓN 7.5

Acorn fed pure Iberian sausage, cured with garlic & herbs

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 25. Upgrade to Paleta Ibérica de Bellota 5J 40.
PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 8.5 Add: Avocado 3. Serrano ham and manchego cheese 9. Paleta Ibérica de Bellota 5J 19.
ACEITUNAS MARINADAS House marinated olives, thyme, orange peel, garlic 6.

TAPAS Y RACIONES - SMALL PLATES

BISTEC A LA PARRILLA 16.5

Bistro steak, truffled potato & mushroom foam, salsa criolla*

GAZPACHO ANDALUZ 7.5

Spanish chilled vegetable soup

PATATAS BRAVAS 8.5

Crispy potato cubes, spicy brava sauce, aioli*

GAMBAS AL AJILLO 13.

Sautéed shrimp, garlic, brandy, pepper flakes

PULPO A LA PARRILLA 20.

Grilled octopus, corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO 15.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

ALBÓNDIGAS 12.5

Pork and beef meatballs, manchego, tomate frito

CROQUETAS DE JAMÓN 9.

Serrano ham croquettes, fig jelly

TARTAR DE ATÚN 15.5

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

MELÓN CON JAMÓN 12.5

Watermelon, roma tomatoes, crispy serrano, truffle honey, goat cheese

MONTADITOS DE SALMÓN AHUMADO 13.5

Smoked salmon, cream cheese, truffle honey*

GRILLED FLATBREAD 13.

Mozzarella, poached egg, caramelized onions, oyster mushrooms, bacon*

MONTADITOS 15.

Brisket, tomato marmalade, guindilla, tetilla cheese

TOSTADA DE AGUACATE 11.

Tomatoes, avocado, Idiazábal cheese, pan de cristal, EVOO

DATILES RELLENOS 13.

Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad

QUESOS - CHEESES

IDIAZÁBAL 7.5

Firm sheep's milk, lightly smoked from the Basque country

TETILLA 7.5

Semi soft cow's milk, mild buttery flavor

MAHÓN 7.5

Firm cow's milk, lemony, salty, tangy flavor

MANCHEGO 7.5

Sheep's milk, nutty, sweet, tangy flavor

MURCIA AL VINO 7.5

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

HUEVOS - EGGS

HUEVOS 'BULLA' 13.

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

• Upgrade to Paleta Ibérica de Bellota 5J 25.

TORTILLA ESPAÑOLA 9.

Traditional Spanish omelet, caramelized onions, garlic aioli*

BIKINI 12.5

Open-faced brioche sandwich, fried egg, Serrano ham, béchamel, manchego*

HUEVOS BENEDICTINOS 12.

Poached eggs, hollandaise sauce, crispy chorizo, asparagus*

SOPA DE GARBANZO FRITO 10.

Chickpea stew, chorizo, poached egg*

HUEVOS BRAVOS 12.5

Two fried eggs, shoestring potatoes, sautéed onions and peppers, brava sauce*

DULCES - SWEETS

HAZELNUT WAFFLES 11.

Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

FRENCH TOAST 12.5

Caramelized brioche, mixed berry compote, white chocolate Chantilly

BLUEBERRY & RICOTTA PANCAKES 11.5

Blueberry compote, lemon gel

PLATOS FUERTES - ENTRÉES

PAELLA MIXTA 40. (minimum 30 minutes)

Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron

BRUNCH PAELLA 29.5 (minimum 30 minutes)

Valencia rice, bacon, chorizo, sofrito rojo, picada, spinach, roma tomatoes, manchego, brava sauce, aioli, sunny side up eggs, saffron*

STEAK & EGGS 26.

Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*

COCHINILLO HASH 16.

Braised shredded pork, poached egg, breakfast potatoes

CHICKEN & WAFFLES 15.

Rosemary maple syrup, buttermilk waffles

SALMÓN 18./26.

Baby spinach, chickpeas, lemon cream*
small 5 oz. large 7.5 oz.

KALE CAESAR 16.

Grilled chicken, serrano-caesar dressing, manchego, croutons

'BULLA' BURGER 17.5

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries*

ENSALADA DE PULPO 20.5

Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon