

## BRUNCH TASTING MENU

Select three

### HUEVOS - EGGS

#### HUEVOS BENEDICTINOS

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

#### REVUELTO 'LUCIO'

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions 

#### BIKINI

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

#### HUEVOS 'BULLA'

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

## TAPAS Y RACIONES – SMALL PLATES

#### RILLETTE DE SALMÓN

Dry sherry poached salmon, spring onion, cornichon, toast  (no crostini)

#### COCA

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

#### MELÓN CON BELLOTA

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)

#### BISTEC A CABALLO\*

Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli

 (no shoestring potatoes or mojo verde)

#### COCHINILLO HASH

Braised shredded pork, 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 | BOTTOMLESS SANGRIA AND MIMOSAS 15. PER PERSON\*\*

\*Dish counts for two options. \*\*Price in combination with Brunch Tasting Menu. Regular price \$18.

Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase.  gluten.free



## EMBUTIDOS - CURED MEATS

GF (no bread)

<b>JAMÓN SERRANO</b>	6.5
<i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b>	15.
<i>Acorn fed pure Iberian ham</i>	
<b>FINOCCHIO</b>	6.5
<i>'Creminelli' handcrafted Italian salami, fennel</i>	
<b>CHORIZO DE CANTIMPALO</b>	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
<b>LOMO IBÉRICO</b>	6.5
<i>Cured Iberian pork loin</i>	
<b>SALCHICHÓN</b>	6.5
<i>Spanish sausage cured with garlic and herbs</i>	

## QUESOS - CHEESES

GF (no bread)

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

**ACEITUNAS MARINADAS** GF House marinated olives with thyme and orange peel 4.  
**PAN DE CRISTAL CON TOMATE** Toasted crispy ethereal bread brushed with fresh tomato 5.

## TAPAS Y RACIONES - SMALL PLATES

<b>GAZPACHO ANDALUZ</b>	6.
<i>Spanish chilled vegetable soup</i>	
<b>BUÑUELOS DE BACALAO</b>	8.
<i>Codfish fritters, homemade tartar sauce</i>	
<b>CROQUETAS DE JAMÓN</b>	7.
<i>Serrano ham croquettes, fig jelly</i>	
<b>PATATAS BRAVAS</b>	6.5
<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
<b>PINTXO MORUNO</b>	9.
<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
<b>GAMBAS AL AJILLO</b> GF (no bread)	10.
<i>Sautéed shrimp, garlic, guindilla</i>	
<b>ALBÓNDIGAS</b>	9.
<i>Veal and pork meatballs, manchego, tomate frito</i>	
<b>RILLETTE DE SALMÓN</b> GF (no crostini)	11.
<i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	
<b>TARTAR DE ATÚN</b>	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
<b>MONTADITOS DE SALMÓN AHUMADO</b>	12.
<i>Smoked salmon, cream cheese, truffle honey, dill pollen*</i>	
<b>MELÓN CON BELLOTA</b> GF (no croutons)	14.
<i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Leonora</i>	
<b>COCA</b>	12.
<i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
<b>ENSALADA DE PULPO</b> GF (no croutons)	18.
<i>Grilled octopus, roma tomatoes, cucumber</i>	

## HUEVOS - EGGS

<b>GARBANZO FRITO</b> GF	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
<b>TORTILLA ESPAÑOLA</b> GF	6.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
<b>HUEVOS 'BULLA'</b>	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
<b>BIKINI</b>	11.
<i>Fried eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
<b>HUEVOS BENEDICTINOS</b> GF (no bread)	10.
<i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	
<b>ARROZ A LA CUBANA</b> GF	14.
<i>Sautéed rice, pork belly, fried eggs, tomato sauce, bananas*</i>	
<b>REVUELTO 'LUCIO'</b> GF	12.
<i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	

## DULCES - SWEETS

<b>HAZELNUT WAFFLES</b>	9.
<i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	
<b>FRENCH TOAST</b>	12.
<i>Brioche, vanilla-berry syrup, white chocolate Chantilly</i>	
<b>BLUEBERRY &amp; RICOTTA PANCAKES</b>	9.
<i>Blueberry compote, ricotta, lime gel</i>	

## PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

<b>COSTILLAS DE RES</b> GF (no potato chips)	18.	<b>FÚTBOL CLUB</b>	14.
<i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>		<i>Breaded chicken breast, bacon, marinated chicken, lettuce, tomato, mustard aioli, patatas bravas, pan de cristal</i>	
<b>COCHINILLO HASH</b> GF (no potatoes)	15.	<b>POLLO AL CHILINDRÓN</b> GF	13.
<i>Braised shredded pork, poached egg, breakfast potatoes</i>		<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
<b>PAELLA</b>	39.	<b>PARGO CON QUINOA</b> GF	24.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>		<i>Red snapper, lemon caper butter, quinoa soy salad</i>	
<b>BISTEC A CABALLO</b> GF (no shoestring potatoes or mojo verde)	22.	<b>'BULLA' BURGER</b> GF (no bread or fries)	15.
<i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>		<i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	