

**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 <sup>GF</sup>***RILLETTE DE SALMÓN***Poached salmon, onion, cornichon, toast <sup>GF</sup>***SECOND COURSE***Select one***'BULLA' BURGER***Piquillo peppers, cipollini onions, tetilla, smoked paprika fries <sup>GF</sup> (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 <sup>GF</sup> (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 <sup>GF</sup> (no potatoes)***THIRD COURSE***Select one***TORRIJA***Brioche, turrón ice cream, honey***FLAN DE COCO***Coconut flan, passion fruit sorbet <sup>GF</sup>***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***27. PER PERSON | BOTTOMLESS SANGRIA AND MIMOSAS 18. PER PERSON***Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase. <sup>GF</sup> gluten free*

**EMBUTIDOS - CURED MEATS**

GF (no bread)

<b>JAMÓN SERRANO</b> <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b> <i>Acorn fed pure Iberian ham</i>	15.
<b>COPPA</b> <i>Marinated &amp; cured pork collar, pimentón, garlic, sea salt</i>	6.5
<b>CHORIZO DE CANTIMPALO</b> <i>Mildly spicy pork sausage from Segovia</i>	6.5
<b>LOMO IBÉRICO</b> <i>Cured Iberian pork loin</i>	6.5
<b>SALCHICHÓN IBÉRICO</b> <i>Acorn fed pure Iberian sausage, cured with garlic &amp; herbs</i>	6.5

**QUESOS - CHEESES**

GF (no bread)

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

**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 5.5

**TAPAS Y RACIONES - SMALL PLATES**

<b>GAZPACHO ANDALUZ</b> <i>Spanish chilled vegetable soup</i>	6.
<b>BUÑUELOS DE BACALAO</b> <i>Codfish fritters, homemade tartar sauce</i>	8.
<b>CROQUETAS DE JAMÓN</b> <i>Serrano ham croquettes, fig jelly</i>	7.
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
<b>PINTXO MORUNO</b> <i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	9.
<b>GAMBAS AL AJILLO</b> GF (no bread) <i>Sautéed shrimp, garlic, guindilla</i>	10.
<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, manchego, tomate frito</i>	9.
<b>RILLETTE DE SALMÓN</b> GF (no crostini) <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.
<b>TARTAR DE ATÚN</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
<b>MONTADITOS DE SALMÓN AHUMADO</b> <i>Smoked salmon, cream cheese, truffle honey, dill pollen*</i>	12.
<b>MELÓN CON BELLOTA</b> GF (no croutons) <i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	14.
<b>COCA</b> <i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
<b>ENSALADA DE PULPO</b> GF (no croutons) <i>Grilled octopus, roma tomatoes, cucumber</i>	18.
<b>TOSTADA DE AGUACATE</b> <i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5

**HUEVOS - EGGS**

<b>GARBANZO FRITO</b> GF <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
<b>TORTILLA ESPAÑOLA</b> GF <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
<b>BIKINI</b> <i>Fried eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	11.
<b>HUEVOS BENEDICTINOS</b> GF (no bread) <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	11.
<b>REVUELTO 'LUCIO'</b> GF <i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	12.
<b>HUEVOS RANCHEROS</b> <i>Two fried eggs, pan de cristal, brava sauce*</i>	12.

**DULCES - SWEETS**

<b>HAZELNUT WAFFLES</b> <i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	9.
<b>FRENCH TOAST</b> <i>Brioche, vanilla-berry syrup, white chocolate Chantilly</i>	12.
<b>BLUEBERRY &amp; RICOTTA PANCAKES</b> <i>Blueberry compote, ricotta, lime gel</i>	9.
<b>CHURRO S'MORES</b> <i>Marshmallows, Hershey's chocolate bar, Graham cracker crumbs</i>	10.

**PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES**

<b>COCHINILLO HASH</b> GF (no potatoes) <i>Braised shredded pork, poached egg, breakfast potatoes</i>	15.	<b>POLLO AL CHILINDRÓN</b> GF <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.
<b>PAELLA</b> <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	<b>SALMÓN</b> GF <i>Baby spinach, chickpeas, lemon cream*</i>	16.
<b>BISTEC A CABALLO</b> GF (no shoestring potatoes or mojo verde) <i>Skirt steak, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	<b>'BULLA' BURGER</b> GF (no bread or fries) <i>Piquillo peppers, cipollini onions, tetilla cheese, brioche, honey thyme glaze, smoked paprika fries</i>	15.
<b>CHICKEN &amp; WAFFLES</b> <i>Chorizo gravy, buttermilk waffles</i>	16.	<b>BOCATA DE HUEVO</b> <i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.

## CERVEZA - BEER

### DRAFT BEER

MAHOU, Lager, Spain	4./6.
LA RUBIA, Blonde Ale, Florida	4./6.
ALHAMBRA 1925 RESERVA, Strong Lager, Spain	4./6.

### BOTTLES

AMSTEL LIGHT, Pale Lager, Holland	6.
CHIMAY BLEUE, Strong Dark Ale, Belgium	14.
ESTRELLA DAMM, Lager, Spain	5.
STELLA ARTOIS, Lager, Belgium	6.
GOLDEN MONKEY, Belgian style tripel, Pennsylvania	7.
1906 RESERVA ESPECIAL, Amber Lager, Spain	6.
FLORIDIAN, Hefeweizen, Florida	6.
POP'S, Porter, Florida	6.
CIGAR CITY MADURO, Brown Ale, Florida	6.
CIGAR CITY JAI ALAI, India Pale Ale, Florida	7.
SIDRA EL GAITERO, Cider, Spain	6.
LAGUNITAS, India Pale Ale, California	6.

### LARGE FORMAT

ESTRELLA INEDIT, Lager, Spain	22.
DUVEL, Strong Ale, Belgium	22.

## CÓCTELES - COCKTAILS

MOSCOW MULE	12.
Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger	
LEMONGRASS COLLINS	12.
St. Germain, Wint & Lila gin, lemongrass syrup, cucumber	
BULLFIGHTER	12.
Bulleit bourbon, Aperol, Dow's port, lemon juice, cranberry	
PROPER GIN & TONIC	13.
Wint & Lila gin, lemon peel, lime wheel, star anise, Fever Tree tonic water	
SPANISH MARGARITA	12.
Jimador Reposado, Grand Marnier, Amontillado sherry, lime juice, agave nectar	
SUAVECITO	13.
Don Julio Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick	

## SANGRÍA

SANGRÍA	8./29.
Red wine, brandy, triple sec, sprite, chopped orange	
SANGRÍA BLANCA	10./37.
Cava, peach schnapps, triple sec, strawberries, blueberries	
SANGRÍA DE CERVEZA	8./29.
La Rubia, St. Germain, lemon juice, pear purée	

## VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GITANA, Sanlúcar de Barrameda	7.
FINO, ALVEAR, Montilla-Moriles	7.
FINO, MAESTRO SIERRA, Jerez de la Frontera	10.
AMONTILLADO, NAPOLEÓN, Sanlúcar de Barrameda	7.
AMONTILLADO, GRANT 'LA GARROCHA', Puerta de Santa María	9.
OLOROSO, MAESTRO SIERRA, Jerez de la Frontera	11.
OLOROSO, EMILIO LUSTAU, Jerez de la Frontera	7.

## VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedès, 2013	11./38.
RAVENTÓS Y BLANC, BRUT, Penedès, 2013	65.
LLOPART, ROSÉ, BRUT RESERVA, Penedès, 2013	54.
AVINYÓ LA TICOTA, GRAN RESERVA, Penedès, N.V.	85.
BOLLINGER, SPECIAL CUVEE, BRUT, Épernay, N.V.	135.
TAITTINGER, BRUT, Reims, N.V.	85.

## VINOS ROSADOS - ROSÉ WINES

MUGA ROSADO, Rioja, 2016	9./32.
CAPÇANES, MAS DONIS, Montsant, 2014	38.

## VINOS BLANCOS - WHITE WINE

### AROMATIC

VIÑA ESMERALDA, Penedès, 2014	35.
BOTANI, MOSCATEL SECO, Sierras de Malaga, 2013	43.

### LIGHT & CRISP

LAGAR DE CERVERA, ALBARIÑO, Rías Baixas, 2016	11./38.
CVNE MONOPOLE, VIURA, Rioja, 2015	35.
NIVARIUS, TEMPRANILLO BLANCO, Rioja, 2014	10./35.
SHAYA, OLD VINES, VERDEJO, Rueda, 2015	11./36.
REKALDE, TXAKOLINA, País Vasco, 2016	40.
PACO Y LOLA, ALBARIÑO, Rías Baixas, 2014	45.
CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2015	10./35.

### RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, Rías Baixas, 2015	55.
ENATE, CHARDONNAY, Somontano, 2016	35.
VIÑA MEIN, Ribeiro, 2014	58.
ÁLVARO PALACIOS, PLACET, VIURA, Rioja, 2012	70.
BODEGAS ZERRAN, GARNACHA BLANCA, Priorat, 2014	41.
AVANCIA, GODELLO, Valdeorras, 2015	64.

## VINOS TINTOS - RED WINE

### BRIGHT & FRUIT DRIVEN

ALTA PAVINA, PINOT NOIR, Tierra de Castilla y León, 2012	12./46.
BORSAO, TRES PICOS, GARNACHA, Campo de Borja, 2015	42.
PAGO DE VALDONEJE, MENCIA, Bierzo, 2014	38.
JUAN GIL, MONASTRELL, Jumilla, 2014	11./38.
PAGOS DE INDALIA, PINOT NOIR, Ribera del Andarax, 2015	42.
PENA DO LOBO, MENCIA, Ribeira Sacra, 2014	60.
CAPÇANES, VALL DEL CALAS, Montsant, 2011	52.
LA MALDITA, GARNACHA, Rioja, 2016	35.
GARUM, MERLOT BLEND, Cádiz, 2013	42.

### ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, Rioja, 2010	12./40.
VIÑA ARANA, RESERVA, Rioja, 2008	68.
VIÑA ARDANZA, RESERVA, Rioja, 2008	72.
FINCA VILLACRECES, Ribera del Duero, 2012	78.
BODEGAS ASTER, CRIANZA, Ribera del Duero, 2012	48.
VIÑA TONDONIA, RESERVA, Rioja, 2004	105.
PROTOS, TINTO FINO, Ribera del Duero, 2015	11./38.
MARQUES DE MURRIETA, RESERVA, Rioja, 2012	56.
MUGA, RESERVA, Rioja, 2013	66.
ÁNIMA NEGRA, AN/2, Mallorca, 2014	67.
CILLAR DE SILOS, CRIANZA, Ribera del Duero, 2012	50.
ARTADI, TEMPRANILLO, Rioja, 2014	62.
BODEGA EDUARDO GARRIDO, CRIANZA, Rioja, 2011	46.

### DARK & FULLER

CLOS TORRIBAS, RESERVA, CABERNET SAUVIGNON, Penedès, 2009	10./35.
NUMANTHIA, TERMES, Toro, 2013	68.
CVNE IMPERIAL, RESERVA, Rioja, 2011	95.
LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2007	115.
ABADIA RETUERTA, Sardón de Duero, 2014	66.
MARQUÉS DE GRIÑON, CALIZA, Valdepusa, 2011	48.
REMELLURI, RESERVA, Rioja, 2010	90.
EMILIO MORO, Ribera del Duero, 2015	17./68.
VALDUERO, CRIANZA, Ribera del Duero, 2011	80.
CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2012	41.
BODEGA EDUARDO GARRIDO, RESERVA, Rioja, 2011	52.
MATARROMERA, CRIANZA, Ribera del Duero, 2013	65.
SERRAS DEL PRIORAT, Priorat, 2016	14./55.

### RICH & POWERFUL

CLOS DE MAS, Priorat, 2015	65.
BODEGAS PINTIA, Toro, 2012	140.
VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2011	320.
BODEGAS MAURO, Tierra de Castilla y León, 2014	105.
AALTO, Ribera del Duero, 2014	120.
ÁLVARO PALACIOS, LES TERRASSES, Priorat, 2014	93.
CASTILLO DE MONTE LA REINA, VS, Toro, 2006	90.

## VINOS AMERICANOS - AMERICAN WINES

NEWTON RED LABEL, CABERNET, Sonoma County, 2015	63.
LOS VASCOS, GRANDE RESERVE, Colchagua, 2014	37.
GAVILAN, CHALONE, PINOT NOIR, Central Coast, 2013	47.
LYRIC BY ETUDE, PINOT NOIR, Santa Barbara County, 2014	56.
EL ENEMIGO, MALBEC, Mendoza, 2012	65.
BODEGA FIN DEL MUNDO, RED BLEND, Neuquen, 2012	69.
DUCKHORN, MERLOT, Napa Valley, 2013	128.
THE PRISONER, Napa Valley, 2015	85.
CROSSBARN, CABERNET SAUVIGNON, Napa Valley, 2013	95.