

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

HUEVOS BENEDICTINOS ^{GF} (no bread)

Poached eggs, hollandaise sauce, seared chorizo, asparagus†

REVUELTO 'LUCIO' ^{GF}

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions†

BIKINI

Quail 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 ^{GF} (no crostinis)

Albariño poached salmon, spring onion, cornichon, toast†

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 ^{GF} (no bread or fries)

45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, truffle fries

BISTEC A CABALLO* ^{GF} (no shoestring potatoes or ajo perejil)

Grilled skirt steak, jumbo fried egg, shoestring potatoes, salsa rosa†

COCHINILLO HASH* ^{GF} (no potatoes)

Shredded suckling pig, jumbo poached egg, breakfast potatoes, garlic confit*

DULCES - SWEETS

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

FRENCH TOAST

Orujo infused 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. †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. ^{GF} gluten free.

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO

'Fermín' Serrano ham, aged 18 months

PALETA IBÉRICA DE BELLOTA FERMÍN

Acorn fed pure Iberian ham

FUET

Hard pork sausage from the Pyrenees

CHORIZO DE BELLOTA

Black foot Iberian pork sausage from Salamanca

LOMO IBÉRICO

Cured Iberian pork loin

SALCHICHÓN

Spanish sausage cured with garlic and herbs

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QUESOS - CHEESES

GF (no bread)

IDIAZÁBAL

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

TETILLA

Semi soft cow's milk, mild buttery flavor

MAHÓN

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

LEONORA

Soft goat's milk from León, medium strong flavor

MANCHEGO

Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

MAXORATA

Canarian semi hard goat's milk, pimentón rind

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PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.

ACEITUNAS MARINADAS GF House marinated olives with thyme and orange peel 6.

TAPAS Y RACIONES - SMALL PLATES

ENSALADA DE PULPO GF (no croutons)

Grilled octopus, heirloom tomatoes, cucumber

GAZPACHO ANDALUZ

Spanish chilled vegetable soup

BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

GAMBAS AL AJILLO GF (no bread)

Sautéed shrimp, garlic, guindilla

ALBÓNDIGAS

Veal and pork meatballs, stracciatella, tomato frito

CROQUETAS DE JAMÓN

Iberian ham croquettes, fig jelly

TARTAR DE ATÚN

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

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

MELÓN CON BELLOTA GF (no croutons)

Watermelon, heirloom tomatoes, 5J bellota ham, truffle honey, Leonora

MONTADITOS DE SALMÓN AHUMADO

Smoked salmon, organic cream cheese, truffle honey, dill pollen*

COCA

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

RILLETTE DE SALMÓN GF (no crostinis)

Albariño poached salmon, spring onion, cornichon, toast*

FLAMENQUÍN

Andalusian pork roll, tetilla cheese, 5J bellota ham, truffle aioli

COCA DE RABO

Oxtail flatbread, Mahón, grilled green onions, truffle oil

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HUEVOS - EGGS

HUEVOS 'BULLA'

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

TORTILLA ESPAÑOLA GF

Traditional Spanish omelet, roasted garlic aioli*

BIKINI

Quail eggs, brioche, Serrano ham, tetilla cheese, bechamel*

HUEVOS BENEDICTINOS GF (no bread)

Poached eggs, hollandaise sauce, seared chorizo, asparagus*

REVUELTO 'LUCIO' GF

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*

GARBANZO FRITO GF

Chickpea stew, chorizo, kale, poached egg*

ARROZ A LA CUBANA GF

Sautéed rice, pork belly, fried eggs, tomato sauce, bananas*

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DULCES - SWEETS

HAZELNUT WAFFLES

Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly

BERRY WAFFLES

Citrus berry compote, vanilla bean, fresh berries

FRENCH TOAST

Orujo infused brioche, vanilla-berry syrup, white chocolate Chantilly

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

9.

9.

12.

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PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

PAELLA

Bomba rice, calamari, king prawn, clams, shrimp, branzino, red sofrito, saffron

BISTEC A CABALLO GF (no shoestring potatoes or ajo perejil)

Grilled skirt steak, jumbo fried eggs, shoestring potatoes, salsa rosa*

COCHINILLO HASH GF (no potatoes)

Shredded suckling pig, jumbo poached egg, breakfast potatoes, garlic confit*

COSTILLAS DE RES GF (no potato chips)

Braised short ribs, tetilla cheese, potato foam, red wine sauce

39.

23.

17.

17.

POLLO AL CHILINDRÓN GF

Grilled chicken breast, Serrano ham, red pepper stew, steamed rice

FÚTBOL CLUB

Breaded chicken breast, bacon, chicken confit, lettuce, tomato, mustard aioli, patatas bravas, pan de cristal

'BULLA' BURGER GF (no bread or fries)

45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries

MERO CON QUINOA GF

Black grouper, lemon caper butter, quinoa soy salad

14.

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27.