

**BRUNCH PRIX FIXE****FIRST COURSE***Select one***TOSTADA DE AGUACATE***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***COCA***Flatbread, Mahón, quail eggs, bacon, caramelized onions, mushrooms***ENSALADA VERDE***Brussels sprouts, crispy kale, Manchego, lemon maple dressing***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg***RILLETTE DE SALMÓN***Poached salmon, onion, cornichon, crostini***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***Rosemary maple syrup, buttermilk waffles***HUEVOS BENEDICTINOS***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***COCHINILLO 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 | BOTTOMLESS SANGRIAS AND MIMOSAS 18. PER PERSON***Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase.*

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## EMBUTIDOS - CURED MEATS

<b>JAMÓN SERRANO</b>	6.5
<i>'Fermin' Serrano ham, aged 15 months</i>	
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b>	15.
<i>Acorn fed pure Iberian ham</i>	
<b>COPPA</b>	6.5
<i>Marinated &amp; cured pork collar, pimentón, garlic, sea salt</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>Acorn fed pure Iberian sausage, cured with garlic &amp; herbs</i>	

## QUESOS - CHEESES

<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>	

**TABLA MIXTA** Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives **22.**

**ACEITUNAS MARINADAS** House marinated olives with thyme and orange peel **4.**

**PAN DE CRISTAL CON TOMATE** Toasted crispy ethereal bread brushed with fresh tomato **5.5** add avocado **3.**

## 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>	10.
<i>Sautéed shrimp, garlic, guindilla</i>	
<b>CEVICHE DE JALAPEÑO</b>	12.
<i>Shrimp, fish, roasted jalapeño, fresh lime &amp; orange, plantain chips*</i>	
<b>ALBÓNDIGAS</b>	9.
<i>Veal and pork meatballs, Manchego, tomate frito</i>	
<b>RILLETTE DE SALMÓN</b>	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>	14.
<i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	
<b>COCA</b>	12.
<i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
<b>ENSALADA DE PULPO</b>	18.5
<i>Grilled octopus, roma tomatoes, cucumber</i>	
<b>TOSTADA DE AGUACATE</b>	8.5
<i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	

## HUEVOS - EGGS

<b>GARBANZO FRITO</b>	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
<b>TORTILLA ESPAÑOLA</b>	6.
<i>Traditional Spanish omelet, caramelized onions, 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 egg, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
<b>HUEVOS BENEDICTINOS</b>	11.
<i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	
<b>REVUELTO 'LUCIO'</b>	12.
<i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	
<b>HUEVOS RANCHEROS</b>	12.
<i>Two fried eggs, pan de cristal, spicy brava sauce*</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, lemon gel</i>	

## PLATOS FUERTES Y BOCATAS - ENTRÉES AND SANDWICHES

<b>COCHINILLO HASH</b>	15.	<b>POLLO AL CHILINDRÓN</b>	13.
<i>Braised shredded pork, poached egg, breakfast potatoes</i>		<i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	
<b>PAELLA MIXTA</b>	39.	<b>SALMÓN</b>	16./21.
<i>Valencia style rice, calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron</i>		<i>Baby spinach, chickpeas, lemon cream* small 5 oz. large 7.5 oz.</i>	
<b>BISTEC A CABALLO</b>	22.	<b>'BULLA' BURGER</b>	15.
<i>Bistro filet, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>		<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries</i>	
<b>CHICKEN &amp; WAFFLES</b>	13.	<b>BREAKFAST SANDWICH</b>	11.
<i>Rosemary maple syrup, buttermilk waffles</i>		<i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	

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