

FIRST COURSE*Select one***AVOCADO TOAST***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***GRILLED FLATBREAD****Flatbread, Mahón, quail eggs, onions, mushrooms, bacon***VERDE SALAD***Brussels sprouts, crispy kale, Manchego, lemon maple dressing***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg***SALMON RILLETES****Poached salmon, onion, cornichon, toast***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***Chorizo gravy, buttermilk waffles***BULLA BENEDICT****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***BRAISED PORK HASH****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 | MIMOSAS AND SANGRIAS 6.**

*Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order.



EMBUTIDOS - CURED MEATS

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

QUESOS - CHEESES

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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

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

TAPAS Y RACIONES - SMALL PLATES

ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
PINTXOS <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
SAUTÉED GARLIC SHRIMP <i>Sautéed shrimp, garlic, guindilla</i>	10.
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomate frito</i>	9.
TUNA TARTAR* <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli</i>	14.
SALMON RILLETES* <i>Dry sherry poached salmon, spring onion, cornichon, toast</i>	11.
WATERMELON SALAD <i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	14.
GRILLED FLATBREAD* <i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
GRILLED OCTOPUS SALAD <i>Grilled octopus, roma tomatoes, cucumber</i>	18.5
VERDE SALAD <i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>	9.
AVOCADO TOAST <i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5

HUEVOS - EGGS

GARBANZO FRITO* <i>Chickpea stew, chorizo, kale, poached egg</i>	9.
POTATO TORTILLA* <i>Traditional Spanish omelet, caramelized onions, garlic aioli</i>	6.
HUEVOS 'BULLA'* <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil</i>	10.5
BIKINI* <i>Fried egg, brioche, Serrano ham, tetilla cheese, bechamel</i>	11.
BULLA BENEDICT* <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus</i>	11.
REVUELTO 'LUCIO'* <i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions</i>	12.
HUEVOS RANCHEROS* <i>Two fried eggs, pan de cristal, spicy brava sauce</i>	12.

DULCES - SWEETS

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

ENTRADAS Y BOCATAS - ENTREÉS AND SANDWICHES

BRAISED PORK HASH* <i>Braised shredded pork, poached egg, breakfast potatoes</i>	15.	CAESAR SALAD <i>Grilled chicken, kale, serrano-caesar dressing, manchego, croutons</i>	13.
PAELLA (minimum 30 minutes) <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	'BULLA' BURGER* <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries</i>	15.
STEAK & EGGS* <i>Bistro filet, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli</i>	22.	SALMON* <i>Baby spinach, chickpeas, lemon cream</i>	16.
CHICKEN & WAFFLES <i>Chorizo gravy, buttermilk waffles</i>	16.	BREAKFAST SANDWICH* <i>Eggs, homemade sausage, tetilla, bread, smoked paprika fries</i>	11.

*Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order. 18% service charge will be added to parties of six or more.