

BRUNCH PRIX FIXE

FIRST COURSE

Select one

TOSTADA DE AGUACATE

Avocado, heirloom tomatoes, Idiázabal,
multigrain bread, EVOO

COCA

Flatbread, Mahón, quail eggs, onions,
mushrooms, bacon

ENSALADA VERDE

Brussels sprouts, crispy kale,
Manchego, lemon maple dressing

GARBANZO FRITO

Chickpea stew, chorizo, kale,
poached egg ^{GF}

RILLETTE DE SALMÓN

Poached salmon, onion, cornichon, toast ^{GF} (no crostini)

SECOND COURSE

Select one

'BULLA' BURGER

Piquillo peppers, caramelized onions,
tetilla, smoked paprika fries ^{GF} (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 ^{GF} (no bread)

BOCATA DE HUEVO

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 ^{GF} (no potatoes)

THIRD COURSE

Select one

TORRIJA

Brioche, turrón ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet ^{GF}

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



EMBUTIDOS - CURED MEATS

GF (no bread)

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

QUESOS - CHEESES

GF (no bread)

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

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

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

GAZPACHO ANDALUZ	6.
<i>Spanish chilled vegetable soup</i>	
CROQUETAS DE JAMÓN	7.
<i>Serrano ham croquettes, fig jelly</i>	
PATATAS BRAVAS	6.5
<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
PINTXOS	
<i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
GAMBAS AL AJILLO GF (no bread)	10.
<i>Sautéed shrimp, garlic, guindilla</i>	
ALBÓNDIGAS	9.
<i>Veal and pork meatballs, Manchego, tomate frito</i>	
TARTAR DE ATÚN	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
RILLETTE DE SALMÓN GF (no crostini)	11.
<i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	
MELÓN CON BELLOTA GF (no croutons)	14.
<i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	
COCA	12.
<i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
ENSALADA DE PULPO GF (no croutons)	18.
<i>Grilled octopus, roma tomatoes, cucumber</i>	
ENSALADA VERDE	9.
<i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>	
TOSTADA DE AGUACATE	8.5
<i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	

HUEVOS - EGGS

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

DULCES - SWEETS

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

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

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