

## BRUNCH TASTING MENU

Select three

### HUEVOS - EGGS

#### HUEVOS BENEDICTINOS <sup>GF</sup> (no bread)

Poached eggs, hollandaise sauce, seared chorizo, asparagus†

#### REVUELTO 'LUCIO' <sup>GF</sup>

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 <sup>GF</sup> (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 <sup>GF</sup> (no bread or fries)

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

#### BISTEC A CABALLO\* <sup>GF</sup> (no shoestring potatoes or ajo perejil)

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

#### COCHINILLO HASH\* <sup>GF</sup> (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. <sup>GF</sup> gluten free.



## EMBUTIDOS - CURED MEATS

GF (no bread)

<b>JAMÓN SERRANO</b>	8.
<i>'Fermín' Serrano ham, aged 18 months</i>	
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b>	15.
<i>Acorn fed pure Iberian ham</i>	
<b>FUET</b>	7.
<i>Hard pork sausage from the Pyrenees</i>	
<b>CHORIZO DE BELLOTA</b>	7.
<i>Black foot Iberian pork sausage from Salamanca</i>	
<b>LOMO IBÉRICO</b>	10.
<i>Cured Iberian pork loin</i>	
<b>SALCHICHÓN</b>	6.
<i>Spanish sausage cured with garlic and herbs</i>	

## QUESOS - CHEESES

GF (no bread)

<b>IDIAZÁBAL</b>	8.
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
<b>TETILLA</b>	7.
<i>Semi soft cow's milk, mild buttery flavor</i>	
<b>MAHÓN</b>	8.
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
<b>LEONORA</b>	9.
<i>Soft goat's milk from León, medium strong flavor</i>	
<b>MANCHEGO</b>	7.
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
<b>MAXORATA</b>	10.
<i>Canarian semi hard goat's milk, pimentón rind</i>	

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

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

## TAPAS Y RACIONES - SMALL PLATES

<b>ENSALADA DE PULPO</b> <i>GF (no croutons)</i>	19.
<i>Grilled octopus, heirloom tomatoes, cucumber</i>	
<b>GAZPACHO ANDALUZ</b>	6.
<i>Spanish chilled vegetable soup</i>	
<b>BUÑUELOS DE BACALAO</b>	9.
<i>Codfish fritters, homemade tartar sauce</i>	
<b>PATATAS BRAVAS</b>	7.
<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
<b>GAMBAS AL AJILLO</b> <i>GF (no bread)</i>	14.
<i>Sautéed shrimp, garlic, guindilla</i>	
<b>ALBÓNDIGAS</b>	10.
<i>Veal and pork meatballs, stracciatella, tomato frito</i>	
<b>CROQUETAS DE JAMÓN</b>	10.
<i>Iberian ham croquettes, fig jelly</i>	
<b>TARTAR DE ATÚN</b>	15.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
<b>PINTXO MORUNO</b>	9.
<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
<b>MELÓN CON BELLOTA</b> <i>GF (no croutons)</i>	15.
<i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Leonora</i>	
<b>MONTADITOS DE SALMÓN AHUMADO</b>	12.
<i>Smoked salmon, organic cream cheese, truffle honey, dill pollen*</i>	
<b>COCA</b>	14.
<i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
<b>RILLETTE DE SALMÓN</b> <i>GF (no crostinis)</i>	11.
<i>Albariño poached salmon, spring onion, cornichon, toast*</i>	
<b>FLAMENQUÍN</b>	14.
<i>Andalusian pork roll, tetilla cheese, bellota ham, truffle aioli</i>	
<b>CUBANO IBÉRICO</b>	19.
<i>Bellota ham, piparras, presa de bellota, tetilla cheese, mustard aioli, pan de cristal</i>	

## HUEVOS - EGGS

<b>HUEVOS 'BULLA'</b>	10.
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
<b>TORTILLA ESPAÑOLA</b> <i>GF</i>	7.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
<b>BIKINI</b>	11.
<i>Quail eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
<b>HUEVOS BENEDICTINOS</b> <i>GF (no bread)</i>	11.
<i>Poached eggs, hollandaise sauce, seared chorizo, asparagus*</i>	
<b>REVUELTO 'LUCIO'</b> <i>GF</i>	12.
<i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	
<b>GARBANZO FRITO</b> <i>GF</i>	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
<b>ARROZ A LA CUBANA</b> <i>GF</i>	14.
<i>Sautéed rice, pork belly, fried eggs, tomato sauce, bananas*</i>	

## DULCES - SWEETS

<b>HAZELNUT WAFFLES</b>	9.
<i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	
<b>BERRY WAFFLES</b>	9.
<i>Citrus berry compote, vanilla bean, fresh berries</i>	
<b>FRENCH TOAST</b>	12.
<i>Orujo infused brioche, vanilla-berry syrup, white chocolate Chantilly</i>	
<b>BLUEBERRY &amp; RICOTTA PANCAKES</b>	9.
<i>Blueberry compote, ricotta, lime gel</i>	

## PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

<b>PAELLA</b>	39.	<b>POLLO AL CHILINDRÓN</b> <i>GF</i>	14.
<i>Bomba rice, calamari, king prawn, clams, shrimp, grouper, red sofrito, saffron</i>		<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
<b>BISTEC A CABALLO</b> <i>GF (no shoestring potatoes or ajo perejil)</i>	23.	<b>FÚTBOL CLUB</b>	14.
<i>Grilled skirt steak, jumbo fried eggs, shoestring potatoes, salsa rosa*</i>		<i>Breaded chicken breast, bacon, chicken confit, lettuce, tomato, mustard aioli, patatas bravas, pan de cristal</i>	
<b>COCHINILLO HASH</b> <i>GF (no potatoes)</i>	17.	<b>'BULLA' BURGER</b> <i>GF (no bread or fries)</i>	15.
<i>Shredded suckling pig, jumbo poached egg, breakfast potatoes, garlic confit*</i>		<i>45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	
<b>COSTILLAS DE RES</b> <i>GF (no potato chips)</i>	17.	<b>MERO CON QUINOA</b> <i>GF</i>	27.
<i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>		<i>Black grouper, lemon caper butter, quinoa soy salad</i>	