



## EMBUTIDOS - CURED MEATS

GF (no bread)

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

## QUESOS - CHEESES

GF (no bread)

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

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

<b>GAZPACHO ANDALUZ</b> <i>Spanish chilled vegetable soup</i>	6.
<b>BUÑUELOS DE BACALAO</b> <i>Codfish fritters, homemade tartar sauce</i>	8.
<b>CROQUETAS DE JAMÓN</b> <i>Serrano ham croquettes, fig jelly</i>	7.
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
<b>PINTXO MORUNO</b> 🔥 <i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	9.
<b>GAMBAS AL AJILLO</b> GF (no bread) <i>Sautéed shrimp, garlic, guindilla</i>	10.
<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, manchego, tomate frito</i>	9.
<b>TARTAR DE ATÚN</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
<b>RILLETTE DE SALMÓN</b> GF (no crostini) <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.
<b>MONTADITOS DE SALMÓN AHUMADO</b> <i>Smoked salmon, organic cream cheese, truffle honey, dill pollen*</i>	12.
<b>MELÓN CON BELLOTA</b> GF (no croutons) <i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	14.
<b>COCA</b> <i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
<b>ENSALADA DE PULPO</b> GF (no croutons) <i>Grilled octopus, roma tomatoes, cucumber</i>	18.
<b>TOSTADA DE AGUACATE</b> <i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5

## HUEVOS - EGGS

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

## DULCES - SWEETS

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

## PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

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

## CERVEZA - BEER

### DRAFT BEER

MAHOU, Lager, Spain	4./6.
LA RUBIA, Blonde Ale, Florida	4./6.
ALHAMBRA 1925 RESERVA, Strong Lager, Spain	4./6.

### BOTTLES

AMSTEL LIGHT, Pale Lager, Holland	6.
CHIMAY BLEUE, Strong Dark Ale, Belgium	14.
ESTRELLA DAMM, Lager, Spain	5.
STELLA ARTOIS, Lager, Belgium	6.
GOLDEN MONKEY, Belgian style tripel, Pennsylvania	7.
1906 RESERVA ESPECIAL, Amber Lager, Spain	6.
FLORIDIAN, Hefeweizen, Florida	6.
POP'S, Porter, Florida	6.
CIGAR CITY JAI ALAI, India Pale Ale, Florida	7.
SIDRA EL GAITERO, Cider, Spain	6.
POLAR, Pale Lager, Venezuela	6.
LAGUNITAS, India Pale Ale, California	6.

### LARGE FORMAT

ESTRELLA INEDIT, Lager, Spain	22.
DUVEL, Strong Ale, Belgium	22.

## CÓCTELES - COCKTAILS

MOSCOW MULE Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger	12.
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LEMONGRASS COLLINS St. Germain, Wint & Lila gin, lemongrass syrup, cucumber	12.
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BULLFIGHTER Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry	12.
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PROPER GIN & TONIC Wint & Lila gin, lemon peel, lime wheel, star anise, Fever Tree tonic water	13.
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HEARTBREAKER Diplomatico Reserva Exclusiva rum, Aperol, Lustau East India Solera sherry, strawberry rosemary syrup	12.
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SUAVECITO Don Julio Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick	13.
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LA MADRILEÑA Old Forester 100 Bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherries	12.
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## SANGRÍA

SANGRÍA Red wine, brandy, triple sec, sprite, chopped orange	8./29.
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SANGRÍA BLANCA Cava, peach schnapps, triple sec, strawberries, blueberries	10./37.
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SANGRÍA DE CERVEZA La Rubia, St. Germain, lemon juice, pear purée	8./29.
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## VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GITANA, Sanlúcar de Barrameda	7.
FINO, ALVEAR, Montilla-Moriles	7.
FINO, MAESTRO SIERRA, Jerez de la Frontera	10.
AMONTILLADO, NAPOLEÓN, Sanlúcar de Barrameda	7.
AMONTILLADO, GRANT 'LA GARROCHA', Puerta de Santa María	9.
PALO CORTADO, 'VIEJO CP' VALDESPINO, Jerez de la Frontera	16.
OLOROSO, EMILIO LUSTAU, Jerez de la Frontera	7.
OLOROSO, MAESTRO SIERRA, Jerez de la Frontera	11.

## VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedès, 2013	11./38.
RAVENTÓS Y BLANC, BRUT, Penedès, 2013	65.
LLOPART, ROSÉ, BRUT RESERVA, Penedès, 2013	54.
BOLLINGER, SPECIAL CUVEE, BRUT, Épernay, N.V.	135.
TAITTINGER, BRUT, Reims, N.V.	85.

## VINOS ROSADOS

CAPÇANES, MAS DONIS, Montsant, 2016	38.
MUGA, ROSADO, Rioja, 2016	9./32.

## VINOS BLANCOS - WHITE WINE

### AROMATIC

VIÑA ESMERALDA, Penedès, 2013	35.
BOTANI, MOSCATEL SECO, Sierras de Malaga, 2015	43.

### LIGHT & CRISP

LAGAR DE CERVERA, ALBARIÑO, Rías, Baixas, 2016	11./38.
CVNE, MONOPOLE, VIURA, Rioja, 2015	35.
NIVARIUS, TEMPRANILLO BLANCO, Rioja, 2014	10./35.
SHAYA, OLD VINES, VERDEJO, Rueda, 2015	11./36.
REKALDE, TXAKOLINA, País Vasco, 2016	40.
PACO Y LOLA, ALBARIÑO, Rías Biexas, 2016	45.
CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2016	10./35.

### RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, Rías Baixas, 2016	55.
ENATE, CHARDONNAY, Somontano, 2015	35.
VIÑA MEIN, Ribeiro, 2015	58.
ÁLVARO PALACIOS, PLACET, VIURA, Rioja, 2011	70.
BODEGAS ZERRAN, GARNACHA BLANCA, Priorat, 2014	41.
AVANCIA, GODELLO, Valedorras, 2015	64.

## VINOS TINTOS - RED WINE

### BRIGHT & FRUIT DRIVEN

ALTA PAVINA, PINOT NOIR, Tierra de Castilla y León, 2012	12./46.
BORSAO, TRES PICOS, GARNACHA, Campo de Borja, 2015	42.
PAGO DE VALDONEJE, MENCIA, Bierzo, 2014	38.
JUAN GIL, MONASTRELL, Jumilla, 2014	11./38.
PAGOS DE INDALIA, PINOT NOIR, Ribera del Andarax, 2015	42.
PENA DO LOBO, MENCIA, Ribeira Sacra, 2014	60.
CAPÇANES, VALL DEL CALAS, Montsant, 2010	52.
LA MALDITA, GARNACHA, Rioja, 2016	35.
GARUM, MERLOT BLEND, Cádiz, 2015	42.

### ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, Rioja, 2011	12./40.
VIÑA ARANA, RESERVA, Rioja, 2009	68.
VIÑA ARDANZA, RESERVA, Rioja, 2008	72.
FINCA VILLACRECES, Ribera del Duero, 2014	78.
BODEGAS ASTER, CRIANZA, Ribera del Duero, 2012	48.
VIÑA TONDONIA, RESERVA, Rioja, 2004	105.
PROTOS, TINTO FINO, Ribera del Duero, 2015	11./38.
MARQUES DE MURRIETA, RESERVA, Rioja, 2012	56.
MUGA, RESERVA, Rioja, 2013	66.
ÁNIMA NEGRA, AN/2, Mallorca, 2013	67.
CILLAR DE SILOS, CRIANZA, Ribera del Duero, 2012	50.
ARTADI, TEMPRANILLO, Rioja, 2016	62.
BODEGA EDUARDO GARRIDO, CRIANZA, Rioja, 2011	46.

### DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, Penedès, 2009	10./35.
NUMANTHIA, TERMES, Toro, 2013	68.
CVNE IMPERIAL, RESERVA, Rioja, 2011	95.
LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2007	115.
ABADIA RETUERTA, Sardón de Duero, 2012	66.
MARQUÉS DE GRIÑON, CALIZA, Valdepusa, 2012	48.
REMELLURI, RESERVA, Rioja, 2010	90.
EMILIO MORO, Ribera del Duero, 2015	17./68.
VALDUERO, CRIANZA, Ribera del Duero, 2014	80.
CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2012	41.
BODEGA EDUARDO GARRIDO, RESERVA, Rioja, 2011	52.
MATARROMERA, CRIANZA, Ribera del Duero, 2013	65.
SERRAS DEL PRIORAT, Priorat, 2016	14./55.

### RICH & POWERFUL

CLOS DE MAS, Priorat, 2015	65.
BODEGAS PINTIA, Toro, 2011	140.
VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2011	320.
BODEGAS MAURO, Tierra de Castilla y León, 2014	105.
AALTO, Ribera del Duero, 2014	120.
ÁLVARO PALACIOS, LES TERRASSES, Priorat, 2014	93.
CASTILLO DE MONTE LA REINA, VS, Toro, 2006	90.

## VINOS AMERICANOS - AMERICAN WINES

NEWTON RED LABEL, CABERNET, Sonoma County, 2015	63.
LOS VASCOS, GRANDE RESERVE, Colchagua, 2014	37.
GAVILAN, CHALONE, PINOT NOIR, Napa Valley, 2013	47.
THE PRISONER, Napa Valley, 2015	85.
EL ENEMIGO, MALBEC, Mendoza, 2013	65.
BODEGA FIN DEL MUNDO, RED BLEND, Neuquen, 2012	69.
DUCKHORN, MERLOT, Napa Valley, 2014	128.
CROSSBARN, CABERNET SAUVIGNON, Napa Valley, 2014	95.

\*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.