

MIAMI SPICE BRUNCH

Select three

HUEVOS - EGGS

HUEVOS BENEDICTINOS ^{GF} (no bread)

Poached eggs, hollandaise sauce, crispy chorizo, asparagus

REVUELTO 'LUCIO' ^{GF}

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 ^{GF} (no crostini)

Dry sherry 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 ^{GF} (no bread or fries)

Piquillo peppers, cipollini onions, tetilla cheese, truffle fries

BISTEC A CABALLO* ^{GF} (no shoestring potatoes or ajo perejil)

Grilled skirt steak, fried egg, shoestring potatoes, salsa rosa

COCHINILLO HASH ^{GF} (no potatoes)

Braised shredded pork, poached egg, breakfast potatoes

DULCES - SWEETS

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

FRENCH TOAST

Brioche, vanilla-berry syrup, white chocolate Chantilly

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

23. 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.

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

HUEVOS BENEDICTINOS

Poached eggs, hollandaise sauce, crispy ham, asparagus ☉ (no bread)

REVUELTO 'LUCIO'

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

Dry sherry poached salmon, spring onion, cornichon, toast ☉ (no crostinis)

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

Piquillo peppers, cipollini onions, tetilla cheese, truffle fries ☉ (no bread or fries)

BISTEC A CABALLO*

Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli

☉ (no shoestring potatoes or mojo verde)

COCHINILLO HASH

Braised shredded pork, poached egg, breakfast potatoes ☉ (no potatoes)

DULCES - SWEETS

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

FRENCH TOAST

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.

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO	6.5
<i>'Fermín' Serrano ham, aged 18 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
FINOCCHIO	6.5
<i>Uncured Italian salami, fennel</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	6.5
<i>Spanish sausage cured with garlic and 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>	
MAXORATA	6.5
<i>Canarian semi hard goat's milk, pimentón rind</i>	

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 6.

TAPAS Y RACIONES - SMALL PLATES

GAZPACHO ANDALUZ	6.
<i>Spanish chilled vegetable soup</i>	
BUÑUELOS DE BACALAO	8.
<i>Codfish fritters, homemade tartar sauce</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>	
PINTXO MORUNO 🔥	9.
<i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	
GAMBAS AL AJILLO GF (no bread)	10.
<i>Sautéed shrimp, garlic, guindilla</i>	
ALBÓNDIGAS	9.
<i>Veal and pork meatballs, manchego, tomato 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>	
MONTADITOS DE SALMÓN AHUMADO	12.
<i>Smoked salmon, organic cream cheese, truffle honey, dill pollen*</i>	
MELÓN CON BELLOTA GF (no croutons)	14.
<i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Leonora</i>	
COCA	12.
<i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
FLAMENQUÍN	14.
<i>Andalusian pork roll, tetilla cheese, bellota ham, truffle aioli</i>	
ENSALADA DE PULPO GF (no croutons)	19.
<i>Grilled octopus, heirloom tomatoes, cucumber</i>	

HUEVOS - EGGS

GARBANZO FRITO GF	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
TORTILLA ESPAÑOLA GF	6.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
HUEVOS 'BULLA'	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
BIKINI	11.
<i>Quail eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
HUEVOS BENEDICTINOS GF (no bread)	10.
<i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	
ARROZ A LA CUBANA GF	14.
<i>Sautéed rice, pork belly, fried eggs, tomato sauce, bananas*</i>	
REVUELTO 'LUCIO' GF	12.
<i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	

DULCES - SWEETS

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

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

COSTILLAS DE RES GF (no potato chips)	17.	POLLO AL CHILINDRÓN 🔥 GF	14.
<i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>		<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
COCHINILLO HASH GF (no potatoes)	15.	FÚTBOL CLUB	14.
<i>Braised shredded pork, poached egg, breakfast potatoes</i>		<i>Breaded chicken breast, bacon, marinated chicken, lettuce, tomato, mustard aioli, patatas bravas, pan de cristal</i>	
PAELLA	39.	'BULLA' BURGER 🔥 GF (no bread or fries)	13.
<i>Valencia style rice, calamari, king prawns, clams, shrimp, red sofrito, saffron</i>		<i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	
BISTEC A CABALLO 🔥 GF (no shoestring potatoes or mojo verde)	22.	PARGO CON QUINOA GF	24.
<i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>		<i>Red snapper, lemon caper butter, quinoa soy salad</i>	