

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

HUEVOS BENEDICTINOS

Poached eggs, hollandaise sauce, crispy chorizo, asparagus ^{GF} (no bread)

REVUELTO 'LUCIO'

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions ^{GF}

BIKINI

Fried 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 ^{GF} (no crostini)

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 ^{GF} (no bread or fries)

BISTEC A CABALLO*

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

^{GF} (no shoestring potatoes or mojo verde)

COCHINILLO HASH

Braised shredded pork, poached egg, breakfast potatoes ^{GF} (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. ^{GF} gluten free



EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO <i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
FINOCCHIO <i>'Creminelli' handcrafted Italian salami, fennel</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>Spanish sausage cured with garlic and herbs</i>	6.5

QUESOS - CHEESES

GF (no bread)

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

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

HUEVOS - EGGS

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

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

COSTILLAS DE RES GF (no potato chips) <i>Braised short ribs, tetilla cheese, potato foam, red wine sauce</i>	18.	POLLO AL CHILINDRÓN GF <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.
COCHINILLO HASH GF (no potatoes) <i>Braised shredded pork, poached egg, breakfast potatoes</i>	15.	FÚTBOL CLUB <i>Breaded chicken breast, bacon, marinated chicken, lettuce, tomato, mustard aioli, patatas bravas, pan de cristal</i>	14.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	'BULLA' BURGER GF (no bread or fries) <i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	15.
BISTEC A CABALLO GF (no shoestring potatoes or mojo verde) <i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>	22.	SALMON GF <i>Baby spinach, chickpeas, lemon cream*</i>	16.