

BRUNCH PRIX FIXE

FIRST COURSE

*Select one***TOSTADA DE AGUACATE***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***COCA***Flatbread, Mahón, quail eggs, bacon, caramelized onions, mushrooms***ENSALADA VERDE***Brussels sprouts, crispy kale, Manchego, lemon maple dressing***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg***RILLETTE DE SALMÓN***Poached salmon, onion, cornichon, toast*

SECOND COURSE

*Select one***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla, smoked paprika fries***HUEVOS BENEDICTINOS***Poached eggs, hollandaise, crispy chorizo, asparagus***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano, potato foam, truffle oil***BREAKFAST SANDWICH***Eggs, homemade sausage, tetilla, bread, smoked paprika fries***CHICKEN & WAFFLES***Chorizo gravy, buttermilk waffles***HUEVOS RANCHEROS***Fried eggs, pan de cristal, spicy brava sauce***COCHINILLO HASH***Braised shredded pork, poached egg, breakfast potatoes*

THIRD COURSE

*Select one***TORRIJA***Brioche, turrón ice cream, honey***FLAN DE COCO***Coconut flan, passion fruit sorbet***BLUEBERRY & RICOTTA PANCAKES***Blueberry compote, ricotta, lemon gel***CHURROS CON CHOCOLATE***Chocolate sauce, dulce de leche***HAZELNUT WAFFLES***Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly***27. PER PERSON | BOTTOMLESS SANGRIAS AND MIMOSAS 18. PER PERSON***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 manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.



prepared in our charcoal oven

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
COPPA <i>Marinated & cured pork collar, pimentón, garlic, sea salt</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>Sausage cured with black pepper, garlic and herbs</i>	6.5

QUESOS - CHEESES

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

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

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato **5.5** add avocado **3.**

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel **4.**

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 <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 <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.
MONTADITOS DE SALMÓN AHUMADO <i>Smoked salmon, organic cream cheese, truffle honey*</i>	12.
MELÓN CON BELLOTA <i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	14.
COCA <i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
ENSALADA DE PULPO <i>Grilled octopus, roma tomatoes, cucumber</i>	18.5
TOSTADA DE AGUACATE <i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5

HUEVOS - EGGS

GARBANZO FRITO <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
TORTILLA ESPAÑOLA <i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	6.
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
BIKINI <i>Fried egg, brioche, Serrano ham, tetilla cheese, bechamel*</i>	11.
HUEVOS BENEDICTINOS <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	11.
REVUELTO 'LUCIO' <i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	12.
HUEVOS RANCHEROS <i>Two fried eggs, pan de cristal, spicy brava sauce*</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, lemon gel</i>	9.

ENTRADAS Y BOCATAS - ENTRÉES AND SANDWICHES

COCHINILLO HASH <i>Braised shredded pork, poached egg, breakfast potatoes</i>	15.	CAESAR SALAD <i>Grilled chicken, kale, serrano-caesar dressing, manchego, croutons</i>	13.
PAELLA (minimum 30 minutes) <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	BREAKFAST SANDWICH <i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.
BISTEC A CABALLO <i>Bistro filet, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	'BULLA' BURGER <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries</i>	15.
CHICKEN & WAFFLES <i>Chorizo gravy, buttermilk waffles</i>	16.	SALMÓN <i>Baby spinach, chickpeas, lemon cream*</i>	16.

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