

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

HUEVOS BENEDICTINOS ^{GF} (no bread)

Poached eggs, hollandaise sauce, crispy Serrano ham, 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 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 ^{GF} (no bread or fries)

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

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

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

COCHINILLO HASH* ^{GF} (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.

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>	
FUET	6.5
<i>Hard pork sausage from the Pyrenees</i>	
CHORIZO DE BELLOTA	6.5
<i>Black foot Iberian pork sausage from Salamanca</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>Iberian 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, tomate 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>Albariño 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, seared 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>Orujo infused 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>Shredded suckling pig, jumbo poached egg, breakfast potatoes, garlic confit*</i>		<i>Breaded chicken breast, bacon, chicken confit, lettuce, tomato, mustard aioli, patatas bravas, pan de cristal</i>	
PAELLA	39.	'BULLA' BURGER 🔥 GF (no bread or fries)	13.
<i>Bomba rice, calamari, king prawns, clams, shrimp, red sofrito, saffron</i>		<i>45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	
BISTEC A CABALLO 🔥 GF (no shoestring potatoes or ajo perejil)	22.	PARGO CON QUINOA GF	24.
<i>Grilled skirt steak, jumbo fried eggs, shoestring potatoes, salsa rosa*</i>		<i>Red snapper, lemon caper butter, quinoa soy salad</i>	