

BRUNCH PRIX FIXE

FIRST COURSE

Select one

TOSTADA DE AGUACATE

Avocado, heirloom tomatoes, Idiazábal,
multigrain bread, EVOO

ENSALADA VERDE

Brussels sprouts, crispy kale,
Manchego, lemon maple dressing

COCA

Flatbread, Mahón, quail eggs, bacon,
caramelized onions, mushrooms

GARBANZO FRITO

Chickpea stew, chorizo, kale,
poached egg ^{GF}

RILLETTE DE SALMÓN

Poached salmon, onion, cornichon, toast ^{GF} (no crostini)

SECOND COURSE

Select one

'BULLA' BURGER

Piquillo peppers, caramelized onions,
tetilla, smoked paprika fries ^{GF} (no bread or fries)

HUEVOS BENEDICTINOS

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

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano,
potato foam, truffle oil

BOCATA DE HUEVO

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 ^{GF} (no potatoes)

THIRD COURSE

Select one

TORRIJA

Brioche, turrón ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet ^{GF}

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

CHURROS CON CHOCOLATE

Chocolate sauce, dulce de leche

HAZELNUT WAFFLES

Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly

27. PER PERSON | BOTTOMLESS SANGRIA AND MIMOSAS 18. PER PERSON

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>'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 IBÉRICO <i>Acorn fed pure Iberian sausage, cured with garlic & 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

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

ACEITUNAS MARINADAS GF 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 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, Spanish goat cheese</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.
TOSTADA DE AGUACATE <i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5

HUEVOS - EGGS

GARBANZO FRITO GF <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
TORTILLA ESPAÑOLA GF <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 GF (no bread) <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	11.
REVUELTO 'LUCIO' GF <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, lime gel</i>	9.
CHURRO S'MORES <i>Marshmallows, Hershey's chocolate bar, Graham cracker crumbs</i>	10.

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

COCHINILLO HASH GF (no potatoes) <i>Braised shredded pork, poached egg, breakfast potatoes</i>	15.	POLLO AL CHILINDRÓN 🔥 GF <i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	13.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	BOCATA DE HUEVO <i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.
BISTEC A CABALLO 🔥 GF (no shoestring potatoes or mojo verde) <i>Grilled skirt steak, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	'BULLA' BURGER 🔥 GF (no bread or fries) <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 🔥 GF <i>Baby spinach, chickpeas, lemon cream*</i>	16.