

BRUNCH PRIX FIXE**FIRST COURSE***Select one***AVOCADO TOAST***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***GRILLED FLATBREAD***Mahón cheese, quail eggs, bacon, caramelized onions, oyster mushrooms,***VERDE SALAD***Brussels sprouts, crispy kale, Manchego, lemon maple dressing***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg***SALMON RILLETES***Poached salmon, onion, cornichon, toast***SECOND COURSE***Select one***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla, smoked paprika fries***BULLA BENEDICT***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***BRAISED PORK 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 | MIMOSAS AND SANGRIAS 6.**

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

CHEF'S BOARD 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.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

TAPAS Y RACIONES - SMALL PLATES

ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
CRISPY CALAMARI <i>Homemade tartar sauce</i>	10.
HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
PINTXOS  <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
SAUTÉED GARLIC SHRIMP <i>Brandy, pepper flakes</i>	10.
ALBÓNDIGAS <i>Veal and pork meatballs, Manchego, tomato frito</i>	9.
TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
SALMON RILLETES <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.
WATERMELON SALAD <i>Heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	14.
GRILLED FLATBREAD <i>Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
GRILLED OCTOPUS SALAD <i>Roma tomatoes, cucumber, fresh lemon</i>	18.5
AVOCADO TOAST <i>Heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5
VERDE SALAD <i>Roasted brussels sprouts, crispy kale, Manchego, lemon maple dressing</i>	9.

HUEVOS - EGGS

GARBANZO FRITO <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
POTATO TORTILLA <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.
BULLA BENEDICT <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 - ENTREÉS AND SANDWICHES

BRAISED PORK HASH <i>Poached egg, breakfast potatoes</i>	15.	CAESAR SALAD <i>Grilled chicken, kale, serrano-caesar dressing, manchego, croutons</i>	13.
PAELLA <i>(minimum 30 minutes)</i> <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	'BULLA' BURGER  <i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries</i>	15.
STEAK & EGGS  <i>Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	MARKET FISH AL AJILLO <i>Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions</i>	24.
CHICKEN & WAFFLES <i>Chorizo gravy, buttermilk waffles</i>	16.	BREAKFAST SANDWICH <i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.

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