



EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO	6.5
<i>'Fermin' Serrano ham, aged 15 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
COPPA	6.5
<i>Marinated & cured pork collar, pimentón, garlic, sea salt</i>	
CHORIZO DE CANTIMPALO	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
LOMO IBÉRICO	6.5
<i>Cured Iberian pork loin</i>	
SALCHICHÓN IBÉRICO	6.5
<i>Acorn fed pure Iberian sausage, cured with garlic & 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>	
MURCIA AL VINO	6.5
<i>Goat cheese from Murcia, wine cured rind, sweet & smooth flavor</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 5.5

TAPAS Y RACIONES - SMALL PLATES

GAZPACHO ANDALUZ	6.
<i>Spanish chilled vegetable soup</i>	
CROQUETAS DE JAMÓN	7.
<i>Serrano 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>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	
MELÓN CON BELLOTA GF (no croutons)	14.
<i>Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese</i>	
COCA	12.
<i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
ENSALADA DE PULPO GF (no croutons)	18.
<i>Grilled octopus, roma tomatoes, cucumber</i>	
TOSTADA DE AGUACATE	8.5
<i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	
ENSALADA VERDE	9.
<i>Roasted brussels sprouts, crispy kale, lemon maple dressing</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>Fried eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
HUEVOS BENEDICTINOS GF (no bread)	11.
<i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	
REVUELTO 'LUCIO' GF	12.
<i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	
HUEVOS RANCHEROS	12.
<i>Two fried eggs, pan de cristal, brava sauce*</i>	

DULCES - SWEETS

HAZELNUT WAFFLES	9.
<i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	
FRENCH TOAST	12.
<i>Brioche, vanilla-berry syrup, white chocolate Chantilly</i>	
BLUEBERRY & RICOTTA PANCAKES	9.
<i>Blueberry compote, ricotta, lime gel</i>	
CHURRO S'MORES	10.
<i>Marshmallows, Hershey's chocolate bar, Graham cracker crumbs</i>	

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

COCHINILLO HASH GF (no potatoes)	15.	POLLO AL CHILINDRÓN 🔥 GF	13.
<i>Braised shredded pork, poached egg, breakfast potatoes</i>		<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
PAELLA	39.	'BULLA' BURGER 🔥 GF (no bread or fries)	15.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>		<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze, smoked paprika fries</i>	
BISTEC A CABALLO 🔥 GF (no shoestring potatoes or mojo verde)	22.	REDFISH CON QUINOA GF	24.
<i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>		<i>Lemon caper butter, quinoa soy salad</i>	
CHICKEN & WAFFLES	16.	BOCATA DE HUEVO	11.
<i>Chorizo gravy, buttermilk waffles</i>		<i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	

CERVEZA - BEER

DRAFT BEER

ESTRELLA DAMM, <i>Pale Lager, Spain</i>	5./7.
HOEGAARDEN, <i>Witbier, Belgium</i>	5./7.
DEEP ELLUM, <i>India Pale Ale, Texas</i>	5./7.

BOTTLES

AMSTEL XLIGHT, <i>Pale Lager, Holland</i>	6.
CHIMAY BLEUE, <i>Strong Dark Ale, Belgium</i>	15.
STELLA ARTOIS, <i>Pale Lager, Belgium</i>	7.
DEEP ELLUM DREAMCRUSHER, <i>Double IPA, Texas</i>	8.
MILLER LITE, <i>Pale Lager, Wisconsin</i>	5.
AUSTIN EASTCIDERS, BLOOD ORANGE , <i>Cider, Texas</i>	6.
LAGUNITAS, <i>India Pale Ale, California</i>	6.
REVOLVER BLOOD & HONEY, <i>Wheat Ale, Texas</i>	7.
MODELO ESPECIAL, <i>Pale Lager, Mexico</i>	6.
DOS EQUIS AMBAR, <i>Amber Lager, Mexico</i>	6.
DUVEL, <i>Strong Ale, Belgium</i>	12.

CÓCTELES - COCKTAILS

MOSCOW MULE <i>Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger</i>	13.
LEMONGRASS COLLINS <i>St. Germain, Bombay Sapphire gin, lemongrass syrup, cucumber</i>	12.
SPANISH MARGARITA <i>Jimador Reposado, Grand Marnier, Amontillado sherry, lime juice, agave nectar</i>	12.
BULLFIGHTER <i>Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry</i>	12.
PROPER GIN & TONIC <i>Bombay Sapphire gin, lemon peel, lime wheel, star anise, Fever Tree tonic water</i>	12.
LA MADRILEÑA <i>Bulleit Bourbon, La Gitana Manzanilla sherry, grated cinnamon, apple cinnamon infused syrup, Filthy black cherries</i>	12.
SUAVECITO <i>Cazadores Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick</i>	13.

SANGRÍA

SANGRÍA <i>Red wine, brandy, triple sec, sprite, chopped orange</i>	8./29.
SANGRÍA BLANCA <i>Cava, peach schnapps, triple sec, strawberries, blueberries</i>	10./37.
SANGRÍA DE CERVEZA <i>Hoegaarden, St. Germain, lemon juice, pear purée</i>	8./29.

VINOS DE JEREZ - SHERRIES

MANZANILLA, <i>La Guita, Sanlúcar de Barrameda</i>	7.
FINO, TIO PEPE, <i>Jerez de la Frontera</i>	7.
AMONTILLADO, NAPOLEON, <i>Sanlúcar de Barrameda</i>	7.
OLOROSO, EMILIO LUSTAU, <i>Jerez de la Frontera</i>	7.

VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, <i>Brut, Penedès, 2013</i>	12./46.
RAVENTÓS Y BLANC, BRUT, <i>Penedès, 2014</i>	65.
LLOPART, ROSÉ, BRUT RESERVA, <i>Penedès, 2014</i>	68.
TAITTINGER, BRUT, <i>Reims, N.V.</i>	95.

VINOS ROSADOS - ROSE WINES

MUGA ROSADO, <i>Rioja, 2016</i>	10./38.
CAPÇANES, MAS DONIS, <i>Montsant, 2016</i>	45.

VINOS BLANCOS - WHITE WINE

LIGHT & CRISP

VIÑA ESMERALDA, <i>Penedès, 2014</i>	47.
LAGAR DE CERVERA, ALBARIÑO, <i>Rías Baixas, 2016</i>	11./42.
CVNE MONOPOLE, <i>Viura, Rioja, 2015</i>	10./38.
SHAYA, OLD VINES, <i>Verdejo, Rueda, 2016</i>	11./42.
REKALDE, TXAKOLINA, <i>País Vasco, 2016</i>	48.
PACO & LOLA, ALBARIÑO, <i>Rías Baixas, 2016</i>	49.
CASTILLO DE MONJARDIN, CHARDONNAY, <i>Navarra, 2016</i>	10./38.

RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, <i>Rías Baixas, 2016</i>	55.
ENATE, CHARDONNAY, <i>Somontano, 2016</i>	35.
GODEVAL, GODELLO, <i>Valdeorras, 2016</i>	11./42.
AVANCIA, GODELLO, <i>Valdeorras, 2015</i>	65.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

ALTOS DE LA HOYA, MONASTRELL, <i>Jumilla, 2015</i>	38.
BORSAO, TRES PICOS, GARNACHA, <i>Campo de Borja, 2015</i>	46.
PETALOS, MENCIA, <i>Bierzo, 2015</i>	58.
JUAN GIL, MONASTRELL, <i>Jumilla, 2015</i>	13./50.
AVANCIA CUVÉE DE O, MENCIA, <i>Valdeorras 2016</i>	48.

ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, <i>Rioja, 2011</i>	13./50.
VIÑA ARANA, RESERVA, <i>Rioja, 2008</i>	75.
VIÑA ARDANZA, RESERVA, <i>Rioja 2008</i>	85.
BODEGAS ASTER, CRIANZA, <i>Ribera del Duero, 2013</i>	56.
VIÑA TONDONIA, RESERVA, <i>Rioja, 2005</i>	105.
CEPA 21, HITO, <i>Ribera del Duero, 2015</i>	13./50.
MUGA, RESERVA, <i>Rioja 2013</i>	78.
CILLAR DE SILOS, CRIANZA, <i>Ribera del Duero, 2012</i>	55.
ARTADI, TEMPRANILLO, <i>Rioja 2016</i>	58.
CARLOS SERRES, RESERVA, <i>Rioja</i>	42.

DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, <i>Penedès, 2009</i>	10./40.
NUMANTHIA, TERMES, <i>Toro 2014</i>	68.
CVNE IMPERIAL, RESERVA, <i>Rioja, 2011</i>	98.
LA RIOJA ALTA 904, GRAN RESERVA, <i>Rioja, 2007</i>	115.
ABADIA RETUERTA, <i>Sardon de Duero, 2012</i>	75.
MARQUÉS DE GRIÑON, CALIZA, <i>Valdepusa, 2012</i>	58.
ENATE, CABERNET SAUVIGNON, <i>Somontano, 2013</i>	58.
EMILIO MORO, <i>Ribera del Duero, 2015</i>	17./66.
PESQUERA, CRIANZA, <i>Ribera del Duero, 2014</i>	95.
CASTILLO DE MONTE LA REINA, CRIANZA, <i>Toro, 2014</i>	12./46.
CARLOS SERRES, GRAN RESERVA, <i>Rioja, 2010</i>	60.
DOMINIO DE PINGUS, PSI, <i>Ribera del Duero, 2014</i>	95.

RICH & POWERFUL

CLOS DE MAS, <i>Priorat, 2015</i>	68.
BODEGAS PINTIA, <i>Toro, 2012</i>	145.
BODEGAS MAURO, <i>Tierra de Castilla y León, 2014</i>	110.
AALTO, <i>Ribera del Duero, 2015</i>	135.
ÁLVARO PALACIOS, LES TERRASSES, <i>Priorat, 2014</i>	94.
CASTILLO DE MONTE LA REINA, VS, <i>Toro, 2006</i>	92.

VINOS AMERICANOS - AMERICAN WINES

AVERAEN, PINOT NOIR, <i>Willamette Valley, OR, 2015</i>	13./50.
BUENA VISTA, PINOT NOIR, <i>North Coast, 2015</i>	47.
THE PRISONER, <i>Napa Valley, 2015</i>	95.
JORDAN, <i>Alexander Valley, 2014</i>	125.
JUSTIN, CABERNET SAUVIGNON, <i>Paso Robles, 2014</i>	60.
NEWTON, SKYSIDE CLARET, <i>Sonoma Coast, 2015</i>	14./54.
CROSSBARN, CHARDONNAY, <i>Sonoma Coast, 2016</i>	14./54.

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify us of any food allergies. 18% service charge will be added to parties of six or more.