



EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO <i>'Redondo Iglesias' Serrano ham, aged 17 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
FINOCCHIO <i>'Creminelli' handcrafted Italian salami, fennel</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>Spanish sausage cured with garlic and 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

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 <i>Spanish chilled vegetable soup</i>	6.
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, tomate 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.
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.
ENSALADA VERDE <i>Roasted brussels sprouts, crispy kale, lemon maple dressing</i>	9.

HUEVOS - EGGS

GARBANZO FRITO GF <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
TORTILLA ESPAÑOLA GF <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
HUEVOS 'BULLA' <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
BIKINI <i>Fried eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	11.
HUEVOS BENEDICTINOS GF (no bread) <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	10.
REVUELTO 'LUCIO' GF <i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</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.

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>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.
PAELLA <i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>	39.	'BULLA' BURGER 🔥 GF (no bread or fries) <i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, patatas bravas</i>	15.
BISTEC A CABALLO 🔥 GF (no shoestring potatoes or mojo verde) <i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>	22.	SALMON 🔥 GF <i>Baby spinach, chickpeas, lemon cream*</i>	16.