

## EMBUTIDOS - CURED MEATS

<b>JAMÓN SERRANO</b> <i>'Fermín' Serrano ham, aged 18 months</i>	6.5
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b> <i>Acorn fed pure Iberian ham</i>	15.
<b>FINOCCHIO</b> <i>Uncured Italian salami, fennel</i>	6.5
<b>CHORIZO DE CANTIMPALO</b> <i>Mildly spicy pork sausage from Segovia</i>	6.5
<b>LOMO IBÉRICO</b> <i>Cured Iberian pork loin</i>	6.5
<b>SALCHICHÓN</b> <i>Spanish sausage cured with garlic and herbs</i>	6.5

## QUESOS - CHEESES

<b>IDIAZÁBAL</b> <i>Firm sheep's milk, lightly smoked from the Basque country</i>	6.5
<b>TETILLA</b> <i>Semi soft cow's milk, mild buttery flavor</i>	6.5
<b>MAHÓN</b> <i>Firm cow's milk, lemony, salty, tangy flavor</i>	6.5
<b>LEONORA</b> <i>Soft goat's milk from León, medium strong flavor</i>	6.5
<b>MANCHEGO</b> <i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	6.5
<b>MAXORATA</b> <i>Canarian semi hard goat's milk, pimentón rind</i>	6.5

ACEITUNAS MARINADAS  Thyme, orange peel, garlic 4.

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 5.

## TAPAS Y RACIONES - SMALL PLATES

<b>GAZPACHO ANDALUZ</b> <i>Spanish chilled vegetable soup</i>	6.
<b>BUÑUELOS DE BACALAO</b> <i>Homemade tartar sauce</i>	8.
<b>CROQUETAS DE JAMÓN</b> <i>Serrano ham croquettes, fig jelly</i>	7.
<b>PATATAS BRAVAS</b> <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
<b>PINTXO MORUNO</b>  <i>Cumin marinated grilled pork, mojo verde, Greek yogurt</i>	9.
<b>GAMBAS AL AJILLO</b>  (no bread) <i>Brandy, pepper flakes</i>	10.
<b>ALBÓNDIGAS</b> <i>Veal and pork meatballs, manchego, tomate frito</i>	9.
<b>TARTAR DE ATÚN</b> <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
<b>RILLETES DE SALMÓN</b>  (no crostini) <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.
<b>MONTADITOS DE SALMÓN AHUMADO</b> <i>Cream cheese, truffle honey, dill pollen*</i>	12.
<b>MELÓN CON BELLOTA</b>  (no croutons) <i>Heirloom tomatoes, cured ham, truffle honey, goat cheese</i>	14.
<b>COCA</b> <i>Mahon cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
<b>CALAMARI ANDALUZ</b> <i>Tartar sauce</i>	10.
<b>ENSALADA DE PULPO</b>   (no croutons) <i>Heirloom tomatoes, cucumber, croutons, fresh lemon</i>	16.

## HUEVOS - EGGS

<b>GARBANZO FRITO</b>  <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
<b>TORTILLA ESPAÑOLA</b>  <i>Traditional Spanish omelet, roasted garlic aioli*</i>	6.
<b>HUEVOS 'BULLA'</b> <i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	10.5
<b>BIKINI</b> <i>Fried egg, brioche, Serrano ham, tetilla cheese, bechamel*</i>	11.
<b>HUEVOS BENEDICTINOS</b>  (no bread) <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	10.
<b>ARROZ A LA CUBANA</b>  <i>Sautéed rice, pork belly, fried eggs, tomato sauce, bananas*</i>	14.
<b>REVUELTO 'LUCIO'</b>  <i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</i>	12.

## DULCES - SWEETS

<b>HAZELNUT WAFFLES</b> <i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	9.
<b>BERRY WAFFLES</b> <i>Citrus berry compote, vanilla bean, fresh berries</i>	9.
<b>FRENCH TOAST</b> <i>Brioche, vanilla-berry syrup, white chocolate Chantilly</i>	12.
<b>BLUEBERRY &amp; RICOTTA PANCAKES</b> <i>Blueberry compote, ricotta, lime gel</i>	9.

## PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

<b>COSTILLAS DE RES</b>  (no potato chips) <i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	18.	<b>SALMÓN</b>  (no sauce) <i>Baby spinach, chickpeas, lemon cream*</i>	16.
<b>COCHINILLO HASH</b>  (no potatoes) <i>Poached egg, breakfast potatoes*</i>	15.	<b>POLLO AL CHILINDRÓN</b>   <i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	13.
<b>PAELLA</b> <i>Valencia style rice, calamari, king prawns, clams, shrimp, red sofrito, saffron</i>	39.	<b>FÚTBOL CLUB</b> <i>Breaded chicken breast, bacon, marinated chicken, lettuce, tomato, mustard aioli, patatas bravas, pan de cristal</i>	14.
<b>BISTEC A CABALLO</b>   (no shoestring potatoes or mojo verde) <i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>	22.	<b>'BULLA' BURGER</b>   (no bread or fries) <i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	15.