



EMBUTIDOS - CURED MEATS

GF (no bread)

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

HOUSE MARINATED OLIVES GF Thyme, orange peel, garlic 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>	
BUÑUELOS DE BACALAO	8.
<i>Salted codfish, homemade tartar sauce</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>Shrimp, brandy, pepper flakes</i>	
ALBÓNDIGAS	9.
<i>Veal and pork meatballs, manchego, tomato frito</i>	
TARTAR DE ATÚN	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
RILLETES DE SALMÓN GF (no crostini)	11.
<i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	
MONTADITOS DE SALMÓN AHUMADO	12.
<i>Smoked salmon, cream cheese, truffle honey, dill pollen*</i>	
MELÓN CON BELLOTA GF (no croutons)	14.
<i>Heirloom tomatoes, cured ham, truffle honey, goat cheese</i>	
COCA	12.
<i>Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
CALAMARI ANDALUZ	10.
<i>Homemade tartar sauce</i>	
ENSALADA DE PULPO 🔥 GF (no croutons)	18.
<i>Grilled octopus, roma tomatoes, cucumber, croutons, fresh lemon</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 egg, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
HUEVOS BENEDICTINOS GF (no bread)	10.
<i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	
ARROZ A LA CUBANA GF	14.
<i>Sautéed rice, pork belly, fried eggs, tomato sauce, bananas*</i>	
REVUELTO 'LUCIO' GF	12.
<i>Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*</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>	

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

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