

**BRUNCH PRIX FIXE****FIRST COURSE***Select one***TOSTADA DE AGUACATE***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***COCA***Flatbread, Mahón, quail eggs, onions, mushrooms, bacon***ENSALADA VERDE***Brussels sprouts, crispy kale, lemon maple dressing***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg ^{GF}***RILLETTE DE SALMÓN***Poached salmon, onion, cornichon, toast ^{GF}***SECOND COURSE***Select one***'BULLA' BURGER***Piquillo peppers, cipollini onions, tetilla, smoked paprika fries ^{GF} (no bread or fries)***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano, potato foam, truffle oil***CHICKEN & WAFFLES***Chorizo gravy, buttermilk waffles***HUEVOS BENEDICTINOS***Poached eggs, hollandaise, crispy chorizo, asparagus ^{GF} (no bread)***BOCATA DE HUEVO***Homemade sausage, tetilla, bread, smoked paprika fries***HUEVOS RANCHEROS***Fried eggs, pan de cristal, brava sauce***COCHINILLO HASH***Braised shredded pork, poached egg, breakfast potatoes ^{GF} (no potatoes)***THIRD COURSE***Select one***TORRIJA***Brioche, turrón ice cream, honey***FLAN DE COCO***Coconut flan, passion fruit sorbet ^{GF}***BLUEBERRY & RICOTTA PANCAKES***Blueberry compote, ricotta, lime gel***CHURROS CON CHOCOLATE***Chocolate sauce, dulce de leche***HAZELNUT WAFFLES***Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly***27. PER PERSON | BOTTOMLESS SANGRIA AND MIMOSAS 18. PER PERSON***Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase. ^{GF} gluten free*



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>	

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, tomate 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, Spanish 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>	
TOSTADA DE AGUACATE	8.5
<i>Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</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)	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.	SALMÓN 🔥 GF	16.
<i>Braised pork, poached egg, breakfast potatoes*</i>		<i>Baby spinach, chickpeas, lemon cream*</i>	
PAELLA	39.	POLLO AL CHILINDRÓN 🔥 GF	13.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>		<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
BISTEC A CABALLO 🔥 GF (no shoestring potatoes or mojo verde)	22.	BOCATA DE HUEVO	11.
<i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>		<i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	
CHICKEN & WAFFLES	16.	'BULLA' BURGER 🔥 GF (no bread or fries)	15.
<i>Chorizo gravy, buttermilk waffles</i>		<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche, honey thyme glaze, smoked paprika fries</i>	

CERVEZA - BEER

DRAFT BEER

MAHOU, <i>Pale Lager, Spain</i>	4./6.
HOEGAARDEN, <i>Witbier, Belgium</i>	4./6.
CIGAR CITY JAI ALAI, <i>India Pale Ale, Florida</i>	4./6.

BOTTLES

AMSTEL LIGHT, <i>Pale Lager, Holland</i>	6.
CHIMAY BLANCHE, <i>Strong Golden Ale, Belgium</i>	13.
ESTRELLA DAMM, <i>Lager, Spain</i>	6.
STELLA ARTOIS, <i>Lager, Belgium</i>	6.
GOLDEN MONKEY, <i>Belgian style tripel, Pennsylvania</i>	7.
1906 RESERVA ESPECIAL, <i>Amber Lager, Spain</i>	6.
FLORIDIAN, <i>Hefeweizen, Florida</i>	6.
COPPERTAIL NIGHT SWIM, <i>Porter, Florida</i>	6.
CIGAR CITY MADURO, <i>Brown Ale, Florida</i>	6.
SIDRA MAELOC, <i>Cider, Spain</i>	7.
LAGUNITAS, <i>India Pale Ale, California</i>	6.
DUVEL, <i>Strong Ale, Belgium</i>	10.

CÓCTELES - COCKTAILS

MOSCOW MULE <i>Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger</i>	11.
LEMONGRASS COLLINS <i>St. Germain, Wint & Lila gin, lemongrass syrup, cucumber</i>	11.
BULLFIGHTER <i>Bulleit bourbon, Aperol, Dow's Port, lemon juice, cranberry</i>	12.
PROPER GIN & TONIC <i>Wint & Lila gin, lemon peel, lime wheel, star anise, Fever Tree tonic water</i>	11.
SUAVECITO <i>Don Julio Añejo tequila, Campari, Angostura bitters, cherry bitters, agave nectar, cinnamon stick</i>	13.
LA MADRILEÑA <i>Old Forester 100 Bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherries</i>	11.

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, LA GITANA, <i>Sanlúcar de Barrameda</i>	7.
FINO, MAESTRO SIERRA, <i>Jerez de la Frontera</i>	10.
AMONTILLADO, NAPOLEÓN, <i>Sanlúcar de Barrameda</i>	7.
OLOROSO, MAESTRO SIERRA, <i>Jerez de la Frontera</i>	11.

VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, <i>Penedès, 2013</i>	10./36.
RAVENTÓS Y BLANC, BRUT, <i>Penedès, 2013</i>	50.
LLOPART, ROSÉ, BRUT RESERVA, <i>Penedès, 2015</i>	54.
BOLLINGER, SPECIAL CUVEE, BRUT, <i>Épernay, N.V.</i>	115.
TAITTINGER, BRUT, <i>Reims, N.V.</i>	85.

VINOS ROSADOS

CAPÇANES, MAS DONIS, <i>Montsant, 2016</i>	32.
MUGA, ROSADO, <i>Rioja, 2016</i>	10./38.

VINOS BLANCOS - WHITE WINE

AROMATIC

VIÑA ESMERALDA, <i>Penedès, 2014</i>	40.
BOTANI, MOSCATEL SECO, <i>Sierras de Malaga, 2015</i>	43.

LIGHT & CRISP

LAGAR DE CERVERA, ALBARIÑO, <i>Rías Baixas, 2016</i>	9./35.
CVNE, MONOPOLE, VIURA, <i>Rioja, 2015</i>	38.
NIVARIUS, TEMPRANILLO BLANCO, <i>Rioja, 2014</i>	10./38.
SHAYA, OLD VINES, VERDEJO, <i>Rueda, 2016</i>	10./38.
REKALDE, TXAKOLINA, <i>País Vasco, 2016</i>	40.
PACO Y LOLA, ALBARIÑO, <i>Rías Baixas, 2016</i>	45.
CASTILLO DE MONJARDIN, CHARDONNAY, <i>Navarra, 2016</i>	8./30.

RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, <i>Rías Baixas, 2016</i>	55.
ENATE, CHARDONNAY, <i>Somontano, 2016</i>	55.
VIÑA MEIN, <i>Ribeiro, 2016</i>	58.
ÁLVARO PALACIOS, PLACET, VIURA, <i>Rioja, 2012</i>	70.
BODEGAS ZERRAN, GARNACHA BLANCA, <i>Priorat, 2014</i>	41.
AVANCIA, GODELLO, <i>Valedorras, 2015</i>	64.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

SENDA VERDE, MENCIA, <i>Bierzo, 2015</i>	10./40.
BORSAO, TRES PICOS, GARNACHA, <i>Campo de Borja, 2016</i>	42.
PAGO DE VALDONEJE, MENCIA, <i>Bierzo, 2014</i>	38.
JUAN GIL, MONASTRELL, <i>Jumilla, 2015</i>	11./40.
PAGOS DE INDALIA, PINOT NOIR, <i>Ribera del Andarax, 2014</i>	42.
PENA DO LOBO, MENCIA, <i>Ribeira Sacra, 2015</i>	60.
LA MALDITA, GARNACHA, <i>Rioja, 2016</i>	35.
GARUM, MERLOT BLEND, <i>Cádiz, 2015</i>	38.

ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, <i>Rioja, 2011</i>	11./40.
VIÑA ARDANZA, RESERVA, <i>Rioja, 2007</i>	72.
FINCA VILLACRECES, <i>Ribera del Duero, 2012</i>	78.
BODEGAS ASTER, CRIANZA, <i>Ribera del Duero, 2013</i>	48.
PROTOS, TINTO FINO, <i>Ribera del Duero, 2015</i>	10./38.
MARQUES DE MURRIETA, RESERVA, <i>Rioja, 2013</i>	56.
ÁNIMA NEGRA, AN/2, <i>Mallorca, 2015</i>	55.
CILLAR DE SILOS, CRIANZA, <i>Ribera del Duero, 2011</i>	50.
BODEGA EDUARDO GARRIDO, CRIANZA, <i>Rioja, 2011</i>	46.

DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, <i>Penedès, 2009</i>	8./30.
ENATE, CABERNET SAUVIGNON, RESERVA, <i>Somontano, 2011</i>	55.
NUMANTHIA, TERMES, <i>Toro, 2014</i>	55.
CVNE IMPERIAL, RESERVA, <i>Rioja, 2012</i>	95.
ABADIA RETUERTA, <i>Sardón de Duero, 2012</i>	66.
MARQUÉS DE GRIÑON, CALIZA, <i>Valdepusa, 2012</i>	48.
REMELLURI, RESERVA, <i>Rioja, 2010</i>	90.
EMILIO MORO, <i>Ribera del Duero, 2015</i>	17./68.
VALDUERO, CRIANZA, <i>Ribera del Duero, 2014</i>	80.
CASTILLO DE MONTE LA REINA, CRIANZA, <i>Toro, 2011</i>	12./46.
BODEGA EDUARDO GARRIDO, RESERVA, <i>Rioja, 2011</i>	52.
MATARROMERA, CRIANZA, <i>Ribera del Duero, 2013</i>	65.

RICH & POWERFUL

CLOS DE MAS, <i>Priorat, 2016</i>	65.
BODEGAS PINTIA, <i>Toro, 2012</i>	140.
VEGA Y SICILIA, VALBUENA, <i>Ribera del Duero, 2012</i>	295.
BODEGAS MAURO, <i>Tierra de Castilla y León, 2014</i>	105.
AALTO, <i>Ribera del Duero, 2015</i>	120.
CASTILLO DE MONTE LA REINA, VS, <i>Toro, 2006</i>	90.

VINOS AMERICANOS - AMERICAN WINES

CROSSBARN, CHARDONNAY, <i>Sonoma Coast, 2016</i>	64.
LOS VASCOS, GRANDE RESERVE, <i>Colchagua, 2014</i>	40.
GAVILAN, CHALONE, PINOT NOIR, <i>Napa Valley, 2013</i>	47.
THE PRISONER, <i>Napa Valley, 2016</i>	85.
EL ENEMIGO, MALBEC, <i>Mendoza, 2013</i>	65.
VIÑA COBOS, COCODRILO BORDEAUX BLEND, <i>Mendoza, 2015</i>	69.
CROSSBARN, CABERNET SAUVIGNON, <i>Napa Valley, 2014</i>	95.

*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.