

**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 <i>'Fermin' Serrano ham, aged 15 months</i>	6.5
PALETA IBÉRICA DE BELLOTA FERMÍN <i>Acorn fed pure Iberian ham</i>	15.
COPPA <i>Marinated & cured pork collar, pimentón, garlic, sea salt</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 IBÉRICO <i>Acorn fed pure Iberian sausage, cured with garlic & 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

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

ANDALUSIAN GAZPACHO <i>Spanish chilled vegetable soup</i>	6.
CODFISH FRITTERS <i>Salted codfish, homemade tartar sauce</i>	8.
HAM CROQUETTES <i>Serrano ham, fig jelly</i>	7.
PATATAS BRAVAS <i>Crispy potato cubes, spicy brava sauce, aioli</i>	6.5
PINTXOS 🔥 <i>Your choice of:</i>	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, Greek yogurt, salsa criolla	8.
SAUTÉED GARLIC SHRIMP GF (no bread) <i>Brandy, pepper flakes</i>	10.
ALBÓNDIGAS <i>Veal and pork meatballs, manchego, tomate frito</i>	9.
CEVICHE DE JALAPEÑO <i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>	12.
TUNA TARTAR <i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	14.
SALMON RILLETES GF (no crostini) <i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	11.
SMOKED SALMON CROSTINI <i>Cream cheese, truffle honey, dill pollen*</i>	12.
WATERMELON SALAD GF (no croutons) <i>Heirloom tomatoes, cured ham, truffle honey, Spanish goat cheese</i>	14.
GRILLED FLATBREAD <i>Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
GRILLED OCTOPUS SALAD 🔥 GF (no croutons) <i>Roma tomatoes, cucumber, croutons, fresh lemon</i>	18.
MONTADITOS <i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	11.
AVOCADO TOAST <i>Heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	8.5

HUEVOS - EGGS

GARBANZO FRITO GF <i>Chickpea stew, chorizo, kale, poached egg*</i>	9.
POTATO TORTILLA 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.
BULLA BENEDICT GF (no bread) <i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	11.
REVUELTO 'LUCIO' GF <i>Scrambled eggs, oyster mushroom, sautéed shrimp, scallions*</i>	12.
HUEVOS RANCHEROS <i>Two fried eggs, pan de cristal, brava sauce*</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.
CHURRO S'MORES <i>Marshmallows, Hershey's chocolate bar, Graham cracker crumbs</i>	10.

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

'BULLA' BURGER 🔥 GF (no bread or fries) <i>Piquillo peppers, cipollini onions, tetilla cheese, brioche, honey thyme glaze, smoked paprika fries</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.	BRAISED PORK HASH GF (no potatoes) <i>Poached egg, breakfast potatoes*</i>	15.
STEAK & EGGS 🔥 GF (no shoestring potatoes or mojo verde) <i>Skirt steak, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>	22.	SALMON 🔥 GF <i>Baby spinach, chickpeas, lemon cream*</i>	16.
CHICKEN & WAFFLES <i>Chorizo gravy, buttermilk waffles</i>	16.	TRUFFLE CARBONARA <i>Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream</i>	19.
		EGG SANDWICH <i>Homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	11.

CERVEZA - BEER

DRAFT BEER

MAHOU, Lager, Spain	4./6.
OMMEGANG WITTE, Witbier, New York	4./7.
CIGAR CITY JAI-ALAI, India Pale Ale, Florida	5./9.

BOTTLES

AMSTEL LIGHT, Pale Lager, Holland	6.
CHIMAY BLEUE, Strong Dark Ale, Belgium	14.
ESTRELLA DAMM, Lager, Spain	5.
STELLA ARTOIS, Lager, Belgium	6.
GOLDEN MONKEY, Belgian style tripel, Pennsylvania	7.
BROOKLYN LAGER, Amber Lager, New York	6.
ALHAMBRA RESERVA 1925, Imperial Pils, Spain	6.
HOEGAARDEN, Witbier, Belgium	6.
COPPERTAIL NIGHT SWIM, Porter, Florida	6.
BITBURGER, German Pilsner, Germany	6.
LAGUNITAS IPA, India Pale Ale, California	6.
SAMUEL ADAMS, Amber Lager, Massachusetts	6.
DUVEL, Strong Ale, Belgium	9.
CIGAR CITY MADURO, Brown Ale, Florida	6.

CÓCTELES - COCKTAILS

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

SANGRÍA

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

VINOS DE JEREZ - SHERRIES

MANZANILLA, LA GITANA, Sanlúcar de Barrameda	7.
FINO, MAESTRO SIERRA, Jerez de la Frontera	10.
AMONTILLADO, NAPOLEÓN, Sanlúcar de Barrameda	7.
OLOROSO, MAESTRO SIERRA, Jerez de la Frontera	11.

VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedès, 2013	11./38.
RAVENTÓS Y BLANC, BRUT, Penedès, 2014	65.
LLOPART, ROSÉ, BRUT RESERVA, Penedès, 2014	54.
BOLLINGER, SPECIAL CUVEE, BRUT, Épernay, N.V.	135.
TAITTINGER, BRUT, Reims, N.V.	85.

VINOS ROSADOS

MUGA ROSADO, Rioja, 2016	9./32.
CAPÇANES, MAS DONIS, Montsant, 2016	38.

VINOS BLANCOS - WHITE WINE

AROMATIC

VIÑA ESMERALDA, Penedès, 2014	35.
LIGHT & CRISP	
LAGAR DE CERVERA, ALBARIÑO, Rías Baixas, 2016	11./38.
CVNE, MONOPOLE, VIURA, Rioja, 2015	35.
NIVARIUS, TEMPRANILLO BLANCO, Rioja, 2014	10./35.
SHAYA, OLD VINES, VERDEJO, Rueda, 2015	11./36.
REKALDE, TXAKOLINA, País Vasco, 2016	40.
PACO Y LOLA, ALBARIÑO, Rías Baixas, 2016	45.
CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2016	10./35.

RICHER & FULLER

SEÑOR DE LA FOLLA VERDE, ALBARIÑO, Rías Baixas, 2014	55.
ENATE, CHARDONNAY, Somontano, 2016	35.
BATÁN DE SALAS, CHARDONNAY, Aragón, 2014	35.
VIÑA MEIN, Ribeiro, 2016	58.
ÁLVARO PALACIOS, PLACET, VIURA, Rioja, 2011	70.
BODEGAS ZERRAN, GARNACHA BLANCA, Priorat, 2014	41.
AVANCIA, GODELLO, Valdeorras, 2015	64.

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

ALTA PAVINA, PINOT NOIR, Tierra de Castilla y León, 2012	12./46.
PAGO DE VALDONEJE, MENCIA, Bierzo, 2014	38.
JUAN GIL, MONASTRELL, Jumilla, 2015	11./38.
PAGOS DE INDALIA, PINOT NOIR, Ribera del Andarax, 2015	42.
PENA DO LOBO, MENCIA, Ribeira Sacra, 2015	60.
LA MALDITA, GARNACHA, Rioja, 2016	35.
GARUM, MERLOT BLEND, Cádiz, 2013	42.

ELEGANT & EARTHY

VIÑA ALBERDI, RESERVA, Rioja, 2011	12./40.
VIÑA ARANA, RESERVA, Rioja, 2009	68.
VIÑA ARDANZA, RESERVA, Rioja, 2008	72.
BODEGAS ASTER, CRIANZA, Ribera del Duero, 2014	48.
PROTOS, TINTO FINO, Ribera del Duero, 2015	11./38.
MARQUÉS DE MURRIETA, RESERVA, Rioja, 2013	56.
SIERRA CANTABRIA, RESERVA, Rioja, 2010	66.
ÁNIMA NEGRA, AN/2, Mallorca, 2014	67.
ARTADI, TEMPRANILLO, Rioja, 2016	62.
BODEGA EDUARDO GARRIDO, CRIANZA, Rioja, 2011	46.

DARK & FULLER

CLOS TORRIBAS, CABERNET SAUVIGNON, Penedès, 2009	10./35.
NUMANTHIA, TERMES, Toro, 2014	68.
CVNE IMPERIAL, RESERVA, Rioja, 2012	95.
LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2007	115.
CILLAR DE SILOS, CRIANZA, Ribera del Duero, 2013	55.
ABADIA RETUERTA, Sardón de Duero, 2012	66.
MARQUÉS DE GRIÑON, CALIZA, Valdepusa, 2012	48.
REMELLURI, RESERVA, Rioja, 2010	90.
EMILIO MORO, Ribera del Duero, 2015	17./68.
VALDUERO, CRIANZA, Ribera del Duero, 2014	80.
CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2012	41.
BODEGA EDUARDO GARRIDO, RESERVA, Rioja, 2011	52.
MATARROMERA, CRIANZA, Ribera del Duero, 2014	65.
SERRAS DEL PRIORAT, Priorat, 2013	14./55.

RICH & POWERFUL

CLOS DE MAS, Priorat, 2015	65.
BODEGAS PINTIA, Toro, 2012	140.
VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2011	320.
BODEGAS MAURO, Tierra de Castilla y León, 2014	105.
AALTO, Ribera del Duero, 2014	120.
ÁLVARO PALACIOS, LES TERRASSES, Priorat, 2014	93.
CASTILLO DE MONTE LA REINA, VS, Toro, 2006	90.

VINOS AMERICANOS - AMERICAN WINES

NEWTON RED LABEL, CABERNET, Sonoma County, 2015	63.
GAVILAN, CHALONE, PINOT NOIR, Central Coast, 2012	47.
LYRIC BY ETUDE, PINOT NOIR, Santa Barbara County, 2014	56.
CROSSBARN, CABERNET SAUVIGNON, Napa Valley, 2013	95.
STEWART, CHARDONNAY, Sonoma Mountain, 2015	54.
LANDMARK OVERLOOK, CHARDONNAY, Sonoma Coast, 2015	11./42.
THE PRISONER, Napa Valley, 2016	95.
DUCKHORN, MERLOT, Napa Valley, 2013	128.
B.R. COHN SILVER LABEL, CABERNET SAUVIGNON, Napa Valley, 2016	12./48.
JUSTIN, CABERNET SAUVIGNON, Paso Robles, 2015	65.
JORDAN, CABERNET SAUVIGNON, Alexander Valley, 2013	120.
CHARLES KRUG, CABERNET SAUVIGNON, Napa Valley, 2014	66.
ROUND POND KITH & KIN, CABERNET SAUVIGNON, Napa Valley, 2015	65.

*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.