

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

BULLA BENEDICT

Poached eggs, hollandaise sauce, crispy chorizo, asparagus ^{GF} (no bread)

REVUELTO 'LUCIO'

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions ^{GF}

BIKINI

Fried eggs, brioche, Serrano ham, tetilla cheese, bechamel

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

TAPAS Y RACIONES – SMALL PLATES

SMOKED SALMON CROSTINI

Cream cheese, truffle honey, dill pollen

GRILLED FLATBREAD

Flatbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon

WATERMELON SALAD

Watermelon, heirloom tomatoes, bellota ham, truffle honey, Leonora cheese

PLATOS FAMILIARES Y BOCATAS – LARGER PLATES AND SANDWICHES

'BULLA' BURGER

Piquillo peppers, cipollini onions, tetilla cheese, truffle fries ^{GF} (no bread or fries)

STEAK & EGGS*

Grilled skirt steak, fried egg, shoestring potatoes, Sriracha aioli ^{GF} (no shoestring potatoes or mojo verde)

BRAISED PORK HASH

Poached egg, breakfast potatoes ^{GF} (no potatoes)

DULCES - SWEETS

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

FRENCH TOAST

Brioche, vanilla-berry syrup, white chocolate Chantilly

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

27. PER PERSON | BOTTOMLESS SANGRIA AND MIMOSAS 15. PER PERSON**

*Dish counts for two options. **Price in combination with Brunch Tasting Menu. Regular price \$18.
Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase.

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.

TAPAS Y RACIONES - SMALL PLATES

ANDALUSIAN GAZPACHO	6.
<i>Spanish chilled vegetable soup</i>	
CODFISH FRITTERS	8.
<i>Salted codfish, homemade tartar sauce</i>	
HAM CROQUETTES	7.
<i>Serrano ham, fig jelly</i>	
PATATAS BRAVAS	6.5
<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
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)	10.
<i>Brandy, pepper flakes</i>	
ALBÓNDIGAS	9.
<i>Veal and pork meatballs, manchego, tomate frito</i>	
CEVICHE DE JALAPEÑO	12.
<i>Shrimp, fish, crispy shallots, roasted jalapeño, fresh lime, orange</i>	
TUNA TARTAR	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
SALMON RILLETES GF (no crostini)	11.
<i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	
SMOKED SALMON CROSTINI	12.
<i>Cream cheese, truffle honey, dill pollen*</i>	
WATERMELON SALAD GF (no croutons)	14.
<i>Heirloom tomatoes, cured ham, truffle honey, goat cheese</i>	
GRILLED FLATBREAD	12.
<i>Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
GRILLED OCTOPUS SALAD 🔥 GF (no croutons)	18.
<i>Roma tomatoes, cucumber, croutons, fresh lemon</i>	
MONTADITOS DE COSTILLA	11.
<i>Braised short ribs, tomato marmalade, guindilla, tetilla cheese</i>	

HUEVOS - EGGS

GARBANZO FRITO GF	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
POTATO TORTILLA 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 eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
BULLA BENEDICT 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 mushroom, 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

BRAISED SHORT RIBS GF (no potato chips)	18.	POLLO AL CHILINDRÓN 🔥 GF	13.
<i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>		<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
BRAISED PORK HASH GF (no potatoes)	15.	'BULLA' BURGER 🔥 GF (no bread or fries)	15.
<i>Poached egg, breakfast potatoes*</i>		<i>Piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	
PAELLA	39.	SNAPPER & QUINOA 🔥 GF	24.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>		<i>Lemon caper butter, quinoa soy salad</i>	
STEAK & EGGS 🔥 GF (no shoestring potatoes or mojo verde)	22.	TRUFFLE CARBONARA	19.
<i>Grilled skirt steak, fried eggs, shoestring potatoes, Sriracha aioli*</i>		<i>Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream</i>	