FIRST COURSE
Select one

AVOCADO TOAST
Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO

VERDE SALAD
Brussels sprouts, crispy kale, Manchego, lemon maple dressing

GRILLED FLATBREAD
Mahón cheese, quail eggs, bacon, caramelized onions, oyster mushrooms,

GARBANZO FRITO
Chickpea stew, chorizo, kale, poached egg

SALMON RILLETES
Poached salmon, onion, cornichon, toast

SECOND COURSE
Select one

‘BULLA’ BURGER
Piquillo peppers, caramelized onions, tetilla, smoked paprika fries

BULLA BENEDICT
Poached eggs, hollandaise, crispy chorizo, asparagus

HUEVOS ‘BULLA’
Eggs, homemade potato chips, Serrano, potato foam, truffle oil

BREAKFAST SANDWICH
Eggs, homemade sausage, tetilla, bread, smoked paprika fries

CHICKEN & WAFFLES
Chorizo gravy, buttermilk waffles

HUEVOS RANCHEROS
Fried eggs, pan de cristal, spicy brava sauce

BRAISED PORK HASH
Braised shredded pork, poached egg, breakfast potatoes

THIRD COURSE
Select one

TORRIJA
Brioche, turron ice cream, honey

FLAN DE COCO
Coconut flan, passion fruit sorbet

BLUEBERRY & RICOTTA PANCAKES
Blueberry compote, ricotta, lemon gel

CHURROS CON CHOCOLATE
Chocolate sauce, dulce de leche

HAZELNUT WAFFLES
Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly

27. PER PERSON | BOTTOMLESS SANGRIAS AND MIMOSAS 18. PER PERSON
Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase.

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.
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EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5
'Fermin' Serrano ham, aged 15 months

PALETA IBERICA DE BELLOTTA FERMIN 15.
Acorn fed pure Iberian ham

COPPA 6.5
Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO DE CANTIMPALO 6.5
Mildly spicy pork sausage from Segovia

LOMO IBERICO 6.5
Cured Iberian pork loin

SALCHICHÓN 6.5
Sausage cured with black pepper, garlic and herbs

TAPAS Y RACIONES - SMALL PLATES

ANDALUSIAN GAZPACHO 6.
Spanish chilled vegetable soup

CODFISH FRITTERS 8.
Salted codfish, homemade tartar sauce

PIMENTOS DE PADRÓN 9.
Blistered shishito peppers, sea salt

HAM CROQUETTES 7.
Serrano ham, fig jelly

PATATAS BRAVAS 6.5
Crispy potato cubes, spicy brava sauce, aioli

PINTXOS
Your choice of:
- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 9.
- Chicken skewers, Greek yogurt, salsa criolla 8.

SAUTEED GARLIC SHRIMP 10.
Brandy, pepper flakes

ALBÓNDIGAS 9.
Veal and pork meatballs, Manchego, tomato frito

CEVICHE DE JALAPEÑO 12.
Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips

TUNA TARTAR 14.
Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

SALMON RILLETES 12.
Cream cheese, truffle honey*

FLATBREAD 12.
Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon

GARBANZO FRITO 9.
Chickpea stew, chorizo, kale, poached egg*

POTATO TORTILLA 6.
Traditional Spanish omelet, caramelized onions, garlic aioli*

HUEVOS ‘BULLA’ 10.5
Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

BULGA BENEDICT 11.
Poached egg, hollandaise sauce, crispy chorizo, asparagus*

REVUELTO ‘LUCIO’ 12.
Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*

HUEVOS RANCHEROS 12.
Two fried eggs, pan de cristal, spicy brava sauce*

DULCES - SWEETS

HAZELNUT WAFFLES 9.
Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly

FRENCH TOAST 12.
Brioche, vanilla-berry syrup, white chocolate Chantilly

BLUEBERRY & RICOTTA PANCAKES 9.
Blueberry compote, ricotta, lemon gel

ENTRADAS Y BOCATAS - ENTREES AND SANDWICHES

' BULLA' BURGER 15.
Piquillo peppers, caramelized onions, tequila cheese, brioche bun, honey thyme glaze, smoked paprika fries

PAELLA (minimum 30 minutes) 39.
Valencian style rice, calamari, prawns, clams, shrimp, red sofrito, saffron

STEAK & EGGS 22.
Bistec filet, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*

CHICKEN & WAFFLES 16.
Chorizo gravy, buttermilk waffles

CAESAR SALAD 13.
Grilled chicken, kale, serrano-caesar dressing, manchego, croutons

BAIRED PORK HASH 15.
Poached egg, breakfast potatoes*

SALMON 16.
Baby spinach, chickpeas, lemon cream*

TRUFFLE CARBONARA 19.
Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream

BREAKFAST SANDWICH 11.
Eggs, homemade sausage, teilla, multigrain bread, smoked paprika fries*

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IDIAZÁBAL 6.5
Firm sheep’s milk, lightly smoked from the Basque country

TETILLA 6.5
Semi soft cow’s milk, mild buttery flavor

MAHÓN 6.5
Firm cow’s milk, lemony, salty, tangy flavor

LEONORA 6.5
Soft goat’s milk from León, medium strong flavor

MANCHEGO 6.5
Sheep’s milk, nutty, sweet, tangy flavor, aged 6 months

MURCIA AL VINO 6.5
Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

CHEF’S BOARD 22.
Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives

PAN DE CRISTAL CON TOMATE 5.5
Toasted crispy ethereal bread brushed with fresh tomato. Add avocado 3.

HOUSE MARINATED OLIVES