

## BRUNCH PRIX FIXE

## FIRST COURSE

Select one

## AVOCADO TOAST

Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO

## GRILLED FLATBREAD

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

## VERDE SALAD

Brussels sprouts, crispy kale, Manchego, lemon maple dressing

## GARBANZO FRITO

Chickpea stew, chorizo, kale, poached egg <sup>GF</sup>

## SALMON RILLETES

Poached salmon, onion, cornichon, toast <sup>GF</sup> (no crostini)

## SECOND COURSE

Select one

## 'BULLA' BURGER

Piquillo peppers, caramelized onions, tetilla, smoked paprika fries <sup>GF</sup> (no bread or fries)

## BULLA BENEDICT

Poached eggs, hollandaise, crispy chorizo, asparagus <sup>GF</sup> (no bread)

## HUEVOS 'BULLA'

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

## BREAKFAST SANDWICH

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

## CHICKEN &amp; 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 <sup>GF</sup> (no potatoes)

## THIRD COURSE

Select one

## TORRIJA

Brioche, turrón ice cream, honey

## FLAN DE COCO

Coconut flan, passion fruit sorbet <sup>GF</sup>

## BLUEBERRY &amp; 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. <sup>GF</sup> gluten free

## EMBUTIDOS - CURED MEATS

GF (no bread)

<b>JAMÓN SERRANO</b>	6.5
<i>'Fermin' Serrano ham, aged 15 months</i>	
<b>PALETA IBÉRICA DE BELLOTA FERMÍN</b>	15.
<i>Acorn fed pure Iberian ham</i>	
<b>COPPA</b>	6.5
<i>Marinated &amp; cured pork collar, pimentón, garlic, sea salt</i>	
<b>CHORIZO DE CANTIMPALO</b>	6.5
<i>Mildly spicy pork sausage from Segovia</i>	
<b>LOMO IBÉRICO</b>	6.5
<i>Cured Iberian pork loin</i>	
<b>SALCHICHÓN</b>	6.5
<i>Sausage cured with black pepper, garlic and herbs</i>	

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

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 5.5

HOUSE MARINATED OLIVES GF Thyme, orange peel, garlic 4.

## QUESOS - CHEESES

GF (no bread)

<b>IDIAZÁBAL</b>	6.5
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
<b>TETILLA</b>	6.5
<i>Semi soft cow's milk, mild buttery flavor</i>	
<b>MAHÓN</b>	6.5
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
<b>LEONORA</b>	6.5
<i>Soft goat's milk from León, medium strong flavor</i>	
<b>MANCHEGO</b>	6.5
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
<b>MURCIA AL VINO</b>	6.5
<i>Goat cheese from Murcia, wine cured rind, sweet &amp; smooth flavor</i>	

## TAPAS Y RACIONES - SMALL PLATES

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

## HUEVOS - EGGS

<b>GARBANZO FRITO</b> GF	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
<b>POTATO TORTILLA</b> GF	6.
<i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	
<b>HUEVOS 'BULLA'</b>	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
<b>BIKINI</b>	11.
<i>Fried egg, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
<b>BULLA BENEDICT</b> GF (no bread)	11.
<i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	
<b>REVUELTO 'LUCIO'</b> GF	12.
<i>Scrambled eggs, oyster mushroom, sautéed shrimp, scallions*</i>	
<b>HUEVOS RANCHEROS</b>	12.
<i>Two fried eggs, pan de cristal, spicy brava sauce*</i>	

## DULCES - SWEETS

<b>HAZELNUT WAFFLES</b>	9.
<i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	
<b>FRENCH TOAST</b>	12.
<i>Brioche, vanilla-berry syrup, white chocolate Chantilly</i>	
<b>BLUEBERRY &amp; RICOTTA PANCAKES</b>	9.
<i>Blueberry compote, ricotta, lime gel</i>	
<b>CHURRO S'MORES</b>	10.
<i>Marshmallows, Hershey's chocolate bar, Graham cracker crumbs</i>	

## PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

<b>'BULLA' BURGER</b> GF (no bread or fries)	15.	<b>POLLO AL CHILINDRÓN</b> GF	13.
<i>Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries</i>		<i>Pan seared chicken, Serrano ham, red pepper stew, steamed rice</i>	
<b>PAELLA</b>	39.	<b>BRAISED PORK HASH</b> GF (no potatoes)	15.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>		<i>Poached egg, breakfast potatoes*</i>	
<b>STEAK &amp; EGGS</b> GF (no shoestring potatoes or mojo verde)	22.	<b>SALMON</b> GF	16.
<i>Bistro filet, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>		<i>Baby spinach, chickpeas, lemon cream*</i>	
<b>CHICKEN &amp; WAFFLES</b>	16.	<b>TRUFFLE CARBONARA</b>	19.
<i>Chorizo gravy, buttermilk waffles</i>		<i>Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream</i>	
		<b>BREAKFAST SANDWICH</b>	11.
		<i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	