

**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, caramelized 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, spicy 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, caramelized onions, 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, spicy 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, caramelized onions, tetilla cheese, brioche, honey thyme glaze, smoked paprika fries</i>	15.	POLLO AL CHILINDRÓN 🔥 GF <i>Pan seared chicken, 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.