**FIRST COURSE**  
*Select one*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>AVOCADO TOAST</strong></td>
<td>Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO</td>
</tr>
<tr>
<td><strong>VERDE SALAD</strong></td>
<td>Brussels sprouts, crispy kale, Manchego, lemon maple dressing</td>
</tr>
<tr>
<td><strong>GRILLED FLATBREAD</strong></td>
<td>Mahón cheese, quail eggs, bacon, caramelized onions, oyster mushrooms,</td>
</tr>
<tr>
<td><strong>GARANZNO FRITO</strong></td>
<td>Chickpea stew, chorizo, kale, poached egg</td>
</tr>
<tr>
<td><strong>SALMON RILLETES</strong></td>
<td>Poached salmon, onion, cornichon, toast</td>
</tr>
</tbody>
</table>

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**SECOND COURSE**  
*Select one*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>‘BULLA’ BURGER</strong></td>
<td>Piquillo peppers, caramelized onions, tetilla, smoked paprika fries</td>
</tr>
<tr>
<td><strong>BULLA BENEDICT</strong></td>
<td>Poached eggs, hollandaise, crispy chorizo, asparagus</td>
</tr>
<tr>
<td><strong>HUEVOS ‘BULLA’</strong></td>
<td>Eggs, homemade potato chips, Serrano, potato foam, truffle oil</td>
</tr>
<tr>
<td><strong>BREAKFAST SANDWICH</strong></td>
<td>Eggs, homemade sausage, tetilla, bread, smoked paprika fries</td>
</tr>
<tr>
<td><strong>CHICKEN &amp; WAFFLES</strong></td>
<td>Chorizo gravy, buttermilk waffles</td>
</tr>
<tr>
<td><strong>HUEVOS RANCHEROS</strong></td>
<td>Fried eggs, pan de cristal, spicy brava sauce</td>
</tr>
<tr>
<td><strong>BRAISED PORK HASH</strong></td>
<td>Braised shredded pork, poached egg, breakfast potatoes</td>
</tr>
</tbody>
</table>

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**THIRD COURSE**  
*Select one*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TORRIJA</strong></td>
<td>Brioche, turron ice cream, honey</td>
</tr>
<tr>
<td><strong>FLAN DE COCO</strong></td>
<td>Coconut flan, passion fruit sorbet</td>
</tr>
<tr>
<td><strong>BLUEBERRY &amp; RICOTTA PANCAKES</strong></td>
<td>Blueberry compote, ricotta, lemon gel</td>
</tr>
<tr>
<td><strong>CHURROS CON CHOCOLATE</strong></td>
<td>Chocolate sauce, dulce de leche</td>
</tr>
<tr>
<td><strong>HAZELNUT WAFFLES</strong></td>
<td>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</td>
</tr>
</tbody>
</table>

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**27. PER PERSON | BOTTOMLESS SANGRIAS AND MIMOSAS 18. PER PERSON**

*Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase.*

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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.
EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5
‘Fermin’ Serrano ham, aged 15 months

PALETA IBÉRICA 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 IBÉRICO 6.5
Cured Iberian pork loin

SALCHICÓN 6.5
Sausage cured with black pepper, garlic and herbs

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

PLATOS FAMILIARES

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

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

TAPAS Y RACIONES - SMALL PLATES

ANDALUSIAN GAZPACHO 6.
Spanish chilled vegetable soup

CODFISH FритTERS 8.
Salted codfish, homemade tartar sauce

HAM CROQUETTES 7.
Serrano ham, fig jelly

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

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

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 11.
Cream cheese, truffle honey, dill pollen

WATERMELON SALAD 14.
Heirloom tomatoes, cured ham, truffle honey, Spanish goat cheese

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

GRILLED OCTOPUS SALAD 18.5
Roma tomatoes, cucumber, crozants, fresh lemon

MONTADITOS 11.
Brisket, tomato marmalade, guindilla, tetilla cheese

AVOCADO TOAST 8.5
Heirloom tomatoes, Idiazábal, multigrain bread, EVOO

HUEVOS - EGGS

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 chip, Serrano ham, potato foam, truffle oil

BULLA BENEDICT 11.
Poached eggs, hollandaise sauce, crispy chorizo, asparagus

REVUELTO ‘LUCIO’ 12.
Scrambled eggs, oyster mushroom, 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, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries

PAELLA 39.
Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron

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

CHICKEN & WAFFLES 16.
Chorizo gravy, buttermilk waffles

POLLO AL CHILINDRÓN 13.
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

BRAISED 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, tetilla, multigrain bread, smoked paprika fries

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