

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***SALMON RILLETES***Poached salmon, onion, cornichon, toast***SECOND COURSE***Select one***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla, smoked paprika fries***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano, potato foam, truffle oil***CHICKEN & WAFFLES***Chorizo gravy, buttermilk waffles***BULLA BENEDICT***Poached eggs, hollandaise, crispy chorizo, asparagus***BREAKFAST SANDWICH***Eggs, homemade sausage, tetilla, bread, smoked paprika fries***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, turrón 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.

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO	6.5
<i>'Fermin' Serrano ham, aged 15 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
COPPA	6.5
<i>Marinated & cured pork collar, pimentón, garlic, sea salt</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>Sausage cured with black pepper, garlic and herbs</i>	

QUESOS - CHEESES

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>	

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** add avocado **3.**

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

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>	
<ul style="list-style-type: none">Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
<ul style="list-style-type: none">Chicken skewers, Greek yogurt, salsa criolla	8.
SAUTÉED GARLIC SHRIMP	10.
<i>Brandy, pepper flakes</i>	
ALBÓNDIGAS	9.
<i>Veal and pork meatballs, Manchego, tomate frito</i>	
CEVICHE DE JALAPEÑO	12.
<i>Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips</i>	
TUNA TARTAR	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
SALMON RILLETES	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	14.
<i>Heirloom tomatoes, cured ham, truffle honey, Spanish goat cheese</i>	
GRILLED FLATBREAD	12.
<i>Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
GRILLED OCTOPUS SALAD	18.5
<i>Roma tomatoes, cucumber, croutons, fresh lemon</i>	
MONTADITOS	11.
<i>Brisket, tomato marmalade, guindilla, tetilla cheese</i>	
AVOCADO TOAST	8.5
<i>Heirloom tomatoes, Idiazábal, multigrain bread, EVOO</i>	

HUEVOS - EGGS

GARBANZO FRITO	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
POTATO TORTILLA	6.
<i>Traditional Spanish omelet, caramelized onions, garlic aioli*</i>	
HUEVOS 'BULLA'	10.5
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
BIKINI	11.
<i>Fried egg, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
BULLA BENEDICT	11.
<i>Poached eggs, hollandaise sauce, crispy chorizo, asparagus*</i>	
REVUELTO 'LUCIO'	12.
<i>Scrambled eggs, oyster mushroom, sautéed shrimp, scallions*</i>	
HUEVOS RANCHEROS	12.
<i>Two fried eggs, pan de cristal, spicy brava sauce*</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, lemon gel</i>	

ENTRADAS Y BOCATAS - ENTRÉES AND SANDWICHES

'BULLA' BURGER	15.	POLLO AL CHILINDRÓN	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>	
PAELLA	39.	BRAISED PORK HASH	15.
<i>Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron</i>		<i>Poached egg, breakfast potatoes*</i>	
STEAK & EGGS	22.	SALMON	16.
<i>Bistro filet, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*</i>		<i>Baby spinach, chickpeas, lemon cream*</i>	
CHICKEN & WAFFLES	16.	TRUFFLE CARBONARA	19.
<i>Chorizo gravy, buttermilk waffles</i>		<i>Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream</i>	
		BREAKFAST SANDWICH	11.
		<i>Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries*</i>	

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. 18% service charge will be added to parties of six or more.