

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

BULLA BENEDICT ^{GF} (no bread)

Poached eggs, hollandaise sauce, seared chorizo, asparagus†

REVUELTO 'LUCIO' ^{GF}

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions†

BIKINI

Quail eggs, brioche, Serrano ham, tetilla cheese, bechamel†

HUEVOS 'BULLA'

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

TAPAS Y RACIONES – SMALL PLATES

SMOKED SALMON CROSTINI ^{GF} (no crostinis)

Albariño poached salmon, spring onion, cornichon, toast†

GRILLED FLATBREAD

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

WATERMELON SALAD

Watermelon, heirloom tomatoes, bellota ham, truffle honey, Leonora cheese

PLATOS FAMILIARES Y BOCATAS – LARGER PLATES AND SANDWICHES

'BULLA' BURGER ^{GF} (no bread or fries)

45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, truffle fries

GRILLED SKIRT STEAK* ^{GF} (no shoestring potatoes or ajo perejil)

Jumbo fried egg, shoestring potatoes, salsa rosa†

BRAISED PORK HASH* ^{GF} (no potatoes)

Jumbo poached egg, breakfast potatoes, garlic confit*

DULCES - SWEETS

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

FRENCH TOAST

Orujo infused brioche, vanilla-berry syrup, white chocolate Chantilly

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

27. PER PERSON | BOTTOMLESS SANGRIA AND MIMOSAS 15. PER PERSON**

*Dish counts for two options. **Price in combination with Brunch Tasting Menu. Regular price \$18.

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 us of any food allergies. 18% service charge will be added to parties of six or more. ^{GF} gluten free.

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO	8.
<i>'Fermín' Serrano ham, aged 18 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
FUET	7.
<i>Hard pork sausage from the Pyrenees</i>	
CHORIZO DE BELLOTA	7.
<i>Black foot Iberian pork sausage from Salamanca</i>	
LOMO IBÉRICO	10.
<i>Cured Iberian pork loin</i>	
SALCHICHÓN	6.
<i>Spanish sausage cured with garlic and herbs</i>	

QUESOS - CHEESES

GF (no bread)

IDIAZÁBAL	8.
<i>Firm sheep's milk, lightly smoked from the Basque country</i>	
TETILLA	7.
<i>Semi soft cow's milk, mild buttery flavor</i>	
MAHÓN	8.
<i>Firm cow's milk, lemony, salty, tangy flavor</i>	
LEONORA	9.
<i>Soft goat's milk from León, medium strong flavor</i>	
MANCHEGO	7.
<i>Sheep's milk, nutty, sweet, tangy flavor, aged 6 months</i>	
MAXORATA	10.
<i>Canarian semi hard goat's milk, pimentón rind</i>	

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 5.HOUSE MARINATED OLIVES GF *Thyme, orange peel, garlic* 6.

TAPAS Y RACIONES - SMALL PLATES

CEVICHE	12.
<i>Grouper, shrimp, crispy shallots, lemon, orange</i>	
GRILLED OCTOPUS SALAD 🔥 GF (no croutons)	17.
<i>Heirloom tomatoes, cucumber, croutons, fresh lemon</i>	
ANDALUSIAN GAZPACHO	6.
<i>Spanish chilled vegetable soup</i>	
CODFISH FRITTERS	8.
<i>Salted codfish, homemade tartar sauce</i>	
PATATAS BRAVAS	6.
<i>Crispy potato cubes, spicy brava sauce, aioli</i>	
SAUTÉED GARLIC SHRIMP GF (no bread)	12.
<i>EVOO, pepper flakes, white wine</i>	
ALBÓNDIGAS	10.
<i>Veal and pork meatballs, stracciatella, tomato frito</i>	
IBERIAN HAM CROQUETAS	9.
<i>Jamón Ibérico, fig jelly</i>	
TUNA TARTAR	15.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
CHARCOAL OVEN SKEWERS 🔥	
YOUR CHOICE OF:	
• <i>Cumin marinated pork loin, mojo verde, Greek yogurt</i>	9.
• <i>Chicken thigh, mojo picón, salsa criolla</i>	8.
WATERMELON SALAD GF (no croutons)	15.
<i>Heirloom tomatoes, cured ham, truffle honey, goat cheese</i>	
SMOKED SALMON CROSTINI GF (no crostinis)	12.
<i>Cream cheese, truffle honey, dill pollen*</i>	
GRILLED FLATBREAD	
YOUR CHOICE OF:	
• <i>Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	12.
• <i>Braised short ribs, tetilla cheese, tomato marmalade, pickled peppers</i>	17.
SALMON RILLETES	11.
<i>Albariño poached salmon, spring onion, cornichon, toast*</i>	

HUEVOS - EGGS

HUEVOS 'BULLA'	10.
<i>Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*</i>	
POTATO TORTILLA GF	6.
<i>Traditional Spanish omelet, roasted garlic aioli*</i>	
BIKINI	11.
<i>Quail eggs, brioche, Serrano ham, tetilla cheese, bechamel*</i>	
BULLA BENEDICT GF (no bread)	11.
<i>Poached eggs, hollandaise sauce, seared chorizo, asparagus*</i>	
REVUELTO 'LUCIO' GF	12.
<i>Scrambled eggs, oyster mushroom, sautéed shrimp, scallions*</i>	
GARBANZO FRITO GF	9.
<i>Chickpea stew, chorizo, kale, poached egg*</i>	
ARROZ A LA CUBANA GF	14.
<i>Sautéed rice, pork belly, fried eggs, tomato sauce, bananas*</i>	

DULCES - SWEETS

HAZELNUT WAFFLES	9.
<i>Homemade hazelnut spread, chocolate shavings, white chocolate Chantilly</i>	
BERRY WAFFLES	9.
<i>Citrus berry compote, vanilla bean, fresh berries</i>	
FRENCH TOAST	12.
<i>Orujo infused brioche, vanilla-berry syrup, white chocolate Chantilly</i>	
BLUEBERRY & RICOTTA PANCAKES	9.
<i>Blueberry compote, ricotta, lime gel</i>	

PLATOS FAMILIARES Y BOCATAS - LARGER PLATES AND SANDWICHES

PAELLA	39.
<i>Bomba rice, seafood, red sofrito, saffron</i>	
GRILLED SKIRT STEAK 🔥 GF (no shoestring potatoes or ajo perejil)	23.
<i>Jumbo fried eggs, shoestring potatoes, salsa rosa*</i>	
BRAISED PORK HASH GF (no potatoes)	17.
<i>Jumbo poached egg, breakfast potatoes, garlic confit*</i>	
BRAISED SHORT RIBS GF (no potato chips)	17.
<i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>	

POLLO AL CHILINDRÓN 🔥 GF	14.
<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
TRUFFLE CARBONARA	19.
<i>Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream</i>	
'BULLA' BURGER 🔥 GF (no bread or fries)	15.
<i>45 day dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	
GROUPEL & QUINOA 🔥 GF	27.
<i>Black grouper, lemon caper butter, quinoa soy salad</i>	