

BRUNCH TASTING MENU

Select three

HUEVOS - EGGS

BULLA BENEDICT ^{GF} (no bread)

Poached eggs, hollandaise sauce, crispy 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

Cream cheese, truffle honey, dill pollen*

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)

Piquillo peppers, cipollini onions, tetilla cheese, truffle fries

STEAK & EGGS* ^{GF} (no shoestring potatoes or ajo perejil)

Fried egg, shoestring potatoes, salsa rosa†

BRAISED PORK HASH ^{GF} (no potatoes)

Poached egg, breakfast potatoes

DULCES - SWEETS

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, ricotta, lime gel

FRENCH TOAST

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.

EMBUTIDOS - CURED MEATS

GF (no bread)

JAMÓN SERRANO	6.5
<i>'Fermín' Serrano ham, aged 18 months</i>	
PALETA IBÉRICA DE BELLOTA FERMÍN	15.
<i>Acorn fed pure Iberian ham</i>	
FINOCCHIO	6.5
<i>Uncured Italian salami, fennel</i>	
CHORIZO DE BELLOTA	6.5
<i>Black foot Iberian pork sausage from Salamanca</i>	
LOMO IBÉRICO	6.5
<i>Cured Iberian pork loin</i>	
SALCHICHÓN	6.5
<i>Spanish sausage cured with garlic and herbs</i>	

QUESOS - CHEESES

GF (no bread)

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>	
MAXORATA	6.5
<i>Canarian semi hard goat's milk, pimentón rind</i>	

PAN DE CRISTAL CON TOMATE *Toasted crispy ethereal bread brushed with fresh tomato* 6.HOUSE MARINATED OLIVES GF *Thyme, orange peel, garlic* 4.

TAPAS Y RACIONES - SMALL PLATES

CEVICHE	12.
<i>Shrimp, crispy shallots, lemon, orange</i>	
GRILLED OCTOPUS SALAD GF (no croutons)	15.
<i>Heirloom tomatoes, cucumber, croutons, fresh lemon</i>	
ANDALUSIAN GAZPACHO	6.
<i>Spanish chilled vegetable soup</i>	
CRISPY CALAMARI	8.
<i>Sriracha & sherry aioli*</i>	
PATATAS BRAVAS	6.5
<i>Crispy potato cubes, spicy brava sauce, aioli*</i>	
SAUTÉED GARLIC SHRIMP GF (no bread)	10.
<i>Brandy, pepper flakes</i>	
ALBÓNDIGAS	9.
<i>Veal and pork meatballs, manchego, tomato frito</i>	
IBERIAN HAM CROQUETAS	7.
<i>Jamón Serrano, fig jelly</i>	
TUNA TARTAR	14.
<i>Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*</i>	
PINTXOS	
Your choice of:	
• Cumin marinated pork loin skewers, mojo verde, Greek yogurt	9.
• Chicken skewers, yogurt sauce, salsa criolla	8.
WATERMELON SALAD GF (no croutons)	14.
<i>Heirloom tomatoes, cured ham, truffle honey, goat cheese</i>	
SMOKED SALMON MONTADITOS GF (no crostini)	12.
<i>Cream cheese, truffle honey, dill pollen*</i>	
GRILLED FLATBREAD	12.
<i>Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon</i>	
SHORT RIB MONTADITOS	11.
<i>Tomato marmalade, guindilla, tetilla cheese</i>	
SALMON RILLETES	11.
<i>Dry sherry poached salmon, spring onion, cornichon, toast*</i>	

HUEVOS - EGGS

HUEVOS 'BULLA'	10.5
<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)	10.
<i>Poached eggs, hollandaise sauce, crispy chorizo Cantimpalo, 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>	

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>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.	POLLO AL CHILINDRÓN GF	13.
<i>Bomba rice, seafood, red sofrito, saffron</i>		<i>Grilled chicken breast, Serrano ham, red pepper stew, steamed rice</i>	
GRILLED SKIRT STEAK GF (no shoestring potatoes or ajo perejil)	22.	TRUFFLE CARBONARA	19.
<i>Fried eggs, shoestring potatoes, Sriracha aioli*</i>		<i>Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream</i>	
BRAISED PORK HASH GF (no potatoes)	15.	'BULLA' BURGER GF (no bread or fries)	15.
<i>Poached egg, breakfast potatoes</i>		<i>Dry-aged beef, piquillo peppers, cipollini onions, tetilla cheese, honey thyme glaze, brioche, truffle fries</i>	
BRAISED SHORT RIBS GF (no potato chips)	17.	SNAPPER & QUINOA GF	24.
<i>Tetilla cheese, potato foam, cipollini onions, red wine sauce</i>		<i>Red snapper, lemon caper butter, quinoa soy salad</i>	