

**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, orange, 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***Rosemary maple syrup, buttermilk waffles***BULLA BENEDICT***Poached eggs, hollandaise, crispy chorizo, asparagus***BREAKFAST SANDWICH***Eggs, homemade sausage, tetilla, multigrain 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 | MIMOSAS 3.**



## EMBUTIDOS - CURED MEATS

### JAMÓN SERRANO 6.5

'Fermin' Serrano ham, aged 15 months

### PALETA IBÉRICA DE BELLOTA FERMÍN 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

### SALCHICHÓN 6.5

Sausage cured with black pepper, garlic and herbs

**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 6. add avocado 3.

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

## QUESOS - CHEESES

### IDIAZÁBAL 6.5

Firm sheep's milk, lightly smoked from the Basque country

### TETILLA 6.5

Semi soft cow's milk, mild buttery flavor

### MAHÓN 6.5

Firm cow's milk, lemony, salty, tangy flavor

### LEONORA 6.5

Soft goat's milk from León, medium strong flavor

### MANCHEGO 6.5

Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

### MURCIA AL VINO 6.5

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

## TAPAS Y RACIONES - SMALL PLATES

### GRILLED OCTOPUS SALAD 18.5

Roma tomatoes, cucumber, croutons, fresh lemon

### ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

### PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

### CRISPY CALAMARI 10.

Homemade tartar sauce

### PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli\*

### SAUTÉED GARLIC SHRIMP 10.

Brandy, pepper flakes

### ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomate frito

### HAM CROQUETTES 8.

Serrano ham, fig jelly

### TUNA TARTAR 14.

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\*

### PINTXOS

Your choice of:

- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 9.
- Chicken skewers, Greek yogurt, salsa criolla 8.

### WATERMELON SALAD 14.

Heirloom tomatoes, cured ham, truffle honey, Spanish goat cheese

### SMOKED SALMON MONTADITOS 12.

Cream cheese, truffle honey\*

### GRILLED FLATBREAD 12.

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

### MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

### SALMON RILLETES 11.

Dry sherry poached salmon, spring onion, cornichon, toast\*

### AVOCADO TOAST 8.5

Heirloom tomatoes, Idiazábal, multigrain bread, EVOO

## HUEVOS - EGGS

### HUEVOS 'BULLA' 11.

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil\*

### POTATO TORTILLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli\*

### BIKINI 11.

Fried egg, brioche, Serrano ham, béchamel, tetilla cheese\*

### BULLA BENEDICT 11.

Poached eggs, hollandaise sauce, crispy chorizo, asparagus\*

### REVUELTO 'LUCIO' 12.

Scrambled eggs, oyster mushroom, sautéed shrimp, scallions\*

### GARBANZO FRITO 9.

Chickpea stew, chorizo, kale, poached egg\*

### 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

## PLATOS FUERTES Y BOCATAS - ENTRÉES AND SANDWICHES

### PAELLA (minimum 30 minutes) 39.

Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, saffron

### STEAK & EGGS 22.

Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli\*

### BRAISED PORK HASH 15.

Poached egg, breakfast potatoes

### CHICKEN & WAFFLES 14.

Rosemary maple syrup, buttermilk waffles

### SALMON 16.

Baby spinach, chickpeas, lemon cream\*

### CAESAR SALAD 13.

Grilled chicken, kale, serrano-caesar dressing, manchego, croutons

### 'BULLA' BURGER 15.

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries

### BREAKFAST SANDWICH 11.

Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries\*

\*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.