

BRUNCH PRIX FIXE**FIRST COURSE***Select one***TOSTADA DE AGUACATE***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***ENSALADA VERDE***Brussels sprouts, crispy kale, orange, Manchego, lemon maple dressing***COCA***Flatbread, Mahón, quail eggs, bacon, caramelized onions, mushrooms***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg***RILLETTE DE SALMÓN***Poached salmon, onion, cornichon, crostini***SECOND COURSE***Select one***'BULLA' BURGER***Piquillo peppers, caramelized onions, tetilla, smoked paprika fries***HUEVOS BENEDICTINOS***Poached eggs, hollandaise, crispy chorizo, asparagus***HUEVOS 'BULLA'***Eggs, homemade potato chips, Serrano, potato foam, truffle oil***BREAKFAST SANDWICH***Eggs, homemade sausage, tetilla, multigrain bread, smoked paprika fries***CHICKEN & WAFFLES***Rosemary maple syrup, buttermilk waffles***HUEVOS RANCHEROS***Fried eggs, pan de cristal, spicy brava sauce***COCHINILLO 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***28. 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

'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

Acorn fed pure Iberian sausage, cured with garlic & herbs

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 4.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 6. add avocado 3.

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

GAZPACHO ANDALUZ 6.

Spanish chilled vegetable soup

BUÑUELOS DE BACALAO 8.5

Codfish fritters, homemade tartar sauce

CROQUETAS DE JAMÓN 8.

Serrano ham croquettes, fig jelly

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli

PINTXO MORUNO 9.

Cumin marinated grilled pork, mojo verde, Greek yogurt

GAMBAS AL AJILLO 10.

Sautéed shrimp, garlic, guindilla

CEVICHE DE JALAPEÑO 12.

Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomate frito

RILLETTE DE SALMÓN 11.

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

TARTAR DE ATÚN 14.

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

MONTADITOS DE SALMÓN AHUMADO 12.

Smoked salmon, cream cheese, truffle honey*

MELÓN CON BELLOTA 14.

Watermelon, heirloom tomatoes, bellota ham, truffle honey, Spanish goat cheese

COCA 12.

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

ENSALADA DE PULPO 18.5

Grilled octopus, roma tomatoes, cucumber

TOSTADA DE AGUACATE 8.5

Avocado spread, heirloom tomatoes, Idiazábal, multigrain bread, EVOO

HUEVOS - EGGS

GARBANZO FRITO 9.

Chickpea stew, chorizo, kale, poached egg*

TORTILLA ESPAÑOLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

HUEVOS 'BULLA' 11.

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

BIKINI 11.

Fried egg, brioche, Serrano ham, tetilla cheese, bechamel*

HUEVOS BENEDICTINOS 11.

Poached eggs, hollandaise sauce, crispy chorizo, asparagus*

REVUELTO 'LUCIO' 12.

Scrambled eggs, oyster mushrooms, 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

PLATOS FUERTES Y BOCATAS - ENTRÉES AND SANDWICHES

COCHINILLO HASH 15.

Braised shredded pork, poached egg, breakfast potatoes

PAELLA MIXTA (minimum 30 minutes) 39.

Valencia style rice, calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron

BISTEC A CABALLO 22.

Bistro filet, fried eggs, shoestring potatoes, mojo verde, Sriracha aioli*

CHICKEN & WAFFLES 14.

Rosemary maple syrup, buttermilk waffles

CAESAR SALAD 13.

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

SALMÓN 16./21.

Baby spinach, chickpeas, lemon cream*
small 5 oz. large 7.5 oz.

'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*

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