

FIRST COURSE*Select one***AVOCADO TOAST***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***VERDE SALAD***Brussels sprouts, crispy kale, orange, Manchego, lemon maple dressing***GRILLED FLATBREAD****Flatbread, Mahón, quail eggs, onions, mushrooms, bacon***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***BULLA BENEDICT****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***BRAISED PORK HASH****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 AND SANGRIAS 6.**

*Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order.



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

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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

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

TAPAS Y RACIONES - SMALL PLATES

ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

HAM CROQUETTES 8.

Serrano ham, fig jelly

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli

PINTXOS

Your choice of:

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

SAUTÉED GARLIC SHRIMP 10.

Sautéed shrimp, garlic, guindilla

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomate frito

TUNA TARTAR* 14.

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

SALMON RILLETES* 11.

Dry sherry poached salmon, spring onion, cornichon, toast

WATERMELON SALAD 14.

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

GRILLED FLATBREAD* 12.

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

GRILLED OCTOPUS SALAD 18.5

Grilled octopus, roma tomatoes, cucumber

VERDE SALAD 9.

Roasted brussels sprouts, crispy kale, Manchego, orange, lemon maple dressing

AVOCADO TOAST 8.5

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

HUEVOS - EGGS

GARBANZO FRITO* 9.

Chickpea stew, chorizo, kale, poached egg

POTATO TORTILLA* 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

BULLA BENEDICT* 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 - ENTREÉS AND SANDWICHES

BRAISED PORK HASH* 15.

Braised shredded pork, poached egg, breakfast potatoes

PAELLA (minimum 30 minutes) 39.5

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

STEAK & EGGS* 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

'BULLA' BURGER* 15.

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

SALMON* 16.

Baby spinach, chickpeas, lemon cream

BREAKFAST SANDWICH* 11.

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

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