

**BRUNCH PRIX FIXE****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***Mahón cheese, quail eggs, bacon, caramelized onions, oyster mushrooms,***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***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 AND SANGRIAS 6.**

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

ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

CRISPY CALAMARI 10.

Homemade tartar sauce

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.

Brandy, pepper flakes

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.

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

GRILLED FLATBREAD 12.

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

GRILLED OCTOPUS SALAD 18.5

Roma tomatoes, cucumber, fresh lemon

AVOCADO TOAST 8.5

Heirloom tomatoes, Idiazábal, multigrain bread, EVOO

VERDE SALAD 9.

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

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.

Poached egg, breakfast potatoes

PAELLA (minimum 30 minutes) 39.5

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

STEAK & EGGS 22.

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

BREAKFAST SANDWICH 11.

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

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

MARKET FISH AL AJILLO 27.

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions

CHICKEN & WAFFLES 14.

Rosemary maple syrup, buttermilk waffles