

**BRUNCH PRIX FIXE****FIRST COURSE***Select one***TOSTADA DE AGUACATE***Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO***COCA***Flatbread, Mahón, quail eggs, bacon, caramelized onions, mushrooms***ENSALADA VERDE***Brussels sprouts, crispy kale, orange, Manchego, lemon maple dressing***GARBANZO FRITO***Chickpea stew, chorizo, kale, poached egg***RILLETTE DE SALMÓN***Poached salmon, onion, cornichon, toast***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***COCHINILLO HASH***Braised shredded pork, poached egg, breakfast potatoes***SALMON BURGER***Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli***CHICKEN & WAFFLES***Rosemary maple syrup, buttermilk waffles***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

Sausage cured with black pepper, garlic and 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

TABLA MIXTA 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.

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

TAPAS Y RACIONES - SMALL PLATES

GAZPACHO ANDALUZ 6.

Spanish chilled vegetable soup

HUEVOS 'BULLA' 11.

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

TORTILLA ESPAÑOLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli*

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

CROQUETAS DE JAMÓN 8.

Serrano ham croquettes, fig jelly

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.

Shrimp, brandy, pepper flakes

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomato frito

CEVICHE DE JALAPEÑO 12.

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

TARTAR DE ATÚN 14.

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

RILLETES DE SALMÓN 11.

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

COCA 12.

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

GARBANZO FRITO 8.

Chickpea stew, chorizo, kale
add poached egg 1.

CALAMARI ANDALUZ 10.

Homemade tartar sauce

ENSALADA DE PULPO 🔥 18.5

Grilled octopus, roma tomatoes, cucumber, croutons, fresh lemon

TOSTADA DE AGUACATE 8.5

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

BOCATAS - SANDWICHES

add garden salad 3. add patatas bravas 2. add truffle fries 2.

SALMON BURGER 13.

Smoked salmon cream cheese, piquillo confit, red onions, citrus aioli

'BULLA' BURGER 🔥 13.

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

PEPITO 13.

Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal

FÚTBOL CLUB 14.

Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal

BREAKFAST SANDWICH 11.

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

ENSALADAS - SALADS

ESPINACA 8.

Beets, walnuts, arugula, Spanish goat cheese

KALE 9.

Barley, roasted beets, Spanish goat cheese, lemon maple dressing

VERDE 9.

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

ADD:

Crispy Serrano 3.

Salmon 7.

Chicken 5.

Shrimp 6.

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 - LARGER PLATES

COCHINILLO HASH 15.

Braised pork, poached egg, breakfast potatoes*

SALMÓN 🔥 16.

Baby spinach, chickpeas, lemon cream*

ARROZ CALDOSO 15.

Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

HUEVOS BENEDICTINOS 11.

Poached eggs, hollandaise sauce, crispy chorizo, asparagus*

CHICKEN & WAFFLES 14.

Rosemary maple syrup, buttermilk waffles

PAELLA (minimum 30 minutes) 39.

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

POLLO AL CHILINDRÓN 🔥 13.

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

BISTEC A CABALLO 🔥 22.

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

REVUELTO 'LUCIO' 12.

Scrambled eggs, oyster mushrooms, sautéed shrimp, scallions*

BISTRO STEAK 🔥 22.

Cumin marinated, mojo verde, shishito peppers, green peppercorn sauce, sweet potato terrine