FIRST COURSE
Select one

TOSTADA DE AGUACATE
Avocado, heirloom tomatoes, Idiazábal, multigrain bread, EVOO

MONTADITOS DE SALMÓN AHUMADO
Smoked salmon, cream cheese, truffle honey

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 ‘BULLA’
Eggs, homemade potato chips, Serrano, potato foam, truffle oil*

COCHINILLO HASH
Braised shredded pork, poached egg, breakfast potatoes*

HUEVOS BENEDICTINOS
Poached eggs, hollandaise, crispy chorizo, asparagus*

BREAKFAST SANDWICH
Eggs, bacon, tetilla, multigrain bread, smoked paprika fries*

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

BLUEBERRY & RICOTTA PANCAKES
Blueberry compote, ricotta, lemon gel

FLAN DE COCO
Coconut flan, passion fruit sorbet

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

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**EMBUTIDOS - CURED MEATS**

- **JAMÓN SERRANO 6.5**
  - ‘Fermin’ Serrano ham, aged 15 months
- **PALETA IBÉRICA DE BELLOTA FERMIN 16.**
  - 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, tangy flavor, aged 6 months
- **MURCIA AL VINO 6.5**
  - Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

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**TAPAS Y RACIONES - SMALL PLATES**

- **GAZPACHO ANDALUZ 6.5**
  - Spanish chilled vegetable soup
- **HUEVOS ‘BULLA’ 11.**
  - Eggs, homemade potato chips, Serrano ham, pillato foam, truffle oil*
- **TORTILLA ESPAÑOLA 6.5**
  - Traditional Spanish omelette, caramelized onions, garlic aioli*
- **PIMIENTOS DE PADRÓN 9.5**
  - Bitter grilled shishito peppers, sea salt
- **CROQUETAS DE SALMÓN AHUMADO 12.**
  - Smoked salmon, cream cheese, truffle honey
- **PINTXO MORUNO 9.**
  - Camin marinated grilled pork, mojo verde, Greek yogurt
- **GAMBAS AL AJILLO 11.**
  - Shrimp, brandy, pepper flakes
- **ALBONDIGAS 9.5**
  - Veal and pork meatballs, Manchego, tomato frito
- **CEVICHE DE JALAPEÑO 12.**
  - Cumin marinated, mojo verde, shishito peppers, piquillo confit, sea salt
- **RILLETES DE SALMÓN 11.**
  - Dry sherry poached salmon, spring onion, cornichon, toast*
- **COCA 12.**
  - Flanbread, Mahón cheese, quail eggs, caramelized onions, oyster mushrooms, bacon
- **CARBANZO Frito 8.**
  - Chickpea fritter, chORIZO, kale add poached egg 1.
- **CALAMARI ANDALUZ 10.**
  - Homemade tartar sauce
- **ENSALADA DE PULPO 18.5**
  - Grilled octopus, roma tomatoes, cucumber, cruatons, fresh lemon
- **TOSTADA DE ACUACATE 9.**
  - Avocado, blackened shrimp, tortilla chips, Idiazábal, multigrain bread, EVOO

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**BOCATAS - SANDWICHES**

- **BISTRO STEAK**
  - Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal
- **FUTBOL CLUB 14.**
  - Breaded chicken, bacon, marinated chicken, lettuce, tomato, mustard aioli, pan de cristal
- **BREAKFAST SANDWICH 11.**
  - Eggs, bacon, tetilla, multigrain bread, smoked paprika fries*

**ENSALADAS - SALADS**

- **ESPINACA 8.**
  - Beets, walnuts, arugula, Spanish goat cheese
- **KALE 9.5**
  - Barley, roasted beets, Spanish goat cheese, lemon maple dressing
- **VERDE 9.**
  - Roasted brussels sprouts, crispy kale, orange, Manchego, lemon maple dressing

**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 15.**
  - Poached eggs, hollandaise sauce, crispy chorizo, asparagus*
- **CHICKEN & WAFFLES 14.**
  - Rosemary maple syrup, buttermilk waffles

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