AVOCADO TOAST
Avocado, tomatoes, Idiazábal, multigrain bread, EVOO

WATERMELON SALAD
Watermelon, roma tomatoes, crispy serrano, truffle honey, Spanish goat cheese

SMOKED SALMON MONTADITOS
Cream cheese, truffle honey*

SMOKED SALMON RILLETES
Poached salmon, onion, cornichon, toast*

GARBANZO FRITO
Chickpea stew, chorizo, kale, poached egg*

FIRST COURSE
Select one

BRAISED PORK HASH
Braised shredded pork, poached egg, breakfast potatoes*

‘BULLA’ BURGER
Piquillo peppers, caramelized onions, tetilla, smoked paprika fries

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

SECOND COURSE
Select one

BULLA BENEDICT
Poached eggs, hollandaise, crispy chorizo, asparagus*

BACON, EGG N’ CHEESE
Tetilla cheese omelette, multigrain bread, smoked paprika fries*

HUEVOS BRAVOS
Two fried eggs, shoestring potatoes, sautéed onions and peppers, brava sauce*

CHICKEN & WAFFLES
Rosemary maple syrup, buttermilk waffles

BRAISED PORK HASH
Braised shredded pork, poached egg, breakfast potatoes*

CHICKEN & WAFFLES
Rosemary maple syrup, buttermilk waffles

BLUEBERRY & RICOTTA PANCAKES
Blueberry compote, lemon gel

FLAN DE COCO
Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE
Chocolate sauce, dulce de leche

HAZELNUT WAFFLES
Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

THIRD COURSE
Select one

TORRIJA
Brioche, almond ice cream, honey

FLAN DE COCO
Coconut flan, passion fruit sorbet

BLUEBERRY & RICOTTA PANCAKES
Blueberry compote, lemon gel

CHURROS CON CHOCOLATE
Chocolate sauce, dulce de leche

HAZELNUT WAFFLES
Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

27. PER PERSON   |   BOTTOMLESS SANGRIAS AND MIMOSAS 18. PER PERSON

Bottomless Sangria and mimosas limited to 2.5 hours from the time of purchase.

06.19

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.
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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 IBERICO** 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

**CHEF’S BOARD**

**Tetilla, Manchego, Serrano ham, Chorizo de Cantimpallo, olives**

**PAN DE CRISTAL CON TOMATE**
Toasted crispy ethereal bread brushed with fresh tomato 6. add avocado 3.
Thyme, orange peel, garlic 4.

**TAPAS Y RACIONES - SMALL PLATES**

**ANDALUSIAN GAZPACHO** 6.5
Spanish chilled vegetable soup

**PIMIENTOS DE PADRÓN** 9.5
Blistered shishito peppers, sea salt

**HAM CROQUETTES** 8.
Serrano ham, fig jelly

**PATASAS 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.

**SAUTEED GARLIC SHRIMP** 11.
Brandy, pepper flakes

**ALBÓNDIGAS** 6.5
Veal and pork meatballs, Manchego, tomato frito

**CEVICHE DE JALAPEÑO** 12.
Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips

**TUNA TARTAR** 14.
Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli*

**SALMON RILLETTES** 11.
Dry sherry poached salmon, spring onion, cornichon, toast*

**SALMON** 16.
Baby spinach, chickpeas, lemon cream*

**HAZELNUT WAFFLES** 9.
Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

**BACON, EGG N’ CHEESE** 11.
Tetilla cheese omelette, multigrain bread, smoked paprika fries*

**PLATOS FAMILIARES**

**CAMBIO**

**HAZELNUT WAFFLES** 9.
Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

**BACON, EGG N’ CHEESE** 11.
Tetilla cheese omelette, multigrain bread, smoked paprika fries*

**BEEF**

**CAESAR SALAD** 14.
Grilled chicken, kale, serrano-caesar dressing, manchego, croutons

**BAIRED PORK HASH** 15.
Peached egg, breakfast potatoes*

**SALMON** 16.
Baby spinach, chickpeas, lemon cream*

**TRUFFLE CARBONARA** 19.
Bucatini pasta, wild mushrooms, Applewood bacon, white truffle cream

**BACon, EGG N’ CHEESE** 11.
Tetilla cheese omelette, multigrain bread, smoked paprika fries*

**BIBLIOGRAPHY**

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