

BRUNCH TASTING MENU

Choose three

HUEVOS - EGGS

HUEVOS BENEDICTOS

Poached egg, hollandaise sauce, seared chorizo, asparagus

REVUELTO 'LUCIO'

Scrambled eggs, oyster mushroom, sautéed shrimp, scallions

COJONUDO Y COJONUDA

Quail egg, chorizo, & morcilla purée on toast

HUEVOS 'BULLA'

Organic egg, homemade potato chips, Serrano ham, potato foam, truffle oil

TAPAS Y RACIONES – SMALL PLATES

RILLETES DE SALMON

Albariño poached salmon, spring onion, cornichon, toast

COCA

Flatbread, mahón, quail eggs, caramelized onion, oyster mushroom, bacon

MELÓN CON BELLOTA

Watermelon, heirloom tomato, 5J bellota ham, truffle honey, miti cabra

PLATOS FAMILIARES Y BOCATAS – LARGER PLATES AND SANDWICHES

BLT "BULLA"

Bacon, chicory lettuce, heirloom tomato, dijon, aioli, porchetta, brioche

BISTEC A CABALLO*

Grilled skirt steak, organic fried eggs, shoestring potatoes, salsa rosa

COCHINILLO HASH*

Shredded suckling pig, organic poached egg, breakfast potatoes, garlic confit

DULCE - SWEET

FRENCH TOAST

Orujo infused brioche, vanilla-berry syrup, white chocolate Chantilly

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

27. PER PERSON | BOTTOMLESS SANGRIA AND MIMOSA 15. PER PERSON**

**Dish counts for two options. **Price in combination with Brunch Tasting Menu. Regular price \$18.*