

 Bulla favorites

 prepared in our charcoal oven

BRUNCH PRIX FIXE

FIRST COURSE

Select one

AVOCADO TOAST

Tomatoes, Idiazábal, pan de cristal,
EVOO

SMOKED SALMON MONTADITOS 

Cream cheese, truffle honey*

GRILLED FLATBREAD

Mozzarella, poached egg, caramelized
onions, oyster mushrooms, bacon*

WATERMELON SALAD

Watermelon, roma tomatoes,
crispy serrano, truffle honey, goat cheese

SOPA DE GARBANZO FRITO

Chickpea stew, chorizo, poached egg*

CROQUETAS DE JAMÓN 

Serrano ham croquettes, fig jelly

SECOND COURSE

Select one

BULLA BENEDICT

Poached eggs, hollandaise, crispy chorizo,
asparagus*

'BULLA' BURGER 

Piquillo peppers, caramelized onions, tetilla,
smoked paprika fries*

HUEVOS 'BULLA' 

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

CHICKEN & WAFFLES 

Rosemary maple syrup, buttermilk waffles

BRAISED PORK HASH 

Braised shredded pork, poached egg,
breakfast potatoes

HUEVOS BRAVOS

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

STEAK & EGGS +8 (additional)

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

BIKINI

Open-faced brioche sandwich, fried egg,
Serrano ham, béchamel, manchego*

THIRD COURSE

Select one

TORRIJA

Caramelized brioche,
goat cheese 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

29. PER PERSON | SANGRÍAS AND MIMOSAS 6.

Sangría Roja, Sangría Blanca, Sangría de Cerveza, Traditional Mimosa or Passion Fruit Mimosa

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* The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.

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18% service charge will be added to parties of six or more.

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EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 7.

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 17.

Acorn fed pure Iberian ham

COPPA 7.

Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO 7.

Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 7.

Cured Iberian pork loin

SALCHICHÓN 7.

Sausage cured with black pepper, garlic and herbs

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 23. 

PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 7.5 add avocado 3. add Serrano ham and manchego cheese 9. 

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 5.

QUESOS - CHEESES

IDIAZÁBAL 7.

Firm sheep's milk, lightly smoked from the Basque country

TETILLA 7.

Semi soft cow's milk, mild buttery flavor

MAHÓN 7.

Firm cow's milk, lemony, salty, tangy flavor

MANCHEGO 7.

Sheep's milk, nutty, sweet, tangy flavor

MURCIA AL VINO 7.

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TAPAS Y RACIONES - SMALL PLATES

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

CEVICHE DE JALAPEÑO 14.

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

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

CRISPY CALAMARI 13.

Homemade tartar sauce*

HAM CROQUETTES 8.5

Serrano ham, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli*

PINTXO MORUNO 10.5

Cumin marinated pork loin skewers, mojo verde, Greek yogurt

SAUTÉED GARLIC SHRIMP 13.

Brandy, pepper flakes

SMOKED SALMON MONTADITOS 12.5

Cream cheese, truffle honey*

CHORIZO STUFFED DATES 11.

Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad

ALBÓNDIGAS 12.

Pork and beef meatballs, manchego, tomate frito

TUNA TARTARE 15.

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

WATERMELON SALAD 12.

Watermelon, roma tomatoes, crispy serrano, truffle honey, goat cheese

GRILLED FLATBREAD 12.

Mozzarella, poached egg, caramelized onions, oyster mushrooms, bacon*

AVOCADO TOAST 9.5

Tomatoes, Idiazábal, pan de cristal, EVOO

HUEVOS - EGGS

SOPA DE GARBANZO FRITO 9.

Chickpea stew, chorizo, poached egg*

POTATO TORTILLA 8.

Traditional Spanish omelet, caramelized onions, garlic aioli*

HUEVOS 'BULLA' 11.5

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

BIKINI 12.

Open-faced brioche sandwich, fried egg, Serrano ham, béchamel, manchego*

BULLA BENEDICT 11.5

Poached eggs, hollandaise sauce, crispy chorizo, asparagus*

SHRIMP OMELET 12.

Open-face omelet, oyster mushrooms, sautéed shrimp, scallions

HUEVOS BRAVOS 12.

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

DULCES - SWEETS

HAZELNUT WAFFLES 9.

Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

FRENCH TOAST 12.

Caramelized brioche, mixed berry compote, white chocolate Chantilly

BLUEBERRY & RICOTTA PANCAKES 10.

Blueberry compote, lemon gel

PLATOS FUERTES Y BOCATAS - ENTREÉS AND SANDWICHES

PAELLA MIXTA 39. (minimum 30 minutes)

Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron

BRUNCH PAELLA 29. (minimum 30 minutes)

Valencia rice, bacon, chorizo, sofrito rojo, picada, spinach, roma tomatoes, manchego, brava sauce, aioli, sunny side up eggs, saffron*

BRAISED PORK HASH 15.

Poached egg, breakfast potatoes

STEAK & EGGS 26.

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

CHICKEN & WAFFLES 14.

Rosemary maple syrup, buttermilk waffles

KALE CAESAR 16.

Grilled chicken, serrano-caesar dressing, manchego, croutons

'BULLA' BURGER 17.

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries*

GRILLED OCTOPUS SALAD 19.5

Roma tomatoes, cucumber, red onions, fresh lemon

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