



## BRUNCH PRIX FIXE

Bulla favorites

## FIRST COURSE

Select one

## AVOCADO TOAST

Tomatoes, Idiazábal, pan de cristal,  
EVOO

## SMOKED SALMON MONTADITOS

Cream cheese, truffle honey

## GRILLED FLATBREAD

Mahón cheese, poached egg, caramelized  
onions, oyster mushrooms, bacon

## WATERMELON SALAD

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

## GARBANZO FRITO

Chickpea stew, chorizo, kale, 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

## BIKINI

Open-faced brioche sandwich, fried egg,  
Serrano ham, béchamel, Mahón cheese

## BRAISED PORK HASH

Braised shredded pork, poached egg,  
breakfast potatoes

## HUEVOS BRAVOS

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

## STEAK &amp; EGGS +8 (additional)

Fried eggs, shoestring potatoes,  
mojo verde, Sriracha aioli

## CHICKEN &amp; WAFFLES

Rosemary maple syrup, buttermilk waffles

## THIRD COURSE

Select one

## TORRIJA

Caramelized brioche,  
sweet cream gelato, honey

## BLUEBERRY &amp; 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

28. PER PERSON | MIMOSAS 3.

09.21

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary. The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination. 18% service charge will be added to parties of six or more.



## 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

## 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

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

**PAN CON TOMATE** Toasted crispy ethereal bread brushed with fresh tomato **7.** add avocado **3.** add Serrano ham and Manchego cheese **9.**

**HOUSE MARINATED OLIVES** Thyme, orange peel, garlic **5.**

## TAPAS Y RACIONES - SMALL PLATES

**GRILLED STEAK 15.**

Bistro steak, truffled potato & mushroom foam, salsa criolla

**ANDALUSIAN GAZPACHO 6.5**

Spanish chilled vegetable soup

**CRISPY CALAMARI 12.**

Homemade tartar sauce

**PATATAS BRAVAS 7.5**

Crispy potato cubes, spicy brava sauce, aioli

**SAUTÉED GARLIC SHRIMP 12.5**

Brandy, pepper flakes

**GRILLED OCTOPUS 18.5**

Corn purée, salsa criolla, cracked pepper

**CEVICHE DE JALAPEÑO 13.**

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

**ALBÓNDIGAS 11.**

Pork and beef meatballs, Manchego, tomate frito

**HAM CROQUETTES 8.5**

Serrano ham, fig jelly

**TUNA TARTARE 15.**

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

**PINTXOS 8.5**

Chicken skewers, Greek yogurt, salsa criolla

**WATERMELON SALAD 12.**

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

**SMOKED SALMON MONTADITOS 12.5**

Cream cheese, truffle honey

**GRILLED FLATBREAD 12.**

Mahón cheese, poached egg, caramelized onions, oyster mushrooms, bacon

**MONTADITOS 14.**

Brisket, tomato marmalade, guindilla, tetilla cheese

**AVOCADO TOAST 8.5**

Tomatoes, Idiazábal, pan de cristal, EVOO

## HUEVOS - EGGS

**HUEVOS 'BULLA' 11.5**

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

**POTATO TORTILLA 7.5**

Traditional Spanish omelet, caramelized onions, garlic aioli

**BIKINI 11.**

Open-faced brioche sandwich, fried egg, Serrano ham, béchamel, Mahón cheese

**BULLA BENEDICT 11.5**

Poached eggs, hollandaise sauce, crispy chorizo, asparagus

**SHRIMP OMELET 12.**

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

**GARBANZO FRITO 9.**

Chickpea stew, chorizo, kale, poached egg

**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 - ENTRÉES AND SANDWICHES

**PAELLA MIXTA 39.** (minimum 30 minutes)

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

**BRUNCH PAELLA 27.** (minimum 30 minutes)

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

**STEAK & EGGS 26.**

Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli

**BRAISED PORK HASH 15.**

Poached egg, breakfast potatoes

**CHICKEN & WAFFLES 14.**

Rosemary maple syrup, buttermilk waffles

**SALMON 16./24.**

Baby spinach, chickpeas, lemon cream  
small 5 oz. large 7.5 oz.

**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, croutons, fresh lemon