
 Bulla favorites  
 prepared in our charcoal oven



MIAMI SPICE BRUNCH  
\$30 PER PERSON

## FIRST COURSE

Select one

### TOSTADA DE AGUACATE

Tomatoes, Idiazábal, pan de cristal,  
EVOO

### GRILLED FLATBREAD

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

### MONTADITOS DE SALMÓN AHUMADO

Cream cheese, truffle honey\*

### MELÓN CON JAMÓN

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' BURGER

Piquillo peppers, caramelized onions,  
tetiilla, smoked paprika fries\*

### COCHINILLO HASH

Braised shredded pork, poached egg,  
breakfast potatoes

### HUEVOS BENEDICTINOS

Poached eggs, hollandaise,  
crispy chorizo, asparagus\*

### BIKINI

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

### HUEVOS 'BULLA'

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

### HUEVOS BRAVOS

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

### CHICKEN & WAFFLES

Rosemary maple syrup, buttermilk waffles

### STEAK & EGGS +8 (additional)

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

## THIRD COURSE

Select one

### TORRIJA

Brioche, mascarpone ice cream, honey

### 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

30. PER PERSON | BOTTOMLESS SANGRIAS AND MIMOSAS 20. PER PERSON

Sangría Roja, Sangría Blanca, Sangría de Cerveza, Traditional Mimosa or Passion Fruit Mimosa.  
Bottomless limited to 2 hours from the time of purchase. Enjoy responsibly.



**MIAMI SPICE LUNCH**  
**\$30 PER PERSON**

## BEVERAGE

Select one

Lemonade, Iced Tea or soft drinks included  
Sangría Roja or Sangría de Cerveza +4 (additional)

## TAPAS

Select one

### CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

### CARPACCIO DE SALMÓN

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

### MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

### ENSALADA MEDITERRÁNEA

Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

### SOPA DE LENTEJAS

Traditional Spanish lentil soup with chorizo

### SOPA DE MAIZ

Roasted corn on the cob soup, paprika oil, fresh cracked pepper

## MAIN COURSE

Select one

### POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

### SOLOMILLO CON QUESO AZUL

Spanish blue cheese sauce, shishito peppers, piquillo confit, hand-cut fries\*

### PINTXO Y TOSTADA DE AGUACATE

Cumin marinated grilled chicken skewers, avocado toast, tomato salad

### CUBANO IBÉRICO

Serrano ham, braised pork, mozzarella cheese, cornichons, Dijon mustard, pan de cristal, homemade potato chips

### GRILLED VEGETABLE SANDWICH

Grilled eggplant, squash, zucchini, portobello, caramelized onions, piquillos, arugula, lemon parmesan dressing, pan de cristal

### HUEVOS 'BULLA'

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

### TRUFFLE CARBONARA

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg\*

### SALMÓN

Baby spinach, chickpeas, lemon cream\*

### 'BULLA' BURGER

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, homemade potato chips\*

## DESSERT

Select one

### FLAN DE COCO

Coconut flan, passion fruit sorbet

### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

Items subject to change.

\*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 against all possible cross-contamination.



MIAMI SPICE DINNER  
\$45 PER PERSON

## BEVERAGE

Select one

*Sangría Roja, Sangría Blanca, Sangría de Cerveza or Lavender Margarita*

## TAPAS

Select one

### MONTADITOS

*Brisket, tomato marmalade, guindilla, tetilla cheese*

### CROQUETAS DE JAMÓN

*Serrano ham croquettes, fig jelly*

### TATAKI DE SALMÓN

*Seared salmon, roasted tomatoes, onions, basil, fennel, thyme, rosemary, basil oil*

### MANCHEGO & SERRANO

*Sheep's milk, nutty, sweet, tangy flavor & 'Fermin' Serrano ham aged 15 months*

### SOPA DE MAIZ

*Roasted corn on the cob soup, paprika oil, fresh cracked pepper*

### HUEVOS 'BULLA'

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

## MAIN COURSE

Select one

### ARROZ CALDOSO *(minimum 15 minutes)*

*Shrimp, clams, calamari, chicken, red sofrito, saffron*

### BISTEC A LA PARRILLA +8 *(additional)*

*Cumin marinated C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit\**

### BRANZINO A LA CATALANA

*Served on a bed of Catalan style sauteed spinach, with pine nuts, prunes, golden raisins and garlic*

### TRUFFLE CARBONARA

*Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg\**

### SALMÓN

*Baby spinach, chickpeas, lemon cream\**

### SOLOMILLO CON QUESO AZUL

*Spanish blue cheese sauce, shishito peppers, piquillo confit, hand-cut fries\**

## DESSERT

Select one

### BRAZO GITANO +3 *(additional)*

*Genoise roll, white chocolate chantilly, mixed berry compote, mascarpone ice cream*

### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

### CHURROS CON CHOCOLATE

*Traditional fried dough, chocolate sauce, dulce de leche*

*Items subject to change.*

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