



MIAMI SPICE BRUNCH

\$35 PER PERSON

BEVERAGES

MIMOSA

UPGRADE TO BOTTOMLESS FOR +20 (additional)

Bottomless limited to 2 hours from the time of purchase. Enjoy responsibly.

FIRST COURSE

(Select one)

TOSTADA DE AGUACATE

Tomatoes, Idiazábal, pan de cristal, EVOO

GRILLED FLATBREAD

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

TORTILLA ESPAÑOLA

Traditional Spanish omelet, caramelized onions, garlic aioli*

SOPA DE GARBANZO FRITO

Chickpea stew, chorizo, poached egg*

MONTADITOS DE SALMÓN AHUMADO

Cream cheese, truffle honey*

MELÓN CON JAMÓN

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

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli*

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

SECOND COURSE

(Select one)

'BULLA' BURGER

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

COCHINILLO HASH

Braised shredded pork, poached egg, breakfast potatoes

HUEVOS BRAVOS

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

HUEVOS 'BULLA'

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

HUEVOS BENEDICTINOS

Poached eggs, hollandaise, crispy chorizo, asparagus*

STEAK & EGGS +8

 (additional)

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

CHICKEN & WAFFLES

Rosemary maple syrup, buttermilk waffles

THIRD COURSE

(Select one)

TORRIJA

Brioche, mascarpone ice cream, honey

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, lemon gel

EMPANADAS

Quince, cream cheese, truffle honey

CHURROS CON CHOCOLATE

Chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

HAZELNUT WAFFLES

Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

*This item may be served raw or undercooked. 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. Bulla Gastrobar reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.



MIAMI SPICE LUNCH

\$35 PER PERSON

BEVERAGES

(Select one)

LEMONADE, ICED TEA OR SOFT DRINKS

SANGRÍA ROJA +4 *(Additional)*

Red wine, brandy, triple sec,
Starry, chopped orange

LAVENDER MARGARITA +5 *(Additional)*

Tequila, lime juice, triple sec,
lavender syrup

FIRST COURSE

(Select one)

JALAPEÑO CEVICHE +4 *(Additional)*

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

ENSALADA MEDITERRÁNEA

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

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli*

MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes,
mozzarella cheese, oregano

CARPACCIO DE SALMON

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

SOPA DE LENTEJAS

Traditional Spanish lentil soup with chorizo

SECOND COURSE

(Select one)

IBERIAN PORK BOWL

Braised shredded pork, crispy chorizo,
piquillo pepper confit, steamed rice, roma
tomatoes, arugula salad, pickled onions, EVOO

ARROZ CALDOSO +5 *(Additional)*

(minimum 15 minutes)

Valencia style rice, shrimp, chicken,
calamari, red sofrito, saffron

CHICKEN PAELLA BOWL +3 *(Additional)*

Valencia style rice, cremini mushrooms,
artichoke hearts, piquillo pepper confit,
green peas, sofrito, saffron

CHICKEN MEDITERRANEAN BOWL

Hummus, tomatillo salsa, crispy chickpeas,
steamed rice, roma tomatoes, cucumber,
pickled onions, Greek yogurt sauce, EVOO

SPICY TUNA BOWL

Ahi tuna, mango, avocado, steamed rice,
roma tomatoes, cucumber, soy sesame
vinaigrette, Sriracha aioli, wonton crisps, EVOO

HUEVOS 'BULLA'

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

SALMÓN

Baby spinach, chickpeas, lemon cream*

'BULLA' BURGER +3 *(Additional)*

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

THIRD COURSE

(Select one)

CHURROS

Traditional fried dough, chocolate sauce,
dulce de leche

COCONUT FLAN

Coconut flan,
passion fruit sorbet

CHOCOLATE TRES LECHES +3 *(Additional)*

Coffee-dipped ladyfingers, mascarpone cheese, cocoa powder

*This item may be served raw or undercooked. 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. Bulla Gastrobar reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.



MIAMI SPICE DINNER

\$45 PER PERSON

BEVERAGES

(Select one)

RED SANGRÍA

Red wine, brandy, triple sec, Starry, chopped orange

WHITE SANGRÍA

Sparkling wine, peach schnapps, triple sec, strawberries, blueberries

MANGO MULE *Non-alcoholic*

Mango purée, lime juice, simple syrup, Fever-Tree ginger beer

BEER SANGRÍA

Mahou, Elderflower, lemon juice, pear purée

LAVENDER MARGARITA

Tequila, lime juice, triple sec, lavender syrup

BULLA MULE

Skyv Vodka, Fever-Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger

FIRST COURSE

(Select one)

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

MANCHEGO & SERRANO

Sheep's milk, nutty, sweet, tangy flavor & 'Fermín' Serrano ham aged 15 months, caramelized walnuts, crostini

TUNA TARTARE

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

TIRADITO MEDITERRANEO

Corvina, artichoke confit, piquillo leche de tigre, crispy serrano, chalaquita, capers

HUEVOS 'BULLA'

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

SECOND COURSE

(Select one)

ARROZ CALDOSO +3 *(Additional)*

(minimum 15 minutes)

Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

SHORT RIBS +8 *(Additional)*

Braised short ribs, tetilla cheese, caramelized onions, homemade potato chips, salsa criolla, potato foam

BISTEC A LA PARRILLA +8 *(Additional)*

Sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit

SOLOMILLO CON QUESO AZUL

Shishito peppers, piquillo confit, french fries*

TRUFFLE CARBONARA

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

POLLO AL CHILINDRON

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

SALMÓN

Baby spinach, chickpeas, lemon cream*

THIRD COURSE

(Select one)

CHURROS

Traditional fried dough, chocolate sauce, dulce de leche

CHOCOLATE TRES LECHES +3 *(Additional)*

Coffee-dipped ladyfingers, mascarpone cheese, cocoa powder

FLAN DE COCO

Coconut flan, passion fruit sorbet

*This item may be served raw or undercooked. 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. Bulla Gastrobar reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment.