

BRUNCH PRIX FIXE

 Bulla favorites

FIRST COURSE

Select one

TOSTADA DE AGUACATE

Tomatoes, Idiazábal, pan de cristal,
EVOO

GRILLED FLATBREAD

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

MELÓN CON JAMÓN

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

GARBANZO FRITO

Chickpea stew, chorizo, kale,
poached eggCROQUETAS DE JAMÓN 

Serrano ham croquettes, fig jelly

MONTADITOS DE SALMÓN
AHUMADO 

Cream cheese, truffle honey

SECOND COURSE

Select one

'BULLA' BURGER Piquillo peppers, caramelized onions,
tetilla, smoked paprika friesHUEVOS 'BULLA' Eggs, homemade potato chips, Serrano,
potato foam, truffle oilCHICKEN & WAFFLES 

Rosemary maple syrup, buttermilk waffles

HUEVOS BENEDICTINOS

Poached eggs, hollandaise,
crispy chorizo, asparagus

HUEVOS BRAVOS

Two fried eggs, shoestring potatoes,
sautéed onions and peppers, brava sauceCOCHINILLO HASH Braised shredded pork, poached egg,
breakfast potatoes

BIKINI

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

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

HAZELNUT WAFFLES 

Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE 

Chocolate sauce, dulce de leche

28. PER PERSON | BOTTOMLESS SANGRIAS AND MIMOSAS 19. PER PERSON

Bottomless Sangria and mimosas limited to 2 hours from the time of purchase.

09.21

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.

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.

Acorn fed pure Iberian sausage, cured with garlic & herbs

TABLA MIXTA 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. 

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel 5.

TAPAS Y RACIONES - SMALL PLATES

BISTEC A LA PARRILLA 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

GAZPACHO ANDALUZ 6.5

Spanish chilled vegetable soup

BUÑUELOS 8.5

Fish fritters, homemade tartar sauce

CROQUETAS DE JAMÓN 8.5

Serrano ham croquettes, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

PULPO A LA PARRILLA 18.5

Corn purée, salsa criolla, cracked pepper

GAMBAS AL AJILLO 12.5

Sautéed shrimp, garlic, guindilla

DATILES RELLENOS 11.

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

CEVICHE DE JALAPEÑO 13.

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

TARTAR DE ATÚN 15.

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

MONTADITOS DE SALMÓN AHUMADO 12.5

Cream cheese, truffle honey

MELÓN CON JAMÓN 12.

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

GRILLED FLATBREAD 12.

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

TOSTADA DE AGUACATE 9.

Tomatoes, Idiazábal, pan de cristal, EVOO

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

HUEVOS - EGGS

GARBANZO FRITO 9.

Chickpea stew, chorizo, kale, poached egg

TORTILLA ESPAÑOLA 7.5

Traditional Spanish omelet, caramelized onions, garlic aioli

HUEVOS 'BULLA' 11.5

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

BIKINI 11.

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

HUEVOS BENEDICTINOS 11.5

Poached eggs, hollandaise sauce, crispy chorizo, asparagus

TORTILLA DE GAMBAS 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 - ENTRÉES

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

COCHINILLO HASH 15.

Braised shredded pork, 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

SALMÓN 16./24.

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

'BULLA' BURGER 17.

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

ENSALADA DE PULPO 19.5

Grilled octopus, roma tomatoes, cucumber