

BRUNCH PRIX FIXE

 Bulla favorites

FIRST COURSE

Select one

AVOCADO TOAST

Tomatoes, Idiazábal, pan de cristal,
EVOOSMOKED SALMON MONTADITOS 

Cream cheese, truffle honey*

WATERMELON SALAD

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

GRILLED FLATBREAD

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

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 cheeseBRAISED 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*CHICKEN & WAFFLES 

Rosemary maple syrup, buttermilk waffles

THIRD COURSE

Select one

TORRIJA

Brioche, almond 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

28. PER PERSON | MIMOSAS AND SANGRIAS 6.

* 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.

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

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 16.

Cumin marinated C.A.B. Sirloin, truffled potato & mushroom foam, salsa criolla*

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

HAM CROQUETTES 8.5

Serrano ham, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli*

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

PINTXOS 8.5

Chicken skewers, Greek yogurt, salsa criolla

CEVICHE DE JALAPEÑO 13.

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

SAUTÉED GARLIC SHRIMP 12.5

Sautéed shrimp, garlic, guindilla

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

TUNA TARTARE 15.

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

SMOKED SALMON MONTADITOS 12.5

Cream cheese, truffle honey*

WATERMELON SALAD 12.

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

GRILLED FLATBREAD 12.

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

CRISPY CALAMARI 12.

Homemade tartar sauce*

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

AVOCADO TOAST 8.5

Tomatoes, Idiazábal, pan de cristal, EVOO

HUEVOS - EGGS

GARBANZO FRITO 9.

Chickpea stew, chorizo, kale, poached egg*

POTATO TORTILLA 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*

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 de calamar, saffron*

BRUNCH PAELLA 27. (minimum 30 minutes)

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

BRAISED PORK 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*

'BULLA' BURGER 17.

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

SALMON 16./24.

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

GRILLED OCTOPUS SALAD 19.5

Grilled octopus, roma tomatoes, cucumber

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary.

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