



BRUNCH PRIX FIXE

FIRST COURSE

(Select one)

POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, garlic aioli*

AVOCADO TOAST

Tomatoes, Idiazábal, pan de cristal, EVOO*

GRILLED FLATBREAD

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

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

WATERMELON SALAD

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

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli*

SOPA DE GARBANZO FRITO

Chickpea stew, chorizo, poached egg*

SMOKED SALMON MONTADITOS

Cream cheese, truffle honey*

SECOND COURSE

(Select one)

'BULLA' BURGER

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

BRAISED PORK 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*

BULLA BENEDICT

Poached eggs, hollandaise, crispy chorizo, asparagus*

STEAK & EGGS +10 *(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

32. PER PERSON | BOTTOMLESS SANGRÍAS AND MIMOSAS 23. 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.

*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.



BRUNCH

CHEF'S BOARD 26.

Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives

UPGRADE:

Paleta Ibérica de Bellota 5J **40.**

HOUSE MARINATED OLIVES 7.

House marinated olives, thyme, orange peel, garlic

PAN CON TOMATE 10.5

Toasted crispy ethereal bread brushed with fresh tomato

ADD: Paleta Ibérica de Bellota 5J **19.**
Serrano ham and Manchego cheese **9.**
Avocado **3.**



EMBUTIDOS CURED MEATS

PALETA IBÉRICA DE BELLOTA 5J 23.

Acorn fed pure Iberian ham

JAMÓN SERRANO 8.

'Fermin' Serrano ham, aged 15 months

CHORIZO 8.

Cantimpalo style, mildly spicy pork sausage

SALCHICHÓN 8.

Sausage cured with black pepper, garlic and herbs

LOMO IBÉRICO 8.

Cured Iberian pork loin

QUESOS CHEESES

MANCHEGO 8.

Sheep's milk, nutty, sweet, tangy flavor

TETILLA 8.

Semi soft cow's milk, mild buttery flavor

IDIAZÁBAL 8.

Firm sheep's milk, lightly smoked from the Basque country*

MAHÓN 8.

Firm cow's milk, lemony, salty, tangy flavor

MURCIA AL VINO 8.

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TAPAS SMALL PLATES

GRILLED STEAK 17.5

Bistro steak, truffled potato & mushroom foam, salsa criolla*

ANDALUSIAN GAZPACHO 8.

Spanish chilled vegetable soup

CRISPY CALAMARI 15.

Homemade tartar sauce*

PATATAS BRAVAS 11.

Crispy potato cubes, spicy brava sauce, aioli*

GRILLED OCTOPUS 23.

Corn purée, salsa criolla, cracked pepper

ALBÓNDIGAS 14.5

Pork and beef meatballs, Manchego, tomate frito

STEAK PINTXO 16.5

Grilled steak skewers, bell peppers & onions, blue cheese sauce

GRILLED FLATBREAD 14.5

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

TOMATILLO HUMMUS 10.

Tomatillo salsa, jalapeño, fried chickpeas, coca slice

HAM CROQUETTES 11.

Serrano ham, fig jelly

WATERMELON SALAD 13.

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

TUNA TARTARE 16.5

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

SMOKED SALMON MONTADITOS 14.

Cream cheese, truffle honey*

MONTADITOS 16.

Brisket, tomato marmalade, guindilla, tetilla cheese

AVOCADO TOAST 11.5

Tomatoes, Idiazábal, pan de cristal, EVOO*

PINTXO MORUNO 13.

Cumin marinated pork loin skewers, mojo verde, Greek yogurt

SAUTÉED GARLIC SHRIMP 15.

Brandy, pepper flakes

CEVICHE DE JALAPEÑO 16.

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

HUEVOS EGGS

HUEVOS 'BULLA' 15.5

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

UPGRADE:

Paleta Ibérica de Bellota 5J **25.**

HUEVOS BRAVOS 14.

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

TORTILLA ESPAÑOLA 11.

Traditional Spanish omelet, caramelized onions, garlic aioli*

HUEVOS BENEDICTINOS 14.

Poached eggs, hollandaise sauce, crispy chorizo, asparagus*

SOPA DE GARBANZO FRITO 11.5

Chickpea stew, chorizo, poached egg*

DULCE SWEET

HAZELNUT WAFFLES 11.5

Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

BLUEBERRY & RICOTTA PANCAKES 12.

Blueberry compote, lemon gel

FRENCH TOAST 13.

Caramelized brioche, mixed berry compote, white chocolate Chantilly

EMPANADAS 8.5

Quince, cream cheese, truffle honey

PLATOS FUERTES LARGE PLATES

BRAISED PORK HASH 17.5

Braised shredded pork, poached egg, breakfast potatoes*

CHICKEN & WAFFLES 16.

Rosemary maple syrup, buttermilk waffles

SALMON

Baby spinach, chickpeas, lemon cream*
Small **19.** Large **26.5**

'BULLA' BURGER 19.5

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

'SOLOMILLO' WITH BLUE CHEESE SAUCE 18.5

Pork tenderloin, shishito peppers, piquillo confit, French fries*
Chicken breast **18.5**
Bistro steak **25.**

GRILLED OCTOPUS SALAD 23.

Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon, croutons

KALE CAESAR 16.

Grilled chicken, Manchego, croutons, Serrano ham-caesar dressing

STEAK & EGGS 28.

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

TRUFFLE CARBONARA 23.

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg*
ADD: Chicken **6.** Shrimp **7.**

PAELLA MIXTA 42.

(minimum 30 minutes)

Calamari, clams, shrimp, chicken, chorizo, red sofrito, saffron

BRUNCH PAELLA 32.

(minimum 30 minutes)

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

SEAFOOD PAELLA 49.

(minimum 30 minutes)

Calamari, prawns, clams, shrimp, red sofrito, saffron



- CASHLESS PAYMENT ONLY -

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