



# 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 11.

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 9.

Spanish chilled vegetable soup

### CRISPY CALAMARI\* 15.5

Homemade tartar sauce

### PATATAS BRAVAS\* 11.5

Crispy potato cubes, spicy brava sauce, aioli

### GRILLED OCTOPUS 23.

Corn purée, salsa criolla, cracked pepper

### ALBÓNDIGAS 15.

Pork and beef meatballs, Manchego, tomate frito

### STEAK PINTXO 17.

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 slices

### HAM CROQUETTES 11.5

Serrano ham, fig jelly

### WATERMELON SALAD 13.

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

### TUNA TARTARE\* 17.

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 13.5

Cumin marinated pork loin skewers, mojo verde, Greek yogurt

### SAUTÉED GARLIC SHRIMP 15.5

Brandy, pepper flakes

### CEVICHE DE JALAPEÑO\* 16.5

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

## HUEVOS EGGS

### HUEVOS 'BULLA'\* 16.

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\* 11.5

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 **19.5** Large **27.**

### '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\* 28.5

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 42.5

*(minimum 30 minutes)*

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

### BRUNCH PAELLA\* 32.

*(minimum 30 minutes)*

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

### SEAFOOD PAELLA 49.5

*(minimum 30 minutes)*

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



- CASHLESS PAYMENT ONLY -

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