

BRUNCH PRIX FIXE

 Bulla favorites

FIRST COURSE

Select one

TORTILLA ESPAÑOLATraditional Spanish omelet,
caramelized onions, garlic aioli***TOSTADA DE AGUACATE**

Tomatoes, Idiázabal, pan de cristal, EVOO

GRILLED FLATBREADMozzarella, poached egg, caramelized onions,
oyster mushrooms, bacon***CROQUETAS DE JAMÓN** 

Serrano ham croquettes, fig jelly

PATATAS BRAVAS 

Crispy potato cubes, spicy brava sauce, aioli*

MELÓN CON JAMÓNWatermelon, roma tomatoes,
crispy serrano, truffle honey, goat cheese**SOPA DE GARBANZO FRITO**

Chickpea stew, chorizo, poached egg*

MONTADITOS DE SALMÓN AHUMADO 

Cream cheese, truffle honey*

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

32. PER PERSON | BOTTOMLESS SANGRIAS 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.

04.25



EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 7.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA 5J 22.

Acorn fed pure Iberian ham

CHORIZO 7.5

Cantimpalo style, mildly spicy pork sausage

LOMO IBÉRICO 7.5

Cured Iberian pork loin

SALCHICHÓN 7.5

Sausage cured with black pepper, garlic and herbs

QUESOS - CHEESES

IDIAZÁBAL 8.

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

TETILLA 8.

Semi soft cow's milk, mild buttery flavor

MAHÓN 8.

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

MANCHEGO 8.

Sheep's milk, nutty, sweet, tangy flavor

MURCIA AL VINO 8.

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

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 26. Upgrade to Paleta Ibérica de Bellota 5J 40.

PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 9. Add: Avocado 3. Serrano ham and manchego cheese 9. Paleta Ibérica de Bellota 5J 19.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 6.5

TAPAS Y RACIONES - SMALL PLATES

GRILLED STEAK 17.

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

ANDALUSIAN GAZPACHO 8.

Spanish chilled vegetable soup

CRISPY CALAMARI 14.5

Homemade tartar sauce*

PATATAS BRAVAS 10.

Crispy potato cubes, spicy brava sauce, aioli*

SAUTÉED GARLIC SHRIMP 14.5

Brandy, pepper flakes

GRILLED OCTOPUS 21.

Corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO 16.

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

ALBÓNDIGAS 14.

Pork and beef meatballs, manchego cheese, tomato frito

HAM CROQUETTES 10.

Serrano ham, fig jelly

TUNA TARTARE 16.

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

PINTXOS 11.5

Chicken skewers, Greek yogurt, salsa criolla

WATERMELON SALAD 13.

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

SMOKED SALMON MONTADITOS 14.

Cream cheese, truffle honey*

GRILLED FLATBREAD 14.5

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

MONTADITOS 15.5

Brisket, tomato marmalade, guindilla, tetilla cheese

AVOCADO TOAST 11.5

Tomatoes, Idiazábal cheese, pan de cristal, EVOO

HUEVOS - EGGS

HUEVOS 'BULLA' 15.

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

• Upgrade to Paleta Ibérica de Bellota 5J 25.

POTATO TORTILLA 10.

Traditional Spanish omelet, caramelized onions, garlic aioli*

'BULLA' BENEDICT 14.

Poached eggs, hollandaise sauce, crispy chorizo, asparagus*

SOPA DE GARBANZO FRITO 11.5

Chickpea stew, chorizo, poached egg*

HUEVOS BRAVOS 14.

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

DULCES - SWEETS

HAZELNUT WAFFLES 11.5

Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds

FRENCH TOAST 13.

Caramelized brioche, mixed berry compote, white chocolate Chantilly

BLUEBERRY & RICOTTA PANCAKES 12.

Blueberry compote, lemon gel

EMPANADAS 8.5

Quince, cream cheese, truffle honey

PLATOS FUERTES Y BOCATAS - ENTRÉES AND SANDWICHES

PAELLA MIXTA 41. (minimum 30 minutes)

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

BRUNCH PAELLA 32. (minimum 30 minutes)

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

STEAK & EGGS 27.

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

BRAISED PORK HASH 17.5

Poached egg, breakfast potatoes

CHICKEN & WAFFLES 16.

Rosemary maple syrup, buttermilk waffles

SALMON 18.5/26.5

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

KALE CAESAR 16.

Grilled chicken, serrano-caesar dressing, manchego cheese, croutons

'BULLA' BURGER 19.5

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

GRILLED OCTOPUS SALAD 20.5

Roma tomatoes, cucumber, red onions, fresh lemon, croutons