



BRUNCH PRIX FIXE

FIRST COURSE

(Select one)

TORTILLA ESPAÑOLA*

Traditional Spanish omelet, caramelized onions, garlic aioli

TOSTADA DE AGUACATE*

Tomatoes, Idiazábal, pan de cristal, EVOO

GRILLED FLATBREAD*

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

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

MELÓN CON JAMÓN

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

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* +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

TABLA MIXTA 26.

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

UPGRADE:

Paleta Ibérica de Bellota 5J 40.

ACEITUNAS MARINADAS 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

BISTEC A LA PARRILLA* 17.5

Bistro steak, truffled potato & mushroom foam, salsa criolla

GAZPACHO ANDALUZ 9.

Spanish chilled vegetable soup

PATATAS BRAVAS* 11.5

Crispy potato cubes, spicy brava sauce, aioli

GAMBAS AL AJILLO 15.5

Sautéed shrimp, garlic, brandy, pepper flakes

PULPO A LA PARRILLA 23.

Grilled octopus, corn purée, salsa criolla, cracked pepper

CEVICHE DE JALAPEÑO* 16.5

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

TEQUEÑOS 13.

Queso blanco, fig jelly

CROQUETAS DE JAMÓN 11.5

Serrano ham croquettes, fig jelly

GRILLED FLATBREAD* 14.5

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

TOMATILLO HUMMUS 10.

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

TARTAR DE ATÚN* 17.

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

MELÓN CON JAMÓN 13.

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

ALBÓNDIGAS 15.

Pork and beef meatballs, Manchego, tomate frito

MONTADITOS DE SALMÓN AHUMADO* 14.

Smoked salmon, cream cheese, truffle honey

MONTADITOS 16.

Brisket, tomato marmalade, guindilla, tetilla cheese

TOSTADA DE AGUACATE* 11.5

Tomatoes, avocado, Idiazábal cheese, pan de cristal, EVOO

DÁTILES RELLENOS 15.

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

STEAK PINTXO 17.

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

CRISPY CALAMARI* 15.5

Homemade tartar sauce

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

PAELLA MIXTA 42.5

(minimum 30 minutes)

Calamari, clams, shrimp, chicken, chorizo, 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

COCHINILLO HASH* 17.5

Braised shredded pork, poached egg, breakfast potatoes

CHICKEN & WAFFLES 16.

Rosemary maple syrup, buttermilk waffles

SOLOMILLO CON QUESO AZUL* 18.5

Pork tenderloin, blue cheese sauce, shishito peppers, piquillo confit, French fries

Chicken breast 18.5

Bistro steak 25.

SALMÓN*

Baby spinach, chickpeas, lemon cream Small 19.5
Large 27.

STEAK & EGGS* 28.5

Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli

KALE CAESAR 16.

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

'BULLA' BURGER* 19.5

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

ENSALADA DE PULPO 23.

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

TRUFFLE CARBONARA* 23.

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

