



Bulla favorites

prepared in our charcoal oven

BRUNCH PRIX FIXE**FIRST COURSE**

Select one

AVOCADO TOASTTomatoes, Idiazábal, pan de cristal,
EVOO**SMOKED SALMON MONTADITOS**

Cream cheese, truffle honey

GRILLED FLATBREADMahón cheese, poached egg, caramelized
onions, oyster mushrooms, bacon**WATERMELON SALAD**Watermelon, roma tomatoes, crispy serrano,
truffle honey, Spanish goat cheese**GARBANZO FRITO**

Chickpea stew, chorizo, kale, poached egg

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

SECOND COURSE

Select one

BULLA BENEDICTPoached 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**CHICKEN & WAFFLES**

Rosemary maple syrup, buttermilk waffles

BRAISED 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**BIKINI**Open-faced brioche sandwich, fried egg,
Serrano ham, béchamel, Mahón cheese**THIRD COURSE**

Select one

TORRIJA

Brioche, almond ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

BLUEBERRY & RICOTTA PANCAKES

Blueberry compote, lemon gel

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.**09.21**

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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.

Sausage cured with black pepper, garlic and herbs

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.

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

TAPAS Y RACIONES - SMALL PLATES

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

CEVICHE DE JALAPEÑO 13.

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

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

PIMIENTOS DE PADRÓN 9.5

Blistered shishito peppers, sea salt

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

CRISPY CALAMARI 12.

Homemade tartar sauce

HAM CROQUETTES 8.5

Serrano ham, fig jelly

PATATAS BRAVAS 7.5

Crispy potato cubes, spicy brava sauce, aioli

PINTXO MORUNO 10.5

Cumin marinated pork loin skewers, mojo verde, Greek yogurt

SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

SMOKED SALMON MONTADITOS 12.5

Cream cheese, truffle honey

CHORIZO STUFFED DATES 11.

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

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

TUNA TARTARE 15.

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

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

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, Mahon cheese, brava sauce, aioli, sunny side up eggs, saffron

BRAISED PORK HASH 15.

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

GRILLED OCTOPUS SALAD 19.5

Roma tomatoes, cucumber, fresh lemon

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