

 Bulla favorites

BRUNCH PRIX FIXE

## FIRST COURSE

Select one

**AVOCADO TOAST**  
Tomatoes, Idiazábal, pan de cristal,  
EVOO

**WATERMELON SALAD**  
Watermelon, roma tomatoes,  
crispy serrano, truffle honey, goat cheese

**SMOKED SALMON MONTADITOS**   
Cream cheese, truffle honey\*

**GRILLED FLATBREAD**  
Mozzarella, poached egg,  
caramelized onions, oyster mushrooms,  
bacon\*

**SOPA DE GARBANZO FRITO**  
Chickpea stew, chorizo, poached egg\*

**CROQUETAS DE JAMÓN**   
Serrano ham croquettes, fig jelly

## SECOND COURSE

Select one

**'BULLA' BURGER**   
Piquillo peppers, caramelized onions,  
tetilla, smoked paprika fries\*

**HUEVOS 'BULLA'**   
Eggs, homemade potato chips,  
Serrano, potato foam, truffle oil\*

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

**BULLA BENEDICT**  
Poached eggs, hollandaise, crispy chorizo,  
asparagus\*

**BRAISED PORK HASH**   
Braised shredded pork, poached egg,  
breakfast potatoes

**STEAK & EGGS** +10 (additional)  
Fried eggs, shoestring potatoes,  
mojo verde, Sriracha aioli\*

**CHICKEN & WAFFLES**   
Rosemary maple syrup, buttermilk waffles

## THIRD COURSE

Select one

**TORRIJA**  
Caramelized brioche, goat 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

31. PER PERSON | SANGRÍAS 6.

Sangría Roja, Sangría Blanca, Sangría de Cerveza

MIMOSAS 3-4. | MIMOSA TOWER 48. | LARGE MIMOSA TOWER 68.

Passion Fruit, Cranberry, or Fresh-Squeezed Orange Juice

- CASHLESS PAYMENT ONLY -

04.24

\* 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.

## EMBUTIDOS - CURED MEATS

**JAMÓN SERRANO 7.5**

'Fermin' Serrano ham, aged 15 months

**PALETA IBÉRICA DE BELLOTA 5J 21.**

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

**CHEF'S BOARD** Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives 25. 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.

## QUESOS - CHEESES

**IDIAZÁBAL 7.5**

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

**TETILLA 7.5**

Semi soft cow's milk, mild buttery flavor

**MAHÓN 7.5**

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

**MANCHEGO 7.5**

Sheep's milk, nutty, sweet, tangy flavor

**MURCIA AL VINO 7.5**

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

## TAPAS Y RACIONES - SMALL PLATES

**ANDALUSIAN GAZPACHO 8.**

Spanish chilled vegetable soup

**CRISPY CALAMARI 14.5**

Homemade tartar sauce\*

**PATATAS BRAVAS 9.** 

Crispy potato cubes, spicy brava sauce, aioli\*

**SAUTÉED GARLIC SHRIMP 13.5**

Brandy, pepper flakes

**GRILLED OCTOPUS 20.5**

Corn purée, salsa criolla, cracked pepper

**CEVICHE DE JALAPEÑO 15.5**

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

**ALBÓNDIGAS 13.5**

Pork and beef meatballs, manchego, tomato frito

**HAM CROQUETTES 9.5** 

Serrano ham, fig jelly

**TUNA TARTARE 16.** 

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

**WATERMELON SALAD 13.**

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

**SMOKED SALMON MONTADITOS 14.**

Cream cheese, truffle honey\*

**GRILLED FLATBREAD 13.5**

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

**MONTADITOS 15.5**

Brisket, tomato marmalade, guindilla, tetilla cheese

**AVOCADO TOAST 11.5**

Tomatoes, Idiazábal, pan de cristal, EVOO

**PINTXO MORUNO 11.5**

Cumin marinated pork loin skewers, mojo verde, Greek yogurt

**CHORIZO STUFFED DATES 13.5**

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

**PIMIENTOS DE PADRÓN 11.** 

Blistered shishito peppers, sea salt

## HUEVOS - EGGS

**HUEVOS 'BULLA' 13.5** 

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

• Upgrade to Paleta Ibérica de Bellota 5J 25.

**POTATO TORTILLA 9.5**

Traditional Spanish omelet, caramelized onions, garlic aioli\*

**BULLA BENEDICT 13.**

Poached eggs, hollandaise sauce, crispy chorizo, asparagus\*

**SOPA DE GARBANZO FRITO 10.5**

Chickpea stew, chorizo, poached egg\*

**HUEVOS BRAVOS 13.**

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 - ENTREÉS AND SANDWICHES

**PAELLA MIXTA 40.** (minimum 30 minutes)

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

**BRUNCH PAELLA 29.5** (minimum 30 minutes)

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

**STEAK & EGGS 28.**

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

**BRAISED PORK HASH 16.5** 

Poached egg, breakfast potatoes

**CHICKEN & WAFFLES 16.** 

Rosemary maple syrup, buttermilk waffles

**KALE CAESAR 16.** 

Grilled chicken, serrano-caesar dressing, manchego, croutons

**'BULLA' BURGER 18.** 

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

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