

 Bulla favorites

BRUNCH PRIX FIXE

FIRST COURSE

Select one

POTATO TORTILLA

Traditional Spanish omelet,
caramelized onions, garlic aioli*

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*

PATATAS BRAVAS 

Crispy potato cubes, spicy brava sauce, aioli*

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,
tortilla, 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 +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,
powdered sugar

HAZELNUT WAFFLES 

Nutella, chocolate shavings,
white chocolate Chantilly, toasted almonds

CHURROS CON CHOCOLATE

Chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

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

- CASHLESS PAYMENT ONLY -

* 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 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

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

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

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, tomate frito

HAM CROQUETTES 10.

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 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, pan de cristal, EVOO

PINTXO MORUNO 12.

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

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, powdered sugar

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, 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