

 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, Spanish goat cheese

SMOKED SALMON MONTADITOS 

Cream cheese, truffle honey

GRILLED FLATBREAD

Mahón cheese, poached egg, caramelized
onions, oyster mushrooms, bacon

GARBANZO FRITO

Chickpea stew, chorizo, kale, 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

CHICKEN & WAFFLES 

Rosemary maple syrup, buttermilk waffles

HUEVOS BRAVOS

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

BRAISED PORK HASH 

Braised shredded pork, poached egg,
breakfast potatoes

STEAK & EGGS +8 (additional)

Fried eggs, shoestring potatoes,
mojo verde, Sriracha aioli

BULLA BENEDICT

Poached eggs, hollandaise,
crispy chorizo, asparagus

BIKINI

Open-faced brioche sandwich, fried egg,
Serrano ham, béchamel, Mahón cheese

THIRD COURSE

Select one

TORRIJA

Brioche, mascarpone 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 | BOTTOMLESS SANGRIAS AND MIMOSAS 18. PER PERSON

Bottomless Sangria and mimosas limited to 2 hours from the time of purchase.

09.21

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 all possible cross-contamination.

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

GRILLED STEAK 15.

Bistro steak, truffled potato & mushroom foam, salsa criolla

ANDALUSIAN GAZPACHO 6.5

Spanish chilled vegetable soup

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

GRILLED OCTOPUS 18.5

Corn purée, salsa criolla, cracked pepper

SAUTÉED GARLIC SHRIMP 12.5

Brandy, pepper flakes

ALBÓNDIGAS 11.

Pork and beef meatballs, Manchego, tomato frito

CEVICHE DE JALAPEÑO 13.

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

CHORIZO STUFFED DATES 11.

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

CRISPY CALAMARI 12.

Homemade tartar sauce

TUNA TARTARE 15.

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

SMOKED SALMON MONTADITOS 12.5

Cream cheese, truffle honey

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

MONTADITOS 14.

Brisket, tomato marmalade, guindilla, tetilla cheese

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 - ENTRÉES AND SANDWICHES

SEAFOOD PAELLA 39. (minimum 30 minutes)

Valencia style rice, calamari, prawns, clams, shrimp, red sofrito, 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

'BULLA' BURGER 17.

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

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

BRAISED PORK HASH 15.

Poached egg, breakfast potatoes

SALMON 16./24.

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

TRUFFLE CARBONARA 19.5

Linguini, wild mushrooms, bacon, garlic cream, green peas, 63 degree egg

GRILLED OCTOPUS SALAD 19.5

Roma tomatoes, cucumber, croutons, fresh lemon