

 Bulla favorites**BRUNCH PRIX FIXE****FIRST COURSE**

Select one

AVOCADO TOASTTomatoes, Idiazábal, pan de cristal,
EVOO**GRILLED FLATBREAD**Mozzarella, poached egg,
caramelized onions, oyster mushrooms,
bacon***CROQUETAS DE JAMÓN** 

Serrano ham croquettes, fig jelly

WATERMELON SALADWatermelon, roma tomatoes,
crispy serrano, truffle honey, goat cheese**SOPA DE GARBANZO FRITO**

Chickpea stew, chorizo, poached egg*

**SMOKED SALMON
MONTADITOS** 

Cream cheese, truffle honey*

SECOND COURSE

Select one

'BULLA' BURGER Piquillo peppers, caramelized onions,
tetilla, smoked paprika fries***BRAISED PORK 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***BULLA BENEDICT**Poached eggs, hollandaise,
crispy chorizo, asparagus***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

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 | BOTTOMLESS SANGRIAS AND MIMOSAS 22. 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.

04.24

- 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 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.

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 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

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

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 - ENTRÉES AND SANDWICHES

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 26.

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

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 18.

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

GRILLED OCTOPUS SALAD 20.5

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

SEAFOOD PAELLA 47. (minimum 30 minutes)

Calamari, prawns, clams, shrimp, red sofrito, saffron

TRUFFLE CARBONARA 22.

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