

BRUNCH PRIX FIXE

 Bulla favorites

FIRST COURSE

Select one

TOSTADA DE AGUACATE

Tomatoes, *Idiazábal*, pan de cristal, EVOO

GRILLED FLATBREAD

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

MONTADITOS DE SALMÓN AHUMADO 

Cream cheese, truffle honey*

MELÓN CON JAMÓN

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

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*

CHICKEN & WAFFLES 

Rosemary maple syrup, buttermilk waffles

HUEVOS BENEDICTINOS

Poached eggs, hollandaise, crispy chorizo, asparagus*

HUEVOS BRAVOS

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

COCHINILLO HASH 

Braised shredded pork, poached egg, breakfast potatoes

BIKINI

Open-faced brioche sandwich, fried egg, Serrano ham, béchamel, manchego*

STEAK & EGGS +8 (additional)

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

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

29.5 PER PERSON | BOTTOMLESS SANGRIAS AND MIMOSAS 20. 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.

08.22

*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.

**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.***Acorn fed pure Iberian sausage, cured with garlic & herbs***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*

TABLA MIXTA Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives **24.**

PAN CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato **8.** add avocado **3.** add Serrano ham and manchego cheese **9.**

ACEITUNAS MARINADAS House marinated olives with thyme and orange peel **5.**

TAPAS Y RACIONES - SMALL PLATES**BISTEC A LA PARRILLA 16.5***Bistro steak, truffled potato & mushroom foam, salsa criolla****GAZPACHO ANDALUZ 7.***Spanish chilled vegetable soup***BUÑUELOS 9.***Fish fritters, homemade tartar sauce***CROQUETAS DE JAMÓN 9.** *Serrano ham croquettes, fig jelly***PATATAS BRAVAS 8.** *Crispy potato cubes, spicy brava sauce, aioli****PULPO A LA PARRILLA 19.***Corn purée, salsa criolla, cracked pepper***GAMBAS AL AJILLO 13.***Sautéed shrimp, garlic, brandy, pepper flakes***DATILES RELLENOS 12.***Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad***CEVICHE DE JALAPEÑO 14.***Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips****MONTADITOS 14.5** *Brisket, tomato marmalade, guindilla, tetilla cheese***ALBÓNDIGAS 12.5***Pork and beef meatballs, manchego, tomate frito***TARTAR DE ATÚN 15.5** *Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli****MONTADITOS DE SALMÓN AHUMADO 13.** *Cream cheese, truffle honey****MELÓN CON JAMÓN 12.***Watermelon, roma tomatoes, crispy serrano, truffle honey, goat cheese***GRILLED FLATBREAD 12.5***Mozzarella, poached egg, caramelized onions, oyster mushrooms, bacon****TOSTADA DE AGUACATE 10.***Tomatoes, Idiazábal, pan de cristal, EVOO***HUEVOS - EGGS****SOPA DE GARBANZO FRITO 10.***Chickpea stew, chorizo, poached egg****TORTILLA ESPAÑOLA 8.5***Traditional Spanish omelet, caramelized onions, garlic aioli****HUEVOS 'BULLA' 12.** *Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil****BIKINI 12.5***Open-faced brioche sandwich, fried egg, Serrano ham, béchamel, manchego****HUEVOS BENEDICTINOS 12.***Poached eggs, hollandaise sauce, crispy chorizo, asparagus****HUEVOS BRAVOS 12.***Two fried eggs, shoestring potatoes, sautéed onions and peppers, brava sauce****DULCES - SWEETS****HAZELNUT WAFFLES 10.** *Nutella, chocolate shavings, white chocolate Chantilly, toasted almonds***FRENCH TOAST 12.5***Caramelized brioche, mixed berry compote, white chocolate Chantilly***BLUEBERRY & RICOTTA PANCAKES 11.***Blueberry compote, lemon gel***PLATOS FUERTES - ENTRÉES****PAELLA MIXTA 39.5** (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****COCHINILLO HASH 15.** *Braised shredded pork, poached egg, breakfast potatoes***STEAK & EGGS 26.***Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli****CHICKEN & WAFFLES 15.** *Rosemary maple syrup, buttermilk waffles***KALE CAESAR 16.** *Grilled chicken, serrano-caesar dressing, manchego, croutons***SALMÓN 18./26.** *Baby spinach, chickpeas, lemon cream*
small 5 oz. large 7.5 oz.***'BULLA' BURGER 17.** *Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, smoked paprika fries****ENSALADA DE PULPO 19.5***Grilled octopus, roma tomatoes, cucumber, red onions, fresh lemon*

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary.

* 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.