



Bulla favorites

prepared in our charcoal oven

BRUNCH PRIX FIXE**FIRST COURSE**

Select one

AVOCADO TOASTAvocado, tomatoes, Idiazábal,
multigrain bread, EVOO**WATERMELON SALAD**Watermelon, roma tomatoes, crispy serrano,
truffle honey, Spanish goat cheese**SMOKED SALMON MONTADITOS**

Cream cheese, truffle honey*

GARBANZO FRITO

Chickpea stew, chorizo, kale, poached egg*

GRILLED FLATBREAD

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

SECOND COURSE

Select one

BULLA BENEDICTPoached eggs, hollandaise,
crispy chorizo, asparagus***BRAISED PORK HASH**Braised shredded pork, poached egg,
breakfast potatoes***'BULLA' BURGER**Piquillo peppers, caramelized onions, tetilla,
smoked paprika fries***HUEVOS BRAVOS**Two fried eggs, shoestring potatoes,
sautéed onions and peppers, brava sauce***HUEVOS 'BULLA'**Eggs, homemade potato chips, Serrano,
potato foam, truffle oil***STEAK & EGGS +3 (additional)**Bistro filet, fried eggs, shoestring potatoes,
Sriracha aioli***CHICKEN & WAFFLES**

Rosemary maple syrup, buttermilk waffles

THIRD COURSE

Select one

TORRIJA

Brioche, almond 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

27. PER PERSON | MIMOSAS AND SANGRIAS 6.*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 possible cross-contamination.

BRUNCH SPECIALS

AVOCADO TOAST 8.5
Avocado, tomatoes, Idiazábal,
multigrain bread, EVOO

SMOKED SALMON MONTADITOS 12. 
Cream cheese, truffle honey

WATERMELON SALAD 12.
Watermelon, roma tomatoes, crispy serrano,
truffle honey, goat cheese

GARBANZO FRITO 9.
Chickpea stew, chorizo, kale, poached egg

BULLA BENEDICT 11.
Poached eggs, hollandaise, crispy chorizo, asparagus

STEAK & EGGS 24.
Fried eggs, shoestring potatoes, mojo verde,
Sriracha aioli

GRILLED FLATBREAD 12.
Mahón cheese, poached egg, caramelized onions,
oyster mushrooms, bacon


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

BRAISED PORK HASH 15. 
Braised shredded pork, poached egg,
breakfast potatoes

CHICKEN & WAFFLES 14. 
Rosemary maple syrup, buttermilk waffles

BLUEBERRY & RICOTTA PANCAKES 10.
Blueberry compote, lemon gel

HAZELNUT WAFFLES 9. 
Nutella, chocolate shavings, white chocolate
Chantilly, toasted almonds

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives **22.** 

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.**

PARA EMPEZAR - APPETIZERS

POTATO TORTILLA 7.
Traditional Spanish omelet, caramelized onions, garlic aioli

PATATAS BRAVAS 7.5 
Crispy potato cubes, spicy brava sauce, aioli

HAM CROQUETTES 8.5 
Serrano ham, fig jelly

ALBÓNDIGAS 10.5
Veal and pork meatballs, Manchego, tomate frito

SAUTÉED GARLIC SHRIMP 11.5
Brandy, pepper flakes

HUEVOS 'BULLA' 11.5 
Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

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

TUNA TARTAR 15. 
Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli

CRISPY CALAMARI 10.5
Homemade tartar sauce

LENTIL SOUP 7.5
Traditional Spanish soup with chorizo

MARGARITA FLATBREAD 8.
Spanish tomato sauce, roma tomatoes, grated Tetilla cheese, oregano

GRILLED OCTOPUS 18. 
Grilled octopus, corn purée, salsa criolla, cracked pepper

MONTADITOS 14. 
Brisket, tomato marmalade, guindilla, tetilla cheese

PINTXOS 8.5
Chicken skewer, Greek yogurt, salsa criolla

PLATOS FUERTES

ENTRÉES

add garden salad 3.

PAELLA 39.5 
Calamari, prawns, clams, shrimp, red sofrito,
saffron

PAELLA MIXTA 38.
Calamari, clams, shrimp, chorizo, chicken,
sofrito de calamar, saffron

PAELLA DE POLLO 25.
Chicken, artichoke hearts, Portobello mushrooms,
green peas, red sofrito, saffron

PAELLA DE CARNE 25.
Bistro steak, piquillo confit, pimientos de padrón,
asparagus, red sofrito

GRILLED STEAK 22.
Bistro steak, panadera-style potatoes, piquillo confit,
salsa criolla, shishito peppers

SALMON 16./21. 
Baby spinach, chickpeas, lemon cream
small 5 oz. large 7.5 oz.

ARROZ CALDOSO 19. 
Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

POLLO AL CHILINDRÓN 14.
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

GRILLED OCTOPUS SALAD 19.
Roma tomatoes, cucumber, croutons, lemon

BOCATAS - SANDWICHES

'BULLA' BURGER 14. 
Piquillo peppers, caramelized onions, tetilla cheese, honey thyme glaze, brioche bun

STEAK SANDWICH 14.
Bistro steak, sautéed onions, piquillo confit, mustard aioli, Mahón cheese, pan cristal

add garden salad 3. add patatas bravas 2.

POSTRES - DESSERTS

CHURROS 6 for 8. / 12 for 12.
Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO 8.
Coconut flan, passion fruit sorbet

TORRIJA 9.
Caramelized brioche, vanilla ice cream, honey

ENSALADAS - SALADS

MIXED GREEN SALAD 3.

Ginger basil vinaigrette

KALE CAESAR 9. 
Serrano-caesar dressing, Manchego, croutons

SPINACH 9.5
Beets, walnuts, arugula, goat cheese

MEDITERRANEAN 8.
Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO

ADD:

Salmon 7.

Shrimp 6.

Chicken 5.