



TASTE THE GABLES

BRUNCH \$35

BEVERAGES

(Select one)

MIMOSA

Traditional or passion fruit

UPGRADE TO BOTTOMLESS +23. PER PERSON

FIRST COURSE

(Select one)

MELÓN CON JAMÓN

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

PATATAS BRAVAS*

Crispy potato cubes, spicy brava sauce, aioli

SOPA DE GARBANZO FRITO*

Chickpea stew, chorizo, poached egg

MONTADITOS DE SALMÓN AHUMADO*

Cream cheese, truffle honey

TORTILLA ESPAÑOLA*

Traditional Spanish omelet, caramelized onions, garlic aioli

TOSTADA DE AGUACATE*

Tomatoes, Idiazábal, pan de cristal, EVOO

GRILLED FLATBREAD*

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

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

SECOND COURSE

(Select one)

'BULLA' BURGER*

Piquillo peppers, caramelized onions, tetilla, smoked paprika fries

COCHINILLO 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

HUEVOS BENEDICTINOS*

Poached eggs, hollandaise, crispy chorizo, asparagus

STEAK & EGGS* +10 *(additional)*

Fried eggs, shoestring potatoes, mojo verde, Sriracha aioli

CHICKEN & WAFFLES

Rosemary maple syrup, buttermilk waffles

DESSERT

(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

*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 a 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.



TASTE THE GABLES

LUNCH \$30

BEVERAGES

(Select one)

LEMONADE, ICED TEA or SOFT DRINKS

SANGRÍA ROJA + 4 *(additional)*

Red wine, brandy, triple sec, lemon-lime soda, chopped orange

SANGRÍA CERVEZA + 4 *(additional)*

Mahou, Elderflower, lemon juice, pear purée

FIRST COURSE

(Select one)

TORTILLA ESPAÑOLA*

Traditional Spanish omelet, caramelized onions, garlic aioli

CARPACCIO DE SALMÓN*

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

PATATAS BRAVAS*

Crispy potato cubes, spicy brava sauce, aioli

PAN CON TOMATE

Toasted crispy ethereal bread brushed with fresh tomato

SOPA DE GARBANZO FRITO

Chickpea stew, chorizo

SECOND COURSE

(Select one)

PAELLA MIXTA BOWL

Valencia-style rice, chicken pintxo, sautéed shrimp, green peas, sofrito, piquillo pepper confit, saffron

SOLOMILLO CON QUESO AZUL*

(Available with chicken breast)

Pork tenderloin, blue cheese sauce, shishito peppers, piquillo confit, French fries

TRUFFLE CARBONARA* +3 *(additional)*

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg

SALMÓN*

Baby spinach, chickpeas, lemon cream

HUEVOS 'BULLA'*

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

SPICY TUNA BOWL*

Mango, avocado, steamed rice, edamame, cucumber, pickled onions, soy sesame vinaigrette, Sriracha aioli

'BULLA' BURGER* +5 *(additional)*

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

POLLO AL CHILINDRÓN

Pan-seared chicken, Serrano ham, red pepper stew, steamed rice

DESSERT

(Select one)

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

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TASTE THE GABLES

DINNER \$45

BEVERAGES

(Select one)

SANGRÍA ROJA

Red wine, brandy, triple sec,
lemon-lime soda, chopped orange

SANGRÍA BLANCA

Sparkling wine, peach schnapps, triple sec,
strawberries, blueberries

SANGRÍA CERVEZA

Mahou, Elderflower, lemon juice, pear purée

MANGO MULE *(Non-Alcoholic)*

Mango purée, lime juice, simple syrup,
Fever-Tree ginger beer

LEMONGRASS COLLINS

Puerto de Indias Gin, elderflower,
lemongrass syrup, cucumber

FIRST COURSE

(Select one)

CROQUETAS DE JAMON

Serrano ham croquettes, fig jelly

CHICKEN PINTXO

Greek yogurt, salsa criolla

CHISTORRA CON PATATAS*

Basque style sausage, brava sauce, aioli

CEVICHE DE JALAPEÑO*

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

HUEVOS 'BULLA'*

Eggs, homemade potato chips,
Serrano ham, potato foam, truffle oil

TOMATILLO HUMMUS

Tomatillo salsa, jalapeño,
fried chickpeas, coca slices

TARTAR DE ATÚN*

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

SECOND COURSE

(Select one)

TRUFFLE CARBONARA*

Linguini, wild mushrooms, bacon,
garlic cream, green peas, poached egg

POLLO AL CHILINDRÓN

Pan-seared chicken, Serrano ham,
red pepper stew, steamed rice

SOLOMILLO CON QUESO AZUL*

(Available with chicken breast)

Pork tenderloin, blue cheese sauce,
shishito peppers, piquillo confit, french fries

SHORT RIBS +10 *(additional)*

Braised short ribs, tetilla cheese,
caramelized onions, homemade potato chips,
salsa criolla, potato foam

SALMÓN*

Baby spinach, chickpeas, lemon cream

ARROZ CALDOSO +5 *(additional)*

(Minimum 15 minutes)

Shrimp, clams, calamari, chicken,
red sofrito, saffron

DESSERT

(Select one)

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce,
dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

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