

BRUNCH BEVERAGES

COFFEE 4
REGULAR OR DECAF

ESPRESSO
SINGLE 4 DOUBLE 6

JUICE

ORANGE 4 GRAPEFRUIT 5 PINEAPPLE 4

BOBA TEA 9

MILK TEA FLAVORS: TARO, THAI, CLASSIC
ADDITIONS: BROWN SUGAR BOBA, JELLY,
POPPING- MANGO, STRAWBERRY, PASSIONFRUIT

MOCKTAILS

COCO-CUCUMBER REFRESHER 10
COCONUT WATER, CUCUMBER, LIME,
MINT

PINEAPPLE CRUSH 10
PINEAPPLE, GINGER, COCONUT
WATER, SODA



BRUNCH

SUNDAY 11-3

BOTTOMLESS MIMOSAS
LA MARCA PROSECCO & OJ

BOTTOMLESS BLOODY MARY
CHARLESTON-SPICY MIX, TITO'S
VODKA

PRICE: \$25 PER PERSON | LIMIT: 2 HOURS

BOOZY BEVERAGES

BELLINI 12
PEACH LIQUEUR, LA MARCA
PROSECCO

BLOODY MARY 14
CHARLESTON-SPICY MIX, TITO'S
VODKA

MIMOSA 10
LA MARCA PROSECCO & OJ

FRENCH MONKEY 18
MONKEY 47 GIN, LEMON,
PROSECCO, LEMON TWIST

DOUBLE OH SEVEN 18
BELUGA NOBLE VODKA, LILLET
BLANC, GRAPEFRUIT BITTERS,
TWIST

APEROL SPRITZ 12
APEROL, PROSECCO,
SPLASH OF SODA

RAW

OYSTERS MP

HALF-SHELL, SERVED WITH HOUSE
MIGNONETTE, COCKTAIL & HORSE RADISH
SAUCE

CRISPY RICE CAKES 18

SPICY TUNA, SPICY SALMON, MISO AIOLI, CAVIAR,
CHIVES

CEVICHE TOSTONES 25

FRIED PLANTAIN FILLED WITH PERUVIAN LECHE
DE TIGRE, FRESH CORVINA, CILANTRO, RED
ONION

TARTARE WONTON TACOS

AHI TUNA 18
THIN SLICED TUNA,
NIKKEI SESAME DRIZZLE
, GINGER-SCALLION JAM,
AVOCADO

CERTIFIED ANGUS BEEF 21
THIN SLICED BEEF,
CHIMICHURRI, CHILI OIL,
AVOCADO

SUSHI

INTENSO 24

SPICY TUNA, AVOCADO, CUCUMBER, TOPPED W/
MARINATED TUNA, CILANTRO-SHISHITO AIOLI,
TOBIKO, CARMELIZED COCONUT

MAR Y TIERRA 26

PICANHA, SHRIMP TEMPURA, SURIMI SALAD,
TOPPED W/ SWEET PLANTAIN, CHIMICHURRI, SOY
GLAZE

LOBSTER LANGOSTINO 29

LOBSTER & MANGO KIMCHI SALAD, CUCUMBER,
TOPPED W/ MANGO SLAW, FRIED LOBSTER,
AVOCADO MOUSSE, TOBIKO, SOY GLAZE

ACEVICHADO 25

SHRIMP TEMPURA, AVOCADO, TOPPED W/ FRESH
TUNA, ACEVICHADO SAUCE, CRISPY SWEET
POTATO

LIMA 18

TEMPURA ASPARAGUS, AVOCADO, CUCUMBER
TOPPED W/ BRULEE SWEET PLANTAIN, PEANUT
DUST, SOY

A LA CARTE

BLINIS 32

BUCKWHEAT PANCAKES WITH WHIPPED
MASCARPONE, STURGEON CAVIAR, CHIVES

WAFFLES

BELGIAN STYLE WAFFLE, POWDERED SUGAR,
WHIPPED BUTTER, GUAVA MAPLE SYRUP

CLASSIC 21

NUTELLA & PECAN CRUMBLE 26

FOIE GRAS & GUAVA BERRIE GASTRIQUE 38

THE AVOCADO TOAST'S

MIXED GREENS 20

MULTIGRAIN TOAST, AVOCADO MOUSSE,
BLISTERED CHERRY TOMATOES, MIXED GREEN
CITRUS SALAD, PARMESANO REGGIANO

CALABRIAN SPICE 22

CROISSANT TOAST, AVOCADO MOUSSE,
CALABRIAN CHILI OIL, POACHED EGG, LEMON
ZEST

SALMON & CAVIAR 25

MULTIGRAIN TOAST, AVOCADO MOUSSE, CURED
SALMON, IKURA CAVIAR, CREAM CHEESE, DILL,
LEMON OIL

EVERYTHING BACON 23

BRIOCHE TOAST, AVOCADO MOUSSE, SMOKED
PEPPER BACON, POACHED EGG, EVERYTHING
SEASON

CRAB CAESAR 28

CROISSANT TOAST, AVOCADO MOUSSE
CHOPPED WASABI-CAESAR SALAD, CRISPY CRAB
CAKE, PARMESANO REGGIANO

AHI TUNA FORTUNA 27

MULTIGRAIN TOAST, AVOCADO MOUSSE, SPICE
CRUSTED RARE AHI TUNA, PASSION FRUIT
ARUGULA SALAD, WASABI AIOLI & SWEET SOY,
CRISPY KATAIFI

MAINS

VELA SUNRISE 19

2 EGGS YOUR WAY, SMOKED BACON, WEDGED
POTATOES, TOAST

OMELETTE'S DE LA CASA

SERVED WITH WEDGED POTATOES

ARGENTINE CHORIZO & CRAB, AVOCADO, TOMATO 27
OAXACA CHEESE 25 SPINACH & MUSHROOM 24

THE BENEDICT'S

BRIOCHE TOAST, POACHED EGGS, HERB
HOLLANDAISE, SERVED WITH WEDGED
POTATOES

CLASSIC 22 CRAB, AVOCADO, BACON 28
BUTTER LOBSTER 32 SPINACH & TOMATO 25

CHICKEN & WAFFLES 26

FRIED HALF CHICKEN, HOT HONEY DRIZZLE,
WHIPPED BUTTER, GUAVA MAPLE SYRUP,
BELGIAN WAFFLES

CROISSANDWICH 21

CRISPY CROISSANT, OAXACA CHEESE TUILLE,
FRIED EGG, SMOKED BACON, MIXED GREENS,
WEDGED POTATOES

THE BURGER 26

BRISKET-SHORT RIB-CHUCK BLENDED PATTY,
FRIED EGG, SMOKED BACON, ROASTED GARLIC
AIOLI, LETTUCE, TOMATO, ONIONS,
BRIOCHE BUN, WEDGED POTATOES

STEAK & EGGS 29

GRILLED CHURRASCO, HOUSE CHIMICHURRI,
TWO EGGS YOUR WAY, WEDGED POTATOES

FISH & CHIPS 26

TEMPURA FRIED SNAPPER, WEDGED POTATOES,
KIMCHI-TARTAR SAUCE

LOBSTER & CRAB MAC & CHEESE 29

ORECCHIETTE PASTA, LOBSTER AND FRESH CRAB
CHUNKS, CREAMY BECHAMEL, EDAMAME,
PARMESANO REGGIANO, PANE FRICCO