

SUSHI ROLLS

KING CRUNCH 22

SPICY SURIMI SALAD, SHRIMP TEMPURA, AVOCADO, TOPPED W/ MISO AIOLI, SOY GLAZE, FURIKAKE

NOCHE IN MIAMI 19

SPICY SALMON, SWEET PLANTAIN, AVOCADO, TOPPED W/ SRIRACHA AIOLI, GINGER SCALLION JAM, SOY GLAZE

GODZILLA 25

SPICY TUNA, CUCUMBER, TOPPED W/ SALMON, SPICY SURIMI SALAD, SRIRACHA AIOLI, SOY GLAZE, TOBIKO

INTENSO 24

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

MAR Y TIERRA 26

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

EL FRITO 22

TEMPURA FRIED AND FILLED W/ SPICY TUNA, AVOCADO, CREAM CHEESE, TOPPED W/ SOY GLAZE, CILANTRO-SHISHITO AND SRIRACHA AIOLI

GREENS

CRAB WRAPS 24

ROMAINE WRAPPED FRESH LUMP CRAB, MANGO CABBAGE SLAW, CRISPY SHALLOTS, FURIKAKE, SERVED WITH CILANTRO-SHISHITO AIOLI

THE CAESAR 18

ROMAINE, HOUSE CAESAR DRESSING, PARMESAN PANE FRICCO, LEEK ASH

SZECHUAN SALAD 18

ICEBERG, SZECHUAN VINAIGRETTE, CUCUMBER, PEANUT SESAME CRUMBLE, LOTUS CHIPS, MICRO HERBS

SMALL PLATES

RAW

TARTARE CONES 28

CRISPY WONTON CONES, SPICY SALMON, BULGOGI BEEF, SPICY TUNA, PLANTAIN CEVICHE, AVOCADO MOUSSE, CAVIAR

HAMACHI TIRADITO 24

HAMACHI SASHIMI, LECHE DE TIGRE, SMOKED TROUT ROE, GINGER SCALLION JAM, CANCHA CRUMBLE, CILANTRO OIL

BULGOGI TARTARE 36

BULGOGI SEASONED CERTIFIED ANGUS BEEF FILET, EGG YOLK JAM, CAVIAR, CRISPY LOTUS ROOT CHIPS

HOT

EDAMAME 12

EDAMAME, FIVE SPICE, XO SAUCE, SESAME SNOW, SESAME SEEDS, SOY GLAZE

JAPANESE EGGPLANT 19

FRIED EGGPLANT, CHARRED HALLOUMI, SPICED POMEGRANATE MOLASSES, PEANUT-SESAME CRUMBLE, FRESH HERBS

VELA WINGS 17

CRISPY TEMPURA BATTERED WINGS, GOCHUJANG BUTTER, SCALLIONS, SESAME SEED

DRY-AGED EMPANADAS 18

EMPANADILLAS FILLED W/ DRY-AGED NY STRIP LOIN, PICKLED RAISINS, OAXACA CHEESE SERVED WITH HOUSE CHIMICHURRI

SEARED SCALLOPS 28

HOKKAIDO U-10 SCALLOPS, BLACK GARLIC PUREE, PICKLED VEGETABLES, CREAMY CHARRED CORN

PULPO BRAVO 23

BRAISED SPANISH OCTOPUS, FENNEL-CELERY SLAW, CHORIZO CREAM ESPUMA, LEEK ASH, HERBS

BLISTERED SHISHITOS 16

ROASTED SHISHITOS, CILANTRO-SHISHITO CREAM, PEANUT-SESAME CRUMBLE, HERBS



DINNER

CHEF CHARLES VALENTIN-ROE

FOR THE TABLE

CHEF'S SUSHI PARTY 128

CHEF'S SELECTION OF 3 SPECIALTY SUSHI ROLLS, 6 PIECES OF CHEF'S SELECTED NIGIRI & 6 PIECES OF SASHIMI

GRILLED SNAPPER MP

WHOLE SNAPPER, FENNEL-CELERY SLAW, NUOC CHAM EMULSION

MATADOR EXPERIENCE 195

14 oz CHURRASCO, 12 oz PRIME COULOTTE, 10 oz CERTIFIED ANGUS BEEF FILET & MURCIANA CHORIZO, SERVED W/ A SELECTION OF HOUSE SAUCES, CHARRED TOMATOES ON THE VINE, AND CHOICE OF TWO SIDES

ENTREES

LAND

MISO MOLE PORK BELLY 32

MISO-GUAJILLO GLAZED PORK BELLY, CELERY-FENNEL SLAW, DOUBLE CREAM ESPUMA, PEANUT-SESAME CRUMBLE

DAN-DAN NOODLES 26

UBE BUCATINI, MINCED PORK BELLY, CHORIZO EMULSION, PEANUT SAUCE, PEANUT SESAME CRUMBLE, FRESH MICRO HERBS

AJI CHICKEN BAO 36

ROASTED AJI PANCA MARINATED HALF CHICKEN, PICKLED VEGETABLES, BAO BUNS, DIPPING SAUCE

STEAKS

SERVED WITH CHARRED TOMATOES ON THE VINE, HOUSE CHIMICHURRI, BONEMARROW BUTTER, ROASTED GARLIC & HOUSE SOLERA ROUGE

SURF & TURF 11/EA ADD SEARED SCALLOP

COULOTTE 40 12 OZ PRIME PICANHA

CHURRASCO 48 14 OZ SKIRT STEAK

FILET 60 8 OZ CERTIFIED ANGUS BEEF

DRY-AGED NY STRIP 69 14 OZ 45 DAY DRY-AGED

TOMAHAWK 165 40 OZ CERTIFIED ANGUS BEEF TOMAHAWK

SEA

CUMIN CRUSTED TUNA 38

CHORIZO INFUSED FARRO, HOUSE CHIMICHURRI, AVOCADO MOUSSE, CHARRED TOMATOES, CRISPY SHALLOTS

DAYBOAT CATCH MP

CHEF'S DAILY SELECTION OF FISH, PAIRED WITH HOUSE SAUCES & VEGETABLE PAIRINGS

FAROE ISLAND SALMON 43

FAROE ISLAND SALMON, NUOC CHAM EMULSION, CELERY-FENNEL SLAW, CAVIAR

SIDES

BUTTERY POTATO MASH 12 CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14 MALDON, CRISPY SHALLOTS, HERBS

TRUFFLE MAC & CHEESE 16 PROVOLONE, PARMIGIANO REGGIANO, AGED GOUDA, TRUFFLE

KIMCHI CREAMED SPINACH 14 NAPA CABBAGE, SPINACH, BECHAMEL, PARM AU GRATIN

TRUFFLE YUCA FRITES 16 TRUFFLE OIL, TRUFFLE CREAM, CHIVES

DESSERT

BANANA CREME BRULEE 16 HOUSE MADE BANANA CREME BRULEE, LIME GEL, ZEST

UBE BASQUE CHEESECAKE 16 UBE GANACHE, WHITE CHOCOLATE FEATHERS, VANILLA CHANTILLY, CITRUS GEL, FRUITS

VELA DUBAI CHOCOLATE 18 MEXICAN CHOCOLATE, PISTACHIO PRALINE, CARAMELIZED KATAIFI

FROZEN TRIO 18 BANANA-DULCE DE LECHE GELATO, MANGO SORBET, DARK CHOCOLATE GELATO