

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

LOBSTER LANGOSTINO 29

LOBSTER & MANGO KIMCHI SALAD,
CUCUMBER, TOPPED W/ MANGO SLAW,
FRIED LOBSTER, SOY GLAZE, SESAME

EL FRITO 22

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

SPICY SALMON 16

SPICY SALMON, AVOCADO,
CUCUMBER, SOY GLAZE, SESAME

SMALL PLATES

TARTARE CONES 28

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

LOS TIRADITOS

LECHE DE TIGRE 24

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

TRUFFLE PONZU

COLD SOBA NOODLE, TRUFFLE PONZU,
CAVIAR, AVOCADO, PICKLED FRESNO,
CHIVES

YELLOWFIN TUNA 23

FAROE ISLAND SALMON 21

SASHIMI 21

YOUR CHOICE OF OUR FRESHEST RAW FISH,
THINLY SLICED & SERVED WITH WASABI,
PICKLED GINGER, GINGER-SCALLION SOY

YELLOWFIN TUNA

FAROE ISLAND SALMON

HOKKAIDO U-10 SCALLOPS

EDAMAME 12

EDAMAME, TRUFFLE OIL,
GOCHUJANG, MALDON

VELA WINGS 17

CRISPY TEMPURA BATTERED
WINGS, GOCHUJANG BUTTER,

SEARED SCALLOPS 28

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

DRY-AGED EMPANADAS 18

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

PULPO BRAVO 23

BRAISED SPANISH OCTOPUS,
CONFIT POTATO, CHORIZO CREAM
ESPUMA, AVOCADO MOUSSE

BLISTERED SHISHITOS 16

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



DINNER

CHEF CHARLES VALENTIN-ROE

LOBSTER SPECIALS

ENTREES SERVED WITH 7 OZ LOBSTER TAIL

LOBSTER COCONUT BISQUE 39

CREAMY COCONUT LOBSTER BISQUE,
LOBSTER MEAT, CRISPY ONIONS, HERB OIL

LOBSTER RISOTTO 42

CREAMY LEMON HERB RISOTTO, LOBSTER
MEAT, PARMESAN, CHIVES, CRISPY
PROSCIUTTO

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

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

CHAR SIU PORCHETTA 32

MISO MOLE ESPUMA, PICKLED VEG,
PINEAPPLE MOSTRADA, PEANUT SESAME
CRUMBLE.

DOBLE PORK RAGU 26

HOUSE-MADE PAPPARDALLE,
PORK & CHORIZO RAGU, PARMESAN,
CHIVES

AJI CHICKEN PAILLARD 36

ROASTED AJI PANCA MARINATED
CHICKEN, BLACK GARLIC FRIED RICE,
PICKLED VEGETABLES, PEANUT
SESAME CRUMBLE

STEAKS

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

SURF & TURF STYLE

ADD SEARED SCALLOP 11/EA
ADD 7 oz LOBSTER TAIL 28/EA

COULOTTE 40

12 OZ PRIME PICANHA

CHURRASCO 48

14 OZ SKIRT STEAK

FILET 60

8 OZ CERTIFIED ANGUS BEEF

SEA

DAYBOAT CATCH MP

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

PEZ SUCCOTASH

AJI CORN SUCCOTASH, AVOCADO
RELISH, CAVIAR, RICE CRISP WITH
YOUR CHOICE OF FISH

CUMIN CRUSTED TUNA 38 FAROE ISLAND SALMON 43

SIDES

BUTTERY POTATO MASH 12
CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14
MALDON, CRISPY SHALLOTS, HERBS

TRUFFLE MAC & CHEESE 18
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

THE CAESAR 14
CHOPPED ROMAINE, CAESAR
DRESSING, PARMESAN PANE F
RICCO, LEEK ASH

DESSERT

CORN PUDIN 16
CHARRED CORN CUSTARD FLAN, NATA
CARAMEL, ALMOND CRUMBLE

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

UBE CHEESECAKE 16
UBE GANACHE, VANILLA CHANTILLY,
MACERATED STRAWBERRIES

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