

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

ACEVICHADO 25

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

LIMA 19

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

SMALL PLATES

TARTARE CONES 28

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

CEVICHE 25

PERUVIAN STYLE LECHE DE TIGRE, FRESH
FLOUNDER, CRISPY CANCHA, SWEET
POTATO, CHOCLO, CILANTRO, RED ONION

SASHIMI 21

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

BLACK NIGIRI 29

4 PIECES OF BLACK SUSHI RICE TOPPED
W/ SHRIMP, WAGYU BEEF, CURED
SALMON, FRESH TUNA, ACEVICHADO
ESPUMA, CAVIAR

EDAMAME 12

EDAMAME, TRUFFLE OIL, GOCHUJANG,
MALDON

VELA WINGS 17

CRISPY TEMPURA BATTERED WINGS,
GOCHUJANG BUTTER, SESAME SEED

SEARED SCALLOPS 28

HOKKAIDO 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

GRILLED OCTOPUS 28

SPANISH OCTOPUS, ANTICUCHO SAZON,
POTATO PAVE, AJI AMARILLO, AVOCADO
MOUSSE, CELERY-FENNEL SALAD

BLISTERED SHISHITOS 16

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



DINNER

LOBSTER SPECIALS

ENTREES SERVED WITH 7 OZ LOBSTER TAIL

LOBSTER COCONUT BISQUE 32

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

SEA

DAYBOAT CATCH MP

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

AHI TUNA SUCCOTASH 38

CUMIN CRUSTED TUNA, SEARED RARE,
AJI CORN SUCCOTASH, CHIMICHURRI,
AVOCADO, RICE CRISP, CAVIAR

SALMON NIKKEI 43

SEARED SIXTY SOUTH SALMON, SOY
NIKKEI UMAMI, TEMPURA ASPARAGUS,
CRISPY RICE CAKE,
BLISTERED TOMATOES, SESAME

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

CORN PUDIN 16

CHARRED CORN CUSTARD FLAN, VANILLA
CHANTILLY, CRISPY COCONUT

FROZEN TRIO 18

BANANA-DULCE DE LECHE GELATO,
MANGO SORBET, DARK CHOCOLATE
GELATO

ENTREES

LAND

BEEF RIB 58/75

BRAISED BEEF RIB, CRISPY YUCCA CAKE,
PORT CILANTRO REDUCTION, BABY
CARROT, EDAMAME, PICKLED ONION

DOBLE PORK RAGU 26

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

CHICKEN A LA BRASA 32

ALE ROASTED HALF CHICKEN, POTATO
PAVE, FRISE, RADISH, CHICKEN DEMI,
GREEN VELVET SAUCE

SIDES

BUTTERY POTATO MASH 12

CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14

MALDON, CRISPY SHALLOTS, HERBS

TRUFFLE MAC & CHEESE 18

PARMIGIANO REGGIANO, TRUFFL,
PANE FRICCO

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

UBE CHEESECAKE 16

UBE GANACHE, VANILLA CHANTILLY,
STRAWBERRIES

VELA DUBAI CHOCOLATE 18

MEXICAN CHOCOLATE, PISTACHIO
PRALINE, CARMELIZED KATAIFI