

SUSHI

KING CRUNCH 22

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

NOCHE IN MIAMI 19 ^{GF} *

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

GODZILLA 25 ^{GF} *

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

INTENSO 24 ^{GF} *

SPICY TUNA, AVOCADO, CUCUMBER, TOPPED W/ MARINATED TUNA, CILANTRO-SHISHITO AIOLI, TOBIKO, TOASTED 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/ FRIED LOBSTER, AVOCADO MOUSSE, TOBIKO, SOY GLAZE

EL FRITO 22*

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

SPICY SALMON 18 ^{GF} *

SPICY SALMON, AVOCADO, CUCUMBER, SRIRACHA AIOLI, SOY GLAZE, SESAME

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

CHEF'S SIGNATURE DISHES

BEEF RIB 48

HOUSE MADE GNOCCHI, CREAMY HUANCAINA SAUCE, BONE OFF SLOW BRAISED SHORT RIB, VEAL DEMI

DOBLE RAGU 26

HOUSE-MADE PAPPARDELLE, CREAMY BEEF & CHORIZO RAGU, PARMIGIANO REGGIANO, CHIVES

CHICKEN A LA BRASA 32 ^{GF}

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

LOMO SALTADO 42 ^{GF}

STRIPS OF CERTIFIED ANGUS BEEF FILET, SAUTEED WITH RED ONION, TOMATOES AND SOY REDUCTION, CHOCLO WHITE RICE, POMME FRITES

VELA SEAFOOD RICE 62 ^{GF}

AJI AMARILLO YELLOW RICE WITH A 7 OZ HERB-ROASTED LOBSTER TAIL, SHRIMP, SPANISH OCTOPUS, PEI MUSSELS, CRISPY CALAMARI, CHOCLO, EDAMAME

TUNA STEAK 38 ^{GF} *

SESAME CRUSTED AHI TUNA, SEARED RARE, JAPANESE SWEET POTATO, MISO BUTTER, HIBISCUS REDUCTION

SALMON 42 ^{GF}

BROILED ATLANTIC SALMON, CRISP RICE CAKE, CREMA BLANCA, CHIMICHURRI, AJI LIMO CHILI OIL, CHEF'S SWEET REDUCTION

BLACK GROUPER 46 ^{GF}

BROILED BLACK GROUPER, BUTTERED HERB RICE, MANGO KIMCHI RELISH, FORAGED MUSHROOMS, CRISPY RICE CHIPS, CREMA BLANCA, MISO BUTTER

SNAPPER MP

WHOLE CRISPY FRIED SNAPPER WITH CHOCLO RICE, SALSA CRIOLLA, HONEY PARSNIP PURÉE, HUANCAINA, CREMA BLANCA

PEZ VELA

— FUSION KITCHEN —

RAW

OYSTERS MP ^{GF} *

HALF-SHELL, SERVED WITH HOUSE MIGNONETTE, COCKTAIL & HORSERADISH SAUCE

TUNA TARTARE STACK 22 ^{GF} *

RAW DICED TUNA, SESAME SOY DRIZZLE, AVOCADO CREAM, SEAWEED SALAD, CUCUMBER, CHEF'S CHIPS

CRISPY RICE DUO 23 *

CRISPY RICE CAKES TOPPED WITH SPICY TUNA, SPICY SALMON, MISO AIOLI, JALAPENO

LOS CEVICHES ^{GF} *

A SELECTION OF PERUVIAN CITRUS-MARINATED SEAFOOD HIGHLIGHTING CHEF'S SIGNATURE LECHE DE TIGRE

CORVINA 25

CORVINA, CRISPY CANCHA, SWEET POTATO, CHOCLO, CILANTRO, RED ONION

SHRIMP 23

CHARRED AJI AMARILLO, CRISPY CANCHA, SWEET POTATO, CHOCLO, CILANTRO, RED ONION

CEVICHE DEL MAR 36

CALAMARI, OCTOPUS, SHRIMP, CORVINA, RED ONION, CANCHA, SWEET POTATO, CILANTRO

FOR THE TABLE

CAVIAR SERVICE

ROYAL SIBERIAN OSSETRA 120

SERVED WITH CREMA BLANCA, MISO AIOLI, CAPERS, CHIVES, BLINIS

CHEF'S SUSHI PARTY 128 ^{GF} *

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

MATADOR EXPERIENCE 195 ^{GF}

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

SIDES

BUTTERY POTATO MASH 12 ^{GF}

CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14 ^{GF}

MALDON, SMOKED TOMATO VINAIGRETTE, HERBS

POTATO PAVE 13

CRISPY THIN-LAYERED CREAMY POTATOES, HUANCAINA CREAM, AVOCADO PUREE, CHIVES

TRUFFLE MAC & CHEESE 18

PARMIGIANO REGGIANO, BLACK TRUFFLE, PANE FRICO

CREAMED SPINACH 14 ^{GF}

SPINACH, BECHAMEL, PARM AU GRATIN

TRUFFLE YUCA FRITES 16

TRUFFLE OIL, TRUFFLE CREAM, PARMESAN, CHIVES

WASABI CAESAR SALAD 14 ^{GF}

CHOPPED ROMAINE, WASABI CAESAR DRESSING, PARMESAN, CANDIED PECANS, PANE FRICO

BOK CHOY 14 ^{GF}

CHARRED BOK CHOY, WARM DASHI, SPICED SESAME OIL

GNOCCHI HUANCAINA 15

GNOCCHI, CREAMY HUANCAINA SAUCE, PARMIGIANO REGGIANO, CHIVES

DESSERT

VELA DUBAI

CHOCOLATE 18 ^{GF}

CHOCOLATE MOUSSE, PISTACHIO PRALINE, CARAMELIZED KATAIFI

PASSIONFRUIT

CHEESECAKE 18

THE FLUFFIEST CREAMY CHEESECAKE, TANGY PASSIONFRUIT COULIS

AMAZONIAN CACAO

LAYERED CAKE 18

RICH CHOCOLATE LAYERS, DARK CHOCOLATE GANACHE FUDGE, TOASTED ALMONDS

APPETIZERS

EDAMAME 12 ^{GF}

EDAMAME, TRUFFLE OIL, TOGARASHI, MALDON

SHRIMP SPRING ROLLS 18 ^{GF}

POACHED SHRIMP, FRESH GARDEN VEGETABLES, MIXED GREENS, HERBS, CHEF'S DIPPING SAUCES

EMPANADAS 18

EMPANADILLAS FILLED W/ BRAISED BEEF, PICKLED RAISINS, OLIVES, OAXACA CHEESE, CHIMICHURRI

CALAMARI 20

FRIED CALAMARI, TEMPURA-FRIED MIXED VEGETABLES, CILANTRO-SHISHITO & KIMCHI TARTAR SAUCE

CHILE RELLENO 22

OAXACA CHEESE AND PECAN-STUFFED POBLANO PEPPER, SPICED GUAJILLO CREAM

VELA WINGS 17

CRISPY TEMPURA-BATTERED WINGS, GOCHUJANG BUTTER, SESAME SEED

PEI MUSSELS 18 ^{GF}

WARM GARLIC BRODO WITH HERBS, CITRUS, WHITE WINE, SERVED WITH TOASTED SOURDOUGH

GYOZA 17

CRISP-BOTTOM DUMPLINGS FILLED WITH SHRIMP, CHORIZO AND VEGETABLES, SERVED WITH SPICY SOY GLAZE

GRILLED OCTOPUS 32 ^{GF}

SPANISH OCTOPUS, ANTICUCHO SAZON, POTATO PAVE, AJI CITRUS CREMA, AVOCADO MOUSSE, CHOCLO, CHIMICHURRI

A5 JAPANESE SANDO 35

KATSU-FRIED JAPANESE A5 WAGYU STRIPLOIN, TRUFFLE-TOASTED MILK BREAD, TANGY MISO AIOLI, SERVED WITH SPICED PICKLED CUCUMBERS

SALADS

AHI TUNA FORTUNA 32 ^{GF} *

SPICE-CRUSTED AHI TUNA, SEARED RARE, PASSION FRUIT ARUGULA SALAD, WASABI AIOLI, SOY REDUCTION, SESAME, CRISPY KATAIFI

CRISPY SALMON CAESAR 34 ^{GF}

BROILED ATLANTIC SALMON, CHOPPED ROMAINE, CANDIED PECANS, WASABI-CAESAR DRESSING, PARMESAN, PANE FRICO

BLACK & BLUE SALAD 37 ^{GF}

GRILLED SKIRT STEAK, MIXED GREENS, BLUE CHEESE, ROASTED PEPPERS, EDAMAME, CUCUMBER, SMOKED TOMATO VINAIGRETTE

STEAKS ^{GF}

SERVED WITH CHARRED TOMATOES ON THE VINE, HOUSE CHIMICHURRI, MISO BUTTER, ROASTED GARLIC & PORT-CILANTRO BEEF REDUCTION

COULOTTE 40

12 OZ PRIME PICANHA

CHURRASCO 48

14 OZ SKIRT STEAK

FILET

PETITE CUT - 6 OZ CERTIFIED ANGUS BEEF 50

KING CUT - 12 OZ CERTIFIED ANGUS BEEF 76

RIBEYE 78

14 OZ DRY AGED

TOMAHAWK 185

40 OZ FRENCHED PRIME BEEF

PRIZED A5 JAPANESE WAGYU 72

SEARED 3 OZ STRIPLOIN SERVED WITH FORAGED MUSHROOMS & SAUCE ACCOMPANIMENTS

SURF & LUXE ADDITIONS

7 OZ MAINE LOBSTER TAIL 34 ^{GF}

HERB ROASTED, CHIMICHURI BUTTER

SEARED FOIE GRAS 14 ^{GF}

2 OZ SEARED, BROWN BUTTER

AJI SHRIMP SKEWER 14 ^{GF}

AJI GARLIC MARINATED, PEPPERS, ONIONS