



VAGA

RESTAURANT & BAR

PRIVATE DINING



THE LIVING ROOM

Enjoy breathtaking ocean views alongside your nearest and dearest in The VAGA Living Room. Nestled in the back of the restaurant, this space can accommodate from 15 to 30 guests and offers pre-fixe menus for both brunch and dinner.

We do not charge a room rental fee; however, the space is subject to a food and beverage minimum from \$ 2,200 up to \$4,500. \$ 45 Cancellation Fee per person. 24% Service Charge - Taxes



PRIVATE DINING ROOM

Take in the scenery of the mountains and Batiquitos Lagoon at VAGA's Private Dining Room. Ideal for intimate events and gatherings, this private space offers both a full room and an outdoor patio, which can comfortably host from 10 to 22 guests. Enhance your experience by selecting from our brunch or dinner pre-fixe menus.

We do not charge a room rental fee, however, the space is subject to a food and beverage minimum from \$ 2,000 up to \$3,500. \$
45 Cancellation Fee per person. 24% Service Charge - Taxes



THE PERCH

Enjoy breathtaking ocean views alongside your nearest and dearest in The PERCH. Nestled in the back of the Vaga Bar, this space can accommodate from 30 to 80 guests and offers Reception Menus.

We do not charge a room rental fee, however, the space is subject to a food and beverage minimum from \$ 3,500 up to \$8,000. \$ 45 Cancellation Fee per person.

24% Service Charge - Taxes



BREAKFAST

\$55++ per person

For The Table

ASSORTED PASTRIES AND FRUIT

Daily Homemade Pastries • Seasonal Fruit

Gluten-Free Options Available

Choice of:

VAGA BREAKFAST

Two Organic Farm Fresh Eggs • Sliced Tomato • Crispy Herb Potatoes VG GF

Choice of: Nueske Bacon or Sausage

AVOCADO BENEDICT

English Muffin • Avocado • Spinach • Bearnaise • Potatoes VG

SOUTH PONTO PANCAKES

Jamaica • Spiced Apples • Speculoos Crumble VG

Gluten-free Preparation Available

CHICKEN SANDWICH

Brioche Bun • Arugula • Salsa Macha Aioli DF

Served with: French Fries or Side Salad

*: Modifiable Vegan | VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free

*++ Indicates Sales Tax and 26% Gratuity



FAMILY DINNER

Served family style | \$135 per person

For The Table

Parker House Rolls

Garlic • Chives • Honey Yuzu Butter VG

Charred Eggplant Dip

Grilled Sourdough • Tostada • Raw and Pickled Vegetables
Rancho Gordo White Bean Hummus GF V

First Course

Baja Caesar Salad

Baby Romaine • TJ Caesar Dressing • Parmesan Cheese

Mains

Crispy Skin Ocean Trout

Smoked Parsnip Puree • Glazed Heirloom Carrots
Crispy Bacon & Herb Vinaigrette

Koji Steak

Grilled Shishito • Peanut Mole • Pickled Red Onions GF DF

Pastured Half Chicken

Peri Peri Sauce • Sautéed Caulilini • Whipped Goat Cheese GF S

Dessert

Malted Chocolate Bomb

Malted Milk Semifreddo • Milk Chocolate Feuilletine • Black Salt Cocoa
Gems

*: Modifiable Vegan | VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free | S: Sustainably Source

*++ Indicates Sales Tax and 26% Gratuity

SILVER DINNER

Served plated style | \$155 per person

For The Table

Parker House Rolls

Garlic • Chives • Honey Yuzu Butter VG

First Course

Charred Eggplant Dip

Grilled Sourdough • Tostada • Raw and Pickled Vegetables
Rancho Gordo White Bean Hummus GF V

Second Course

Baja Caesar Salad

Baby Romaine • TJ Caesar Dressing • Parmesan Cheese

Mains

Halibut

Satsuma Tangerin • Fennel • Serrano • Kalamata • Orange Miso GF S

Koji Steak

Roasted Shishito • Peanut Mole • Pickled Red Onions GF DF

Pastured Half Chicken

Peri Peri Sauce • Sautéed Caulilini • Whipped Goat Cheese GF S

Dessert

Malted Chocolate Bomb

Malted Milk Semifreddo • Milk Chocolate Feuilletine • Black Salt Cocoa
Gems



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GOLD DINNER

Served plated style | \$185 per person

For The Table

Parker House Rolls

Garlic • Chives • Honey Yuzu Butter VG

First Course

Tuna Crudo

Black Garlic Aguachile • Asian Pears • Chili & Lime Rice Chips * GF DF S

Second Course

Baja Caesar Salad

Baby Romaine • TJ Caesar Dressing • Parmesan Cheese

VAGA Salad

Mixed Greens • Cucumber • Cherry Tomato • Red Onion
Persimmon Vinaigrette Pepita Seeds • Queso Fresco VG S

Mains - Choice of One

Halibut

Satsuma Tangerine • Fennel • Serrano • Kalamata • Orange Miso GF S

R&R Farms New York Steak

Dry Aged Tallow • Tomato & Pepper Caldillo S

Add Scallops for \$24

Pastured Half Chicken

Peri Peri Sauce • Sautéed Caulilini • Whipped Goat Cheese GF S

Dessert

Malted Chocolate Bomb

Malted Milk Semifreddo • Milk Chocolate Feuilletine • Black Salt Cocoa
Gems

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Reception Menu

HORS D'OEUVRES

Farmer Market Arancini | 13/pc.

Butternut Squash • Manchego Cheese • Smoked Aioli V

Sourdough Quesadilla Bites | 13/pc.

Squash Blossom • Charred Poblanos • Oaxaca Cheese VG

Charred Eggplant Bites | 13/pc.

Labneh • Grilled Sourdough V

Yellowtail Tostada | 13/pc.

Persian cucumber • Avocado Salsa • Pickled Onions GF DF

Achiote & Agrio Chicken Skewers | 15/pc.

Marys Chicken Breast • Salsa Macha • Cilantro GF DF

Koji Steak Skewers | 15/pc.

Ancient Herb Chimichurri • Salsa Macha & Nori Aioli GF DF

STATIONS

Shishito & Crispy Roots Station | 16/person

Blistered Shishito Tossed in Chintextle Vinaigrette • Crispy Roots in a Green Goddess Dressing and Carrot Chow Chow

Charred Eggplant Dip Station | 16/person

Add House Nduja | 21/person

Grilled Sourdough • Tostadas • Assortment of Pickled & Raw Farmers Market Vegetables • Ras el hanout Oil

Kombu Cured Crudo Station | 23/person

Pomegranate Aquachile • Fennel & Cucumber Slaw • Leek Ash

Vaga Sliders Station | 18/person

Harissa Bacon Jam • Parmesan Fonduta • Smoked Aioli • Crispy Onions

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CONTACT

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