





## 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 24% 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

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\*++ Indicates Sales Tax and 24% 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**

Bacon Jam · Parmesan Fonduta · Smoked Aioli · Crispy Onions

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# CONTACT

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