

# Vera

Cocina & بار

## Sofra Bebidas (serves 4-5 people)

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**Vamos Habibi's** \$90  
Experience the magic of our iconic Vamos Habibi Cocktail, poured from a Disco Ball for an unmatched vibe. (all Hafla experience is subject to Tax & 22% Gratuity)

**Salma** \$80  
Mezcal, Fig, Black Lemon, Citrus, Aquafaba

## Brunch Bebidas

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**Vera Maria** \$16  
Tequila, wood fire-grilled tomatoes, harissa, Mexican zaatar, mouneh

**Michelada** \$16  
Monopolio Clara lager, wood fire-grilled tomatoes, tajin

## Bocaditos (Small)

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▲● **Hummus Alwen** \$14  
Avocado, roasted red pepper, chili de arbol, black bean, labneh, Mexican zaatar

▲● **Tostada Tartar** \$17  
Beef citrus, cotija cheese, aji amarillo, jalapeños, fried leeks, sumac, Mexican zaatar

+● **Papi Ghanoush** \$14  
Roasted eggplant, salsa macha, peanuts, pine nuts

▲ **Fattoush Tostada** \$12  
cucumbers, tomatoes, olives, fresh herbs, avocado, corn tortilla, Oaxaca cheese, chipotle labneh, house vinaigrette  
- Add Tuna +\$7

## Nos B'Nos (Medium)

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▲■ **Crab Guacamole** \$22  
Jumbo lump crab, chipotle labneh, sweet pickled peppers, Aleppo pepper

▲■● **Reides Fritters** \$18  
Shrimp, filo dough, poblano, corn quinoa salad, labneh crema

▲● **Fatayer Molote** \$15  
Fried corn pie, cremini mushrooms, huitlacoche crema, amarillo crema, guajillo crema

▲ Dairy ● Gluten ■ Shellfish + Nuts

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## Meshwe (Large)

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- ▲● Shakshuka \$16  
Spicy tomato sauce, poached eggs, roasted vegetables, poblano crema
- ▲ Falafel Torta \$19  
Fried chickpeas, tahini poblano crema, cotija cheese  
- Choice of Batata Harra or Fattoush salad
- Avocado Toast \$15  
Focaccia bread, guacamole, amarillo, Mexican zaatar  
- Add two poached eggs +\$7
- ▲ Balila Rancheros \$16  
Chickpeas, tostadas, two eggs, ranchero salsa, flax seeds, cotija cheese
- ▲ Lamb Kofta Salad \$22  
Mixed vegetables, fried tortilla, cotija cheese  
- Choice of replacing meat balls with falafel

## Sides

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- Side Batata Harra \$8  
Crispy roasted potatoes
- Side Guacamole \$10
- Side Fattoush Salad \$8

## Dulces (Desserts)

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- ▲● Vera Tres Leches \$14  
Sponge cake soaked with three milks, kahlua, labneh, katafi, rose water
- ▲● Pastel De Elote \$14  
Corn cake, labneh, corn foam, lime zest

▲ Dairy ● Gluten ■ Shellfish + Nuts