



Vera
Cocina & بار

Ven Conmigo al Brunch Hafala Menu

Choose two items from the list below
(all Hafala Brunch experience is subject to Tax and 22% Gratuity)

Sofra Bebidas (serves 4-5 people)

Vamos Habibi's Experience the magic of our iconic Vamos Habibi Cocktail, poured into a Disco Ball for an unmatched vibe.	\$90
Salma en Botella Mezcal, Fig, Black Lemon, Citrus, Aquafaba	\$80

Brunch Bebidas \$16

Vera Maria
Tequila, wood fire-grilled tomatoes, harissa, Mexican zaatar, mouneh

Michelada
Monopolio Clara lager, wood fire-grilled tomatoes, tajin

▲ **Guacamole**
Chipotle labneh, sweet, pickled peppers, aleppo pepper

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

▲+● **Labneh y Tomates**
Labneh, heirloom tomatoes, pine nuts, fig, olive oil

▲● **Shakshuka**
Spicy tomato sauce, poached eggs, roasted vegetables, poblano crema

▲● **Falafel Torta**
Fried chickpeas, tahini poblano crema, tomatoes, baby arugula

▲ **Fattoush Tostada**
Cucumbers, tomatoes, olives, fresh herbs, avocado, corn tortilla, Oaxaca cheese, Chipotle labneh, house vinaigrette

▲+● **Churros**
Pistachio sugar, chocolate, cajeta de cacahuete

▲ Dairy ● Gluten ■ Shellfish + Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions