



Vera Cocina

& بار



A photograph of a restaurant interior. In the foreground, a long, light-colored stone dining table is set with plates, glasses, and lit candles. The table is surrounded by wooden chairs with white cushions. The room features arched windows and doorways, some with decorative elements like potted plants and wall-mounted plates. Two large, rectangular, gold-colored chandeliers hang from the ceiling. The walls are a light, textured color, and a white door is visible on the right side. The overall atmosphere is warm and rustic.

# Our Story



Vera Cocina & بار ('bar' in Arabic) takes its name from the Mexican port city of Veracruz, where the first Lebanese immigrant arrived to the Americas in the late 20<sup>th</sup> century.

These immigrants brought with them unique ingredients and family recipes that had a lasting gastronomical influence on the culinary scene of Mexico.

This transculturation gave birth to many of the famous dishes that we know of today, such as al pastor and tacos arabes.



Lebanese Immigrant Statue in Beirut, Lebanon





At Vera Cocina & بار we tell this fascinating story through our food, cocktails, and design. Look for our unique tiles, water jugs, and clay pots that are inspired by traditional Mediterranean homes. Or our cacti-filled rooftop under our retractable ceiling making you feel like you are on the shores of Veracruz.

So, whether you are looking for a delicious meal, a refreshing drink, or just a vibrant ambience to teleport you elsewhere, we hope that you get to experience the unique blend of flavors and vibes that we have curated for you.

Lebanese Immigrant Statue in Veracruz, Mexico



# Family Meals







# Sofra

Nopal | \$75 per person

Sobbér | \$95 per person

# Sofra

/sɒfra/

*Noun (lg: Arabic)*

Traditionally a low table or tray used as a dining table for large family gatherings.



# For Your Nopal Sofra Menu

## Small/Medium

Choose 3 if you are a party of 9 to 14 people;

Choose 4 if you are a party of 15 to 20 people

**FALAFEL** fried chickpeas, cotija cheese, tahini poblano, labneh crema. (G, D)

**ENSALADA CARDINI** baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons. (G,D)

**LABNEH Y TOMATES** labneh, heirloom tomatoes, pine nuts, figs, olive oil. (G,D,N)

**RIEDES FRITTERS** shrimp, filo dough, poblano, corn quinoa salad, labneh crema (G,D,S)

## Large - Choose 3

**POBLANO RELLENO** Poblano pepper, merguez picadillo, Oaxaca cheese, pomegranate (D)

**BRANZINO** turmeric basmati rice, pastor adobo salsa, labneh crema, salsa verde, pine nuts (D,N)

**D'JAJ** okra , thumbelina carrots , campari tomatoes, pearl onions, diabla salsa,

**MALFUF** cabbage, Mexican rice, coconut walnut nogada sauce, pomegranate(N)

## Dessert - choose 1 per person

**CHURROS** pistachio sugar, chocolate, cajeta de cacahuate (D,N,G)

**MOLE DE VERANO** black sesame meringue, mole, halva, corn gelato, sweet tahini (D,N)

**BOSQUE** crispy sweet quinoa, avocado mousse, chantilly, golden berries, strawberry sorbet



# For Your Sobbér Sofra Menu

## Small/Medium

Choose 3 if you are a party of 9 to 14 people;

Choose 4 if you are a party of 15 to 20 people

**HAMACHI CRUDO** passion fruit aguachile, cilantro, serrano, smoked trout roe

**TOSTADA DE MEJILLONES** mini tostadas, escabeche de mejillones, tahini, grilled avocado, pickled turnips, cilantro delfino. (S)

**OSTRAS CON SALSA QUEMADA** 6 oysters, salsa quemada, turnip shallot mignonette, charred lime. (S)

**ENSALADA CARDINI** baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons. (G,D)

**RIEDES FRITTERS** shrimp, filo dough, poblano, corn quinoa salad, labneh crema (G,D,S)

## Large – Choose 3

**PATO & MOLE** Mary's mole sauce, duck breast, grilled mangos (N)

**BISTEC KABOB** tabbouleh, grilled vegetables, salsa de arbol (G)

**BRANZINO** turmeric basmati rice, pastor adobo salsa, labneh crema, salsa verde, pine nuts (D,N)

**PULPO** potato foam, purple potatoes, grilled pineapple bean salad (D)

**D'JAJ** half roasted chicken, mole negro, roasted heirloom carrots, honey harissa, cotija cheese (D)

## Dessert - choose 1 per person

**CHURROS** pistachio sugar, chocolate, cajeta de cacahuete (D,N,G)

**MOLE DE VERANO** black sesame meringue, mole, halva, corn gelato, sweet tahini (D,N)

**BOSQUE** crispy sweet quinoa, avocado mousse, chantilly, golden berries, strawberry sorbet



# Booking Process

If you wish to book a Large Party Reservation, please contact us via email at [reservations@veradc.com](mailto:reservations@veradc.com). Parties consisting of 9 to 20 guests will be served the family-style menu. For large party reservations, there is a two-and-a-half-hour time limit. Any additional time beyond this limit will incur extra charges, which will be communicated during the booking process. Prefix menu to be served family style, any other food items that are not included may be purchased with additional cost.

Reservation Confirmation: Your reservation will only be confirmed upon both signing the contract and making a 50% deposit as outlined in its terms.. Large Party bookings are exclusive of 10% DC Sales Tax and 24% Gratuity (20% to Support Staff; 4% Planner Fee). If you're eligible for tax exemption, please provide a copy of your tax-exempt certificate along with the signed contract. The final menu needs to be confirmed at least one week before the reservation. Additionally, any requests beyond this timeframe cannot be guaranteed. The final guest count needs to be confirmed a week prior to the event. If we do not receive a final guest count, the final bill will reflect charges for the highest number of guests shown on the contract.

Changes to Event Policy: No changes to the reservation, including but not limited to guest count, menu selections, or event details, will be permitted within 72 hours prior to the scheduled reservation time. All cancellation requests must be submitted in writing. A 50% refund will be provided for cancellation requests received between 7 days prior to the scheduled event. No refunds will be given for cancellations made within one week of the event.