



Vera

بار & Cocina

PARA LA MESA

Tostadas y Salsas ●+ \$21
papi ghanoush with Salsa Macha, molcajete salsa, tomatillo salsa de arbol, guacamole, mounch

Hummus con Esquites ▲● \$13
chickpea hummus, grilled corn, cotija, Aleppo pepper

Zaytoun y Azotada Feta ▲●+ \$15
whipped feta, toasted almonds, lemon honey, castelvetrano olives, ancho chili

Papi Ghanoush ●+ \$15
roasted eggplant, salsa macha, peanuts, pine nuts

Labneh y Tomates ▲●+ \$15
labneh, heirloom tomatoes, pine nuts, figs, olive oil

BOCADITOS

Ostras con Salsa Quemada ■ \$23
6 oysters, salsa quemada, turnip shallot mignonette, charred lime

Hamachi Crudo \$26
passion fruit aguachile, cilantro, serrano, smoked trout roe

Tostada de Mejillones ■ \$17
mini tostadas, escabeche de mejillones, tahini, grilled avocado, pickled turnips, cilantro delfino

Kefta Mini Tortas ▲● \$17
2 mini wagyu beef kefta tortas, serrano labneh, pickled sweet peppers, arugula, brioche

Falafel ▲● \$13
fried chickpeas, cotija cheese, tahini poblano, labneh crema

Reides Fritters ▲●■ \$19
shrimp, filo dough, poblano, corn quinoa salad, labneh crema

NOS B' NOS

Ensalada de Sandia ▲ \$13
yellow and red watermelon, orange-cilantro vinaigrette, mint, feta

Ensalada Cardini ▲● \$15
baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons
Add Boquerones + \$4

Tuétano y Brisket \$25
bone marrow, salsa morita, molcajete salsa, blue corn tortillas

Poblano Relleño ▲ \$25
poblano pepper, merguez picadillo, Oaxaca cheese, pomegranate
- can be made vegetarian

MESHWE

Branzino ▲+ \$33
turmeric basmati rice, pastor adobo salsa, labneh crema, salsa verde, pine nuts

Bistec Kabob ● \$43
tabbouleh, grilled vegetables, salsa de arbol

Pato y Mole + \$39
Mary's mole sauce, duck breast, grilled mangos

SIDES

Batata Harra ▲ \$11

Grilled Vegetables \$13
okra, thumbelina carrots, campari tomatoes, pearl onions, diabla salsa

Grilled Pineapple \$12

Bean Salad

DULCES

Churros ▲●+ \$15
pistachio sugar, chocolate, cajeta de cacahuete

Mole de Verano ▲+ \$15
black sesame meringue, mole, halva, corn gelato, sweet tahini

Pistacho Tres Leches ▲●+ \$17
sponge cake, milk, white chocolate ganache, pistachios

▲ Dairy ● Gluten ■ Shellfish + Nuts

An 18% auto gratuity is added and directly distributed to service workers, while 2% service charge helps offset the impact of Initiative 82 by contributing to staff costs such as base wages.

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

