



# Vera

Cocina & بار

## 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	\$23
Quemada ■	
6 oysters, salsa quemada, turnip shallot mignonette, charred lime	
Hamachi Crudo	\$26
passion fruit aguachile, cilantro, serrano, smoked trout roe	
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	



## SIDES

Batata Harra ▲	\$11
Grilled Vegetables	\$13
okra, thumbelina carrots, campari tomatoes, pearl onions, diabla salsa	
Grilled Pineapple Bean Salad	\$12

▲ 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.

## NOS B' NOS

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

Fattoush Salad ▲	\$17
Red oak romaine, veggies, watermelon radish, labneh crema, tahini corn crisps	

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

Poblano Relleno ▲	\$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	

D'jaj Al Pastor ▲	\$36
cumin, lemon, honey, labneh, lime, crushed red pepper, tomato, ancho chili, chipotle chili, ginger, corn.	

Mashawi Carne ▲	\$34
Halal-certified 10 oz flat iron steak lemon juice, soy sauce, olive oil, ancho chili powder.	



## DULCES

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

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

