

# RESTAURANT WEEK DINNER MENU

Three Courses \$55

## FIRST COURSE

(selection of one)

### Fattoush ▲+

Lebanese garden salad, watermelon radish, poblano mint, crisp tajin-dusted tortilla crisps.

### Reides Fritters ▲●■

Crispy filo-wrapped shrimp served with poblano corn quinoa salad & labneh crema.

### Hummus con Esquites ▲●

Creamy chickpea hummus topped with grilled corn, Cotija, & Aleppo pepper.

## SECOND COURSE

(selection of one)

### Branzino ▲+

Turmeric basmati rice, pastor adobo salsa, salsa verde, labneh crema, & pine nuts.

### Mashawi Carne ▲

10oz flat iron steak- with a pineapple & bean salad

### Poblano Rellenó ▲

Roasted poblano pepper stuffed with merguez picadillo, Oaxaca cheese, Mexican tahini sauce.  
Vegetarian option available.

## THIRD COURSE

(selection of one)

### Churros ▲●+

Golden-fried churros coated in pistachio sugar, served with chocolate & cajeta decacahuate.

### Pistacho Tres Leches ▲●+

Pistachio sponge cake soaked in milk, topped with white chocolate ganache & crushed pistachios.





# Vera

Cocina & بار