



Vera

Cocina & بار

PARA LA MESA
(FOR THE TABLE)

- Tostadas y Salsas** ●+ \$21
A selection of guacamole, papi ghanoush, salsa macha, molcajete salsa, tomatillo salsa de árbol, & mounch served with crispy tostadas.
- Hummus con Esquites** ▲● \$15
Creamy chickpea hummus topped with grilled corn, Cotija, & Aleppo pepper.
- Zaytoun y Azotada Feta** ▲●+ \$15
Whipped feta, toasted almonds, lemon honey, castelvetro olives, ancho chili.
- Falafel** ▲● \$13
Crispy fried chickpea falafel topped with cotija cheese, tahini poblano, & labneh crema.
- Batata Harra** ▲ \$11
Spiced roasted potatoes with garlic, cilantro, & Aleppo pepper.

NOS B' NOS
(A LITTLE BIT OF THIS, A LITTLE BIT OF THAT)

- Fattoush Salad** ▲ \$17
Lebanese garden salad, watermelon radish, poblano mint, crisp tajin-dusted tortilla crisps.
- Ensalada Cardini** ▲● \$15
Baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons.
- Grilled Pineapple** \$12
- Bean Salad**
Sweet and savory grilled pineapple mixed with beans & a zesty dressing.
- Ostras con Salsa Quemada** ■ \$23
Six fresh oysters with a smoky salsa quemada, turnip shallot mignonette, & charred lime.
- Hamachi Crudo** \$26
Hamachi dressed in passion fruit aguachile with cilantro, serrano, & smoked trout roe.
- Reides Fritters** ▲●■ \$19
Crispy filo-wrapped shrimp served with poblano corn quinoa salad & labneh crema.
- Kefta Mini Tortas** ▲● \$17
Two mini wagyu kefta tortas with serrano labneh, pickled sweet peppers, & arugula on a toasted brioche.

WOODFIRE MESHWE
(FROM OUR GRILL)

- Grilled Vegetables** \$13
Char-grilled seasonal vegetables
- Tuétano y Brisket** \$25
Bone marrow topped with tender brisket served with salsa morita, molcajete salsa, & blue corn tortillas.
- Poblano Relleño** ▲ \$25
Roasted poblano pepper stuffed with merguez picadillo, Oaxaca cheese, Mexican tahini sauce. - Vegetarian option available.
- Branzino** ▲+ \$33
Turmeric basmati rice, pastor adobo salsa, salsa verde, labneh crema, & pine nuts.
- Mashawi Carne** ▲ \$34
10oz flat iron steak with a pineapple & bean salad
- D'jaj Al Pastor** ▲ \$36
1/2 Chicken marinated with Lebanese Mexican spices, chilies, & corn on the side

DULCES
(SWEETS)

- Churros** ▲●+ \$15
Golden-fried churros coated in pistachio sugar, served with chocolate & cajeta decacahuate.
- Pistacho Tres Leches** ▲●+ \$17
Pistachio sponge cake soaked in milk, topped with white chocolate ganache & crushed pistachios.
- Sorbets** \$13
Chef's seasonal selection of artisan sorbets

▲ Dairy ● Gluten ■ Shellfish + Nuts

Our Commitment: All chicken and meat served at Vera are halal-certified, ensuring the highest quality and care in every dish.

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.

