

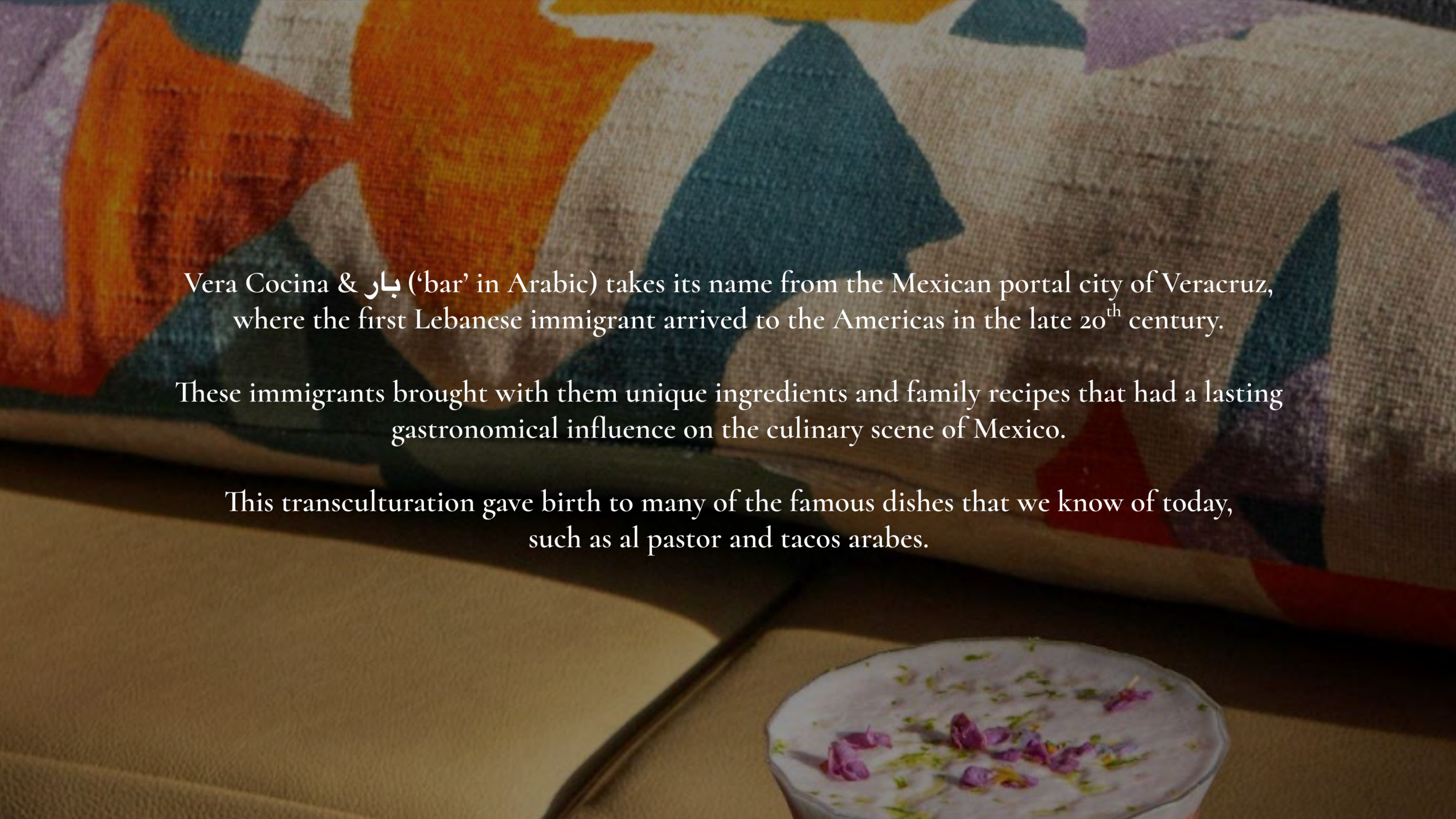


Vera Cocina

& 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 20th 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.

LARGE FORMAT DISHES

We will work closely with you to customize the menu offerings and plating size that fits your party and preference.

Passed Bocaditos

Serving Size: 24 Bites

(All items listed below can also be served in a stationary buffet style)

FALAFEL \$85

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

REIDES FRITTERS \$140

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

FATTOUSH TOSTADA \$80

cucumbers, tomatoes, olives, fresh herbs, avocado, corn tortilla, Oaxaca cheese, chipotle labneh, house vinaigrette (D)

CHICKEN & VEGETABLE KABOBS \$120

grilled bell peppers, red onion, eggplant

HANGER & VEGETABLE KABOBS \$140

grilled bell peppers, red onion, eggplant

VEGGIE KABOBS \$90

grilled bell peppers, red onion, eggplant, tomatoes

MUSHROOM EMPANADA \$100

cremini mushrooms, Oaxaca cheese, epazote, guajillo crema (G,D)

BRISKET EMPANADA \$120

brisket, Oaxaca cheese, onions, aji amarillo cream (G,D)

MINI FALAFEL TORTAS \$120

fried chickpeas, tahini poblano crema, cotija cheese, pickled red onions (G,D)

MINI KEFTA TORTAS \$190

mini wagyu beef kefta tortas, serrano labneh, pickled sweet peppers, arugula, brioche (G,D)

(D) Dairy, (G) Gluten, (S) Shellfish, (N) Nuts



Stationary Option

(Each platter below serves the equivalent of 5 À La Carte servings)

TOSTADAS Y SALSAS \$120

papi ghanoush with salsa macha, molcajeta salsa, tomatillo salsa de arbol, guacamole, mounch

FATTOUSH SALAD \$80

cucumbers, tomatoes, olives, fresh herbs, avocado, corn tortilla, Oaxaca cheese, chipotle labneh, house vinaigrette (D)

GUACAMOLE \$90

Jumbo lump crab, chipotle labneh, sweet, pickled peppers, Aleppo pepper (D, S)

HUMMUS CON ESQUITES \$120

Chickpea hummus, grilled corn, cotija, Aleppo peppers (D)

LABNEH Y TOMATOES \$120

labneh, heirloom tomatoes, pine nuts, figs, olive oil (G, D, N))

BATATA HARRA \$80

crispy roasted potatoes, black garlic sauce, jalapeno ranch (D)

BISTEC KABOB \$250

tabbouleh, grilled vegetables, salsa de arbol (G)

D'JAJ \$200

grilled chicken, chef's spices, al pastor sauce, elote (D)

POBLANO RELLEÑO \$180

poblano pepper, merguez picadillo, Oaxaca cheese, pomegranate (D)

- Vegetarian option available

BRANZINO \$200

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

Dessert - Serving Size: 24 Pieces

CHURROS \$100

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

PISTACHO TRES LECHE \$100

Sponge cake, milk, white chocolate ganache, pistachios (D,N,G)

(D) Dairy, (G) Gluten, (S) Shellfish, (N) Nuts

A dimly lit bar with a crowd of people and hanging plants. The bar is filled with bottles and glasses, and the atmosphere is warm and inviting. The text is overlaid on the image in a white, serif font.

BAR PACKAGES

priced per person | minimum of 15 guests | excluding sales tax & gratuity

Designated Bartender Available (\$250 Fee)

Bar Options

Only one drink will be served at the time

Shots and doubles are not included in the offer

WINE & BEER OPEN BAR

2-Hour Package \$40 per person

3-Hour Package \$55 per person

10.00PP = each additional hour of service

Vera Selection of Red, Rose, Sparkling and White Wine | Imported Beer | Soft Drinks

- L.A Cetto Mexican Sauvignon Blanc
- Altitudes Ixsir Red Blend (cabernet, syrah , tempranillo, caladoc)
- Altitudes Ixsir Rose Blend (caladoc, syrah , cinsault)
- Di Maria Prosecco

PREMIUM BAR

2-Hour Package \$55 per person

3-Hour Package \$70 per person

12.00PP = each additional hour of service

Vera Selection of Red, Rose, Sparkling and White Wine | Imported Beer

- L.A. Cetto Mexican Sauvignon Blanc

- Altitudes Ixsir Red Blend (cabernet, syrah , tempranillo, caladoc)

- Altitudes Ixsir Rose Blend (caladoc, syrah , cinsault)

- Di Maria Prosecco

Civic Vodka | Three Brothers Gin | El Tequileno Tequila | Makers Mark Bourbon

| Glenmorangie 10-year Scotch | Uruapan rum

Includes: Assorted Juices | Soft Drinks

Margarita Selection|Mezcalitas

ULTRA-PREMIUM BAR

2-Hour Package \$70 per person

3-Hour Package \$80 per person

12.00PP = each additional hour of service

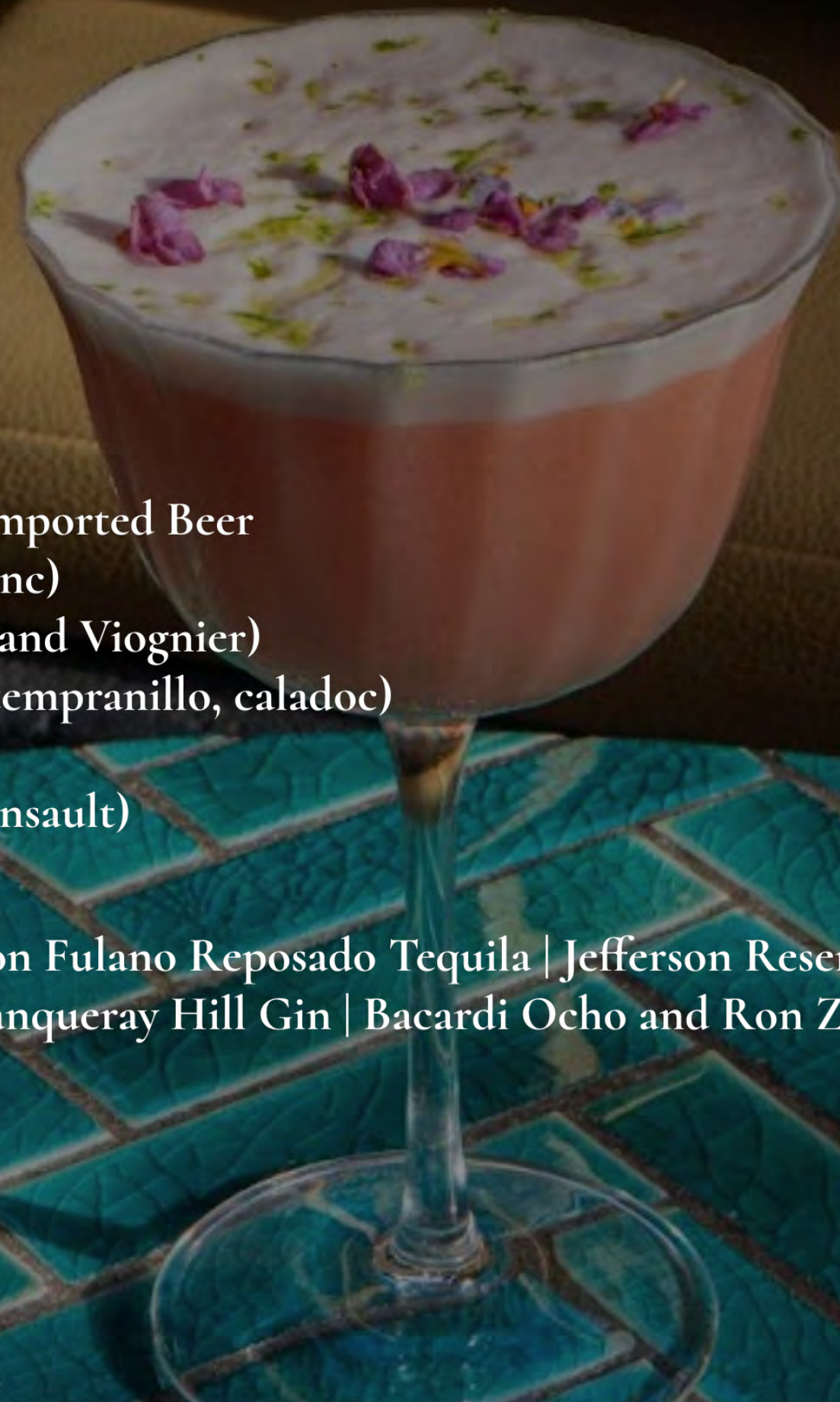
Vera Selection of Red White and Rose Wine | Imported Beer

- Massaya White Blend (Obeidi, Sauvignon Blanc)
- Altitudes Ixsir White Blend (Obeidi, Muscat and Viognier)
- Altitudes Ixsir Red Blend (Cabernet, syrah , tempranillo, caladoc)
- Massaya Terrasses de Baalbeck (GSM blend)
- Altitudes Ixsir Rose Blend (caladoc, syrah , cinsault)
- Sauvage Blanc de Blanc

Grey Goose and Tito's Vodka | Lalo Blanco | Don Fulano Reposado Tequila | Jefferson Reserve Whiskey
Basil Hayden Bourbon | Black Label Scotch | Tanqueray Hill Gin | Bacardi Ocho and Ron Zacapa Rum

Signature Cocktails:

Vamos Habibi | Sidecar | Seasonal Old Fashion



TEQUILA TASTING EXPERIENCE

Enjoy a curated selection of premium tequilas, served 1 ounce per selection, showcasing the artistry and depth of Mexico's finest agave spirits.

ENHANCE YOUR EXPERIENCE

Designated Bartender – \$250 per event

Ensure a seamless and expertly crafted tequila experience with a dedicated bartender for your event.

[PLEASE CLICK HERE FOR TEQUILA SELECTIONS](#)

Booking Process

If you wish to book one of our rooms for a private event, please contact us via email at reservations@veradc.com

Event Confirmation:

Your event will only be confirmed upon both signing the contract and making a 50% deposit as outlined in its terms. All Event bookings are subject 10% DC Sales Tax and 22% Gratuity ,2% Service Charge (18% to Support Staff;4% Event 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 event. Additionally, any requests beyond this timeframe cannot be guaranteed. The final guest count needs to be confirmed a week before 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 event, including but not limited to guest count, menu selections, or event details, will be permitted within 72 hours before 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 before the scheduled event.

No refunds will be given for cancellations made within one week of the event .