


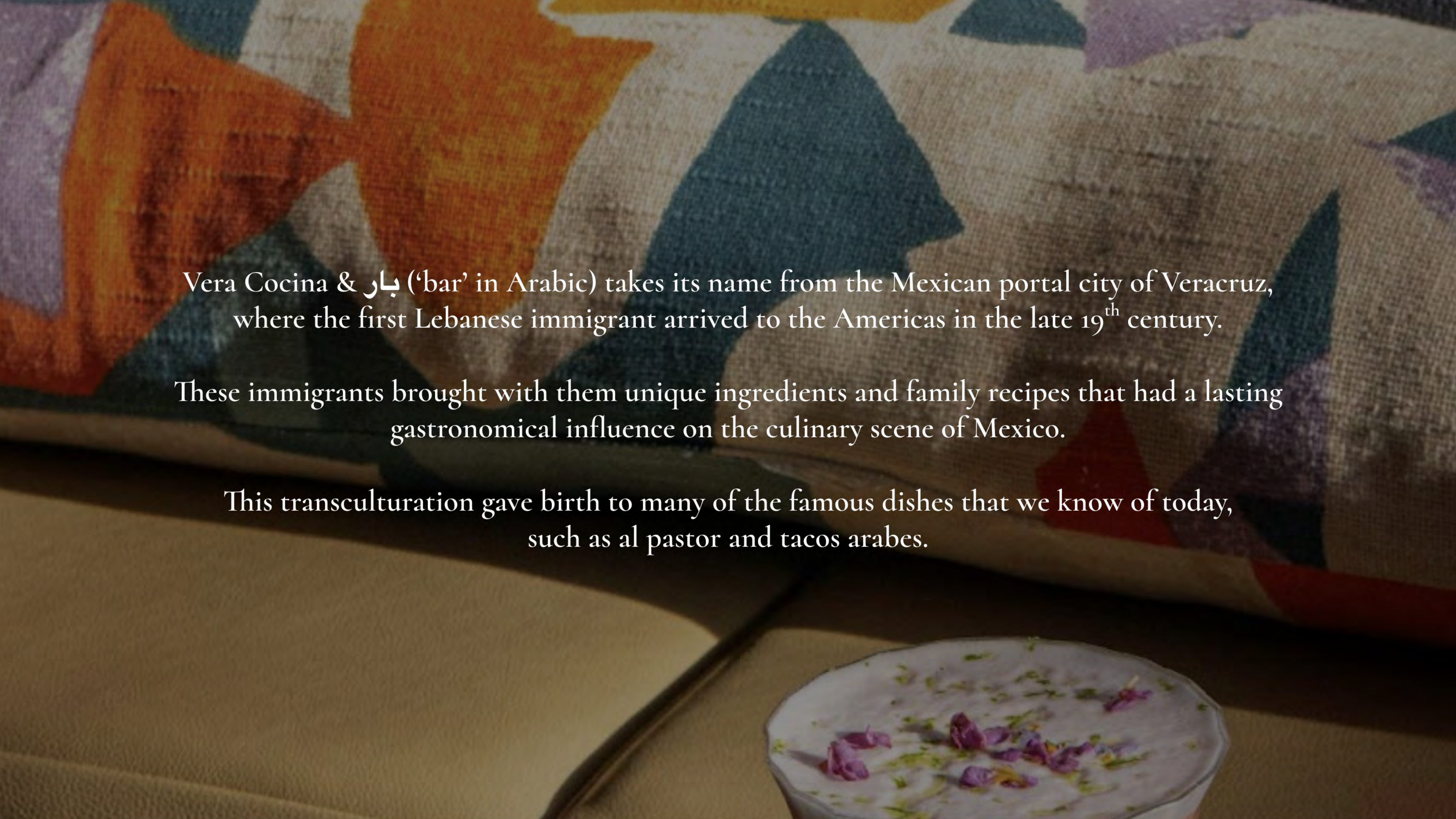


Vera Cocina

& بار

A restaurant interior featuring a long, light-colored dining table set for a meal. The table is surrounded by wooden chairs and is set with plates, glasses, and lit candles. A large, ornate chandelier hangs from the ceiling, casting a warm glow. The walls are decorated with a mural and several plates. An arched doorway is visible on the left side of the frame.

# Our Story



Vera Cocina & بار ('bar' in Arabic) takes its name from the Mexican portal city of Veracruz, where the first Lebanese immigrant arrived to the Americas in the late 19<sup>th</sup> 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.

# Family Meals





# Sofra

Nopal | \$75 per person

Sobbér | \$95 per person

Brunch Sofra | \$65 per person



# Sofra

/sɔfra/

*Noun (lg: Arabic)*

Traditionally a low table or tray used as a dining table for large family gatherings.



# For Your Nopal Sofra Menu

**Small/Medium - choose 3**

**Party of 9 to 14 people choose 3 /  
Party of 15 to 20 people choose 4.**

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

**LABNEH Y TOMATES** labneh, heirloom tomatoes, pine nuts, figs (G,D,N)

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

**FATTOUSH SALAD** Lebanese garden salad, watermelon radish, poblano, crisp tajin-dusted tortilla crisps (D)

**ENSALADA CARDINI** baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons (G,D)

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

**Large - Choose 3**

**POBLANO RELLEÑO** Poblano pepper, merguez picadillo, Oaxaca cheese, pomegranate (D)  
- Vegetarian option available

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

**KEFTA SLIDERS** 2 mini wagyu kefta tortas, serrano labneh, pickled sweet peppers, arugula, brioche (D,G)

**Dessert - Choose 2-3**

**CHURROS** pistachio sugar, chocolate, cajeta de cacahuete (D,N,G)

**PISTACHIO TRES LECHES** sponge cake, milk chocolate ganache, pistachios (D,G,N)

**SORBETS** chef's selection of sorbets

# For Your Sobbér Sofra Menu

## Small/Medium

Party of 9 to 14 people choose 3 /Party of 15 to 20 people choose 4.

**HAMACHI CRUDO** passion fruit aguachile, cilantro, serrano, smoked trout roe

**LABNEH Y TOMATES** labneh, heirloom tomatoes, pine nuts, figs (D)

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

**OSTRAS CON SALSA QUEMADA** 6 oysters, salsa quemada, turnip shallot mignonette, charred lime (S)

**ENSALADA CARDINI** baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons (G,D)

**FATTOUSH SALAD** Lebanese garden salad, watermelon radish, poblano, crisp tajin-dusted tortilla crisps (D)

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

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



# For Your Sobbér Sofra Menu

## Large – Choose 3

**MASHAWI CARNE** 10 oz flat iron steak, pineapple bean salad (D)

**D'JAJ AL PASTOR** chicken, Lebanese-Mexican spices, chillies, corn (D)

**KEFTA SLIDERS** 2 mini wagyu kefta tortas, serrano labneh, pickled sweet peppers, arugula, brioche (D,G)

**POBLANO RELLENO** poblano pepper, merguez picadillo, Oaxaca cheese, pomegranate  
- Vegetarian option available

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

## Dessert - Choose 2-3

**CHURROS** pistachio sugar, chocolate, cajeta de cacahuete (D,N,G)

**PISTACHO TRES LECHES** sponge cake, milk chocolate, ganache, pistachios (D,G,N)

**SORBETS** chef's selection of sorbets

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

# For Your Brunch Sofra Menu

## Bocaditos/ Nos B Nos - choose 3

**TOSTADAS Y SALSAS** papi ghanoush with salsa macha, molcajete salsa, tomatillo salsa de arbol, guacamole, mounch (G,D)

**HUMMUS CON ESQUITES** chickpea Hummus, grilled corn, cotija, aleppo pepper (G, D)

**ZAYTOUN Y AZOTADA FETA** whipped feta, toasted almonds, lemon honey, castelvetrano olives, ancho chili (G, D, N)

**FATTOUSH SALAD** Lebanese garden salad, watermelon radish, poblano, crisp tajin-dusted tortilla crisps (D)

**ENSALADA DE CARDINI** baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons. (G, D)  
- add boquerones + \$4

**LABNEH Y TOMATES** labneh, heirloom tomatoes, pine nuts, figs, olive oil (G, D)

## Tortas y Sandwiches - choose 3

**KEFTA TORTA** wagyu kafta, serrano labneh, pickled sweet peppers, arugula, brioche (G,D)

- choice of batata harra or pickled turnips

**FALAFEL TORTA** fried chickpeas, tahini poblano crema, cotija cheese, brioche (G,D)

-choice of batata harra or pickled turnips

**HALLOUMI** halloumi & Oaxaca cheese, heirloom tomatoes, habanero sweet crema, pickled cucumbers, Mexican za'atar, brioche (G,D)

- choice of batata harra or pickled turnips

**D'JAJ KABOB** pita bread, grilled chicken, tomato cucumber salad, feta, Mexican toum (G,D)

## Dulces - choose 2

**CHURROS** pistachio sugar, chocolate, cajeta de cacahuete (G,D,N)

**PISTACHIO TRES LECHEs** pistachio sugar, chocolate, cajeta de cacahuete (G,D,N)

**SORBETS** chef's selection of sorbets

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

# Booking Process

If you wish to book a Large Party Reservation, please contact us via email at [reservations@veradc.com](mailto:reservations@veradc.com). Parties consisting of 9 to 20 guests will be served the family-style menu. For large party reservations, there is a two-and-a-half-hour time limit. Any additional time beyond this limit will incur extra charges, which will be communicated during the booking process. Prefix menu to be served family style, any other food items that are not included may be purchased at an additional cost.

## Reservation Confirmation:

Your reservation will only be confirmed upon both signing the contract and making a 50% deposit as outlined in its terms.

Large Party bookings are subject to 10% DC Sales Tax and 22% Gratuity, 2% Service Charge (18% to Support Staff; 4% 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 should be confirmed at least one week before the reservation. Additionally, any requests beyond this timeframe cannot be guaranteed. The final guest count needs to be confirmed a week prior to 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. Please note that we do not issue refunds for guests that do not show up to the reservation.

## Changes to Event Policy:

No changes to the reservation, including but not limited to guest count, menu selections, or event details, will be permitted within 72 hours prior to the scheduled reservation time. All cancellation requests must be submitted in writing. A 50% refund will be provided for cancellation requests received 7 days prior to the scheduled event. No refunds will be given for cancellations made within one week of the event.