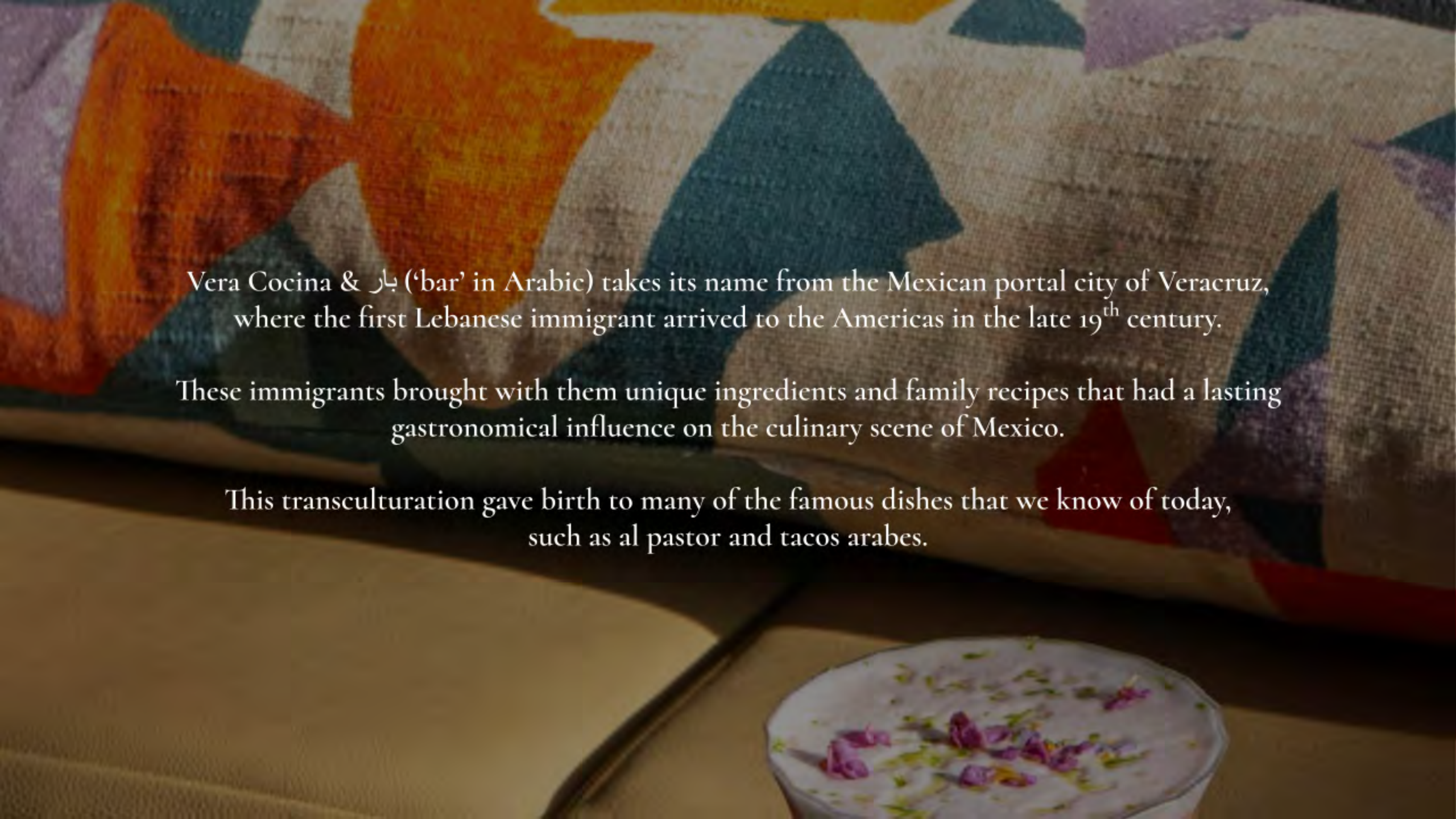




Vera Cocina & بار

A photograph of a restaurant interior. In the foreground, a long, light-colored wooden dining table is set with white plates, glassware, and cutlery. Several lit candles are placed along the table. The room features arched windows and doorways. A large, rectangular chandelier with many small lights hangs from the ceiling. On the wall, there are several decorative plates and a framed painting of a still life with food. A vase with dried flowers sits on a shelf near an arched window.

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 19th century.

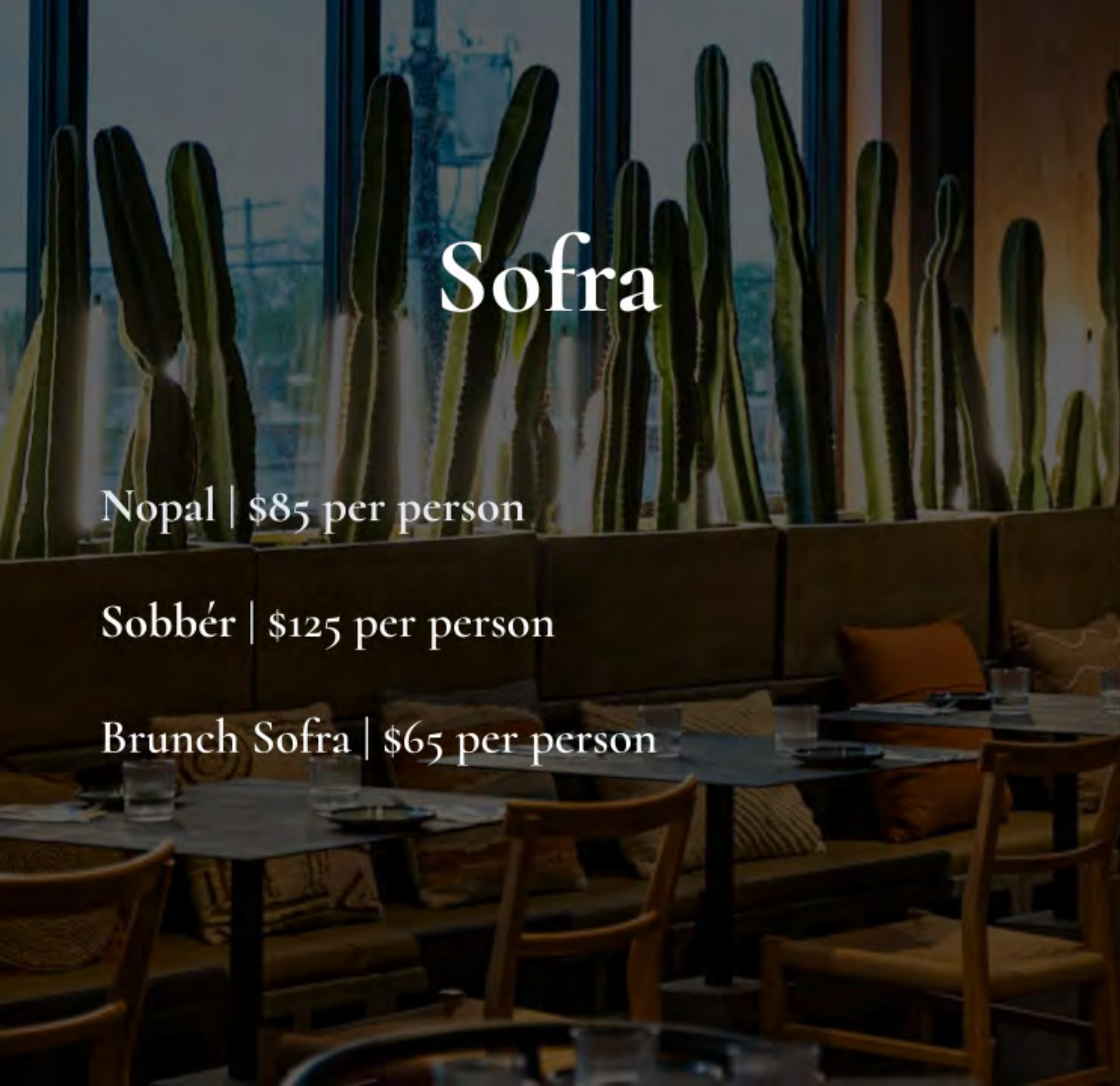
These immigrants brought with them unique ingredients and family recipes that had a lasting gastronomical influence on the culinary scene of Mexico.

This transculturation gave birth to many of the famous dishes that we know of today, such as al pastor and tacos arabes.



Family Meals



A photograph of a restaurant interior. In the foreground, there are several wooden chairs and tables set for dining. In the background, a large window is filled with numerous tall, slender cacti of various species. The lighting is warm and ambient.

Sofra

Nopal | \$85 per person

Sobbér | \$125 per person

Brunch Sofra | \$65 per person

A blurred, light-colored version of the same restaurant interior seen in the first image. It shows the wooden furniture, the large window, and the tall cacti in a soft, out-of-focus manner.

Sofra

/sofra/

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)

TOSTADAS Y SALSAS Molcajete salsa, Tomatillo salsa de Arbol, Papi Ganoush, Salsa macha (G,N)

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

FATTOUSH SALAD Romaine hearts, Cucumber, Tomatoes, Tortilla chips with Tajin, Creamy herb dressing (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

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)

BERENJENA

Slow-roasted eggplant, Pickled fig, Honey Lemon vinaigrette, Labneh (D)

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

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

HALLOUMI AND FIG Figs, Heirloom Tomatoes, Shaved Halloumi, Pistachio Dressing (D,N)

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)

TUETANO BRISKET Bone Marrow, Blue corn tortillas, Brisket

(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)

ZAATAR CORDERO 12 hour-Braised Lamb Shank, Bulgur, Zaatar breadcrumbs (G)

BERENJENA Slow-roasted eggplant, Pickled fig, Honey Lemon vinaigrette, Labneh (D)

PULPO Citrus-marinated grilled Octopus, Al Pastor sauce

BRANZINO Crispy-skin grilled whole Branzino (SERVES 3)

BISTEC A LA BRASA Grass-fed Bone-in grilled Tomahawk (SERVES 3)

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

For Your Sobbér Sofra Menu

ADD 2 SIDES

BROCOLINI Charred Brócolini, sumac vinaigrette, whipped labneh (D)

BATATA HARRA Marble potatoes, Black garlic sauce, Jalapeño cilantro ranch (D)

AROZZ Turmeric rice (D)

BAKED PITA Pita bread, Mexican zaatar, Garlic oil

ESPINACA Grilled Spinach, Poblano crema (D)

ESPARRAGOS MASHAWI Charred Asparagus, Dill vinaigrette

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)

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

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

Booking Process

If you wish to book a Large Party Reservation, please contact us via email at 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.