

verde



PÉREZ
ART
MUSEUM
MIAMI

CURRENTS: JUNE 20, 2019

Enjoy a live concert by indie rock band TOPS on the museum's waterfront terrace and a flash theater experience, by Miami Motel Stories, in the galleries.

FATHER'S DAY: JUNE 16, 2019

Come celebrate Father's Day at Verde! We will be featuring Flor de Cana vintage rum flights, specialty cocktails, cigar roller, and a Dad Worthy steak special.

FOURTH OF JULY: MEMEBERS ONLY

Come join us for a fun filled evening on Thursday, July 4th for this members only event. Museum membership inquiries may be made at Members@PAMM.org

TASTE WITH A TOUR

Enjoy a curated lunch at Verde after a private, group tour of the museum. Tours may be reserved in advance at PrivateTours@PAMM.org or (786)345.5628

JUNE 2019

STARTERS

HUMMUS + FLAT BREAD

heirloom cherry tomato, feta, cucumber
13

PEREZ CHOPPED SALAD

romaine, radicchio, corn, cucumbers, carrots, chickpeas, pepitas, avocado, parmesan, green goddess dressing
15

KALE CAESAR

tuscan kale, heirloom tomatoes, croutons
14

PROTEIN ADD-ONS

falafel 6 chicken 7 shrimp 9 market fish 10

PIZZA

MARGHERITA

san marzano tomato, basil, mozzarella
15

WILD MUSHROOM

caramelized onions, garlic crema, lemon thyme vinaigrette
16

PEPPERONI

mozzarella, chili honey
17

SQUASH BLOSSOM

zucchini, goat cheese, tomato sugo
20

*Consuming raw or undercooked eggs, beef, lamb, poultry, milk products, pork, seafood or shellfish may increase your chances of food borne illness.

INDIVIDUAL PLATES

CHEESEBURGER

cheddar, norfolk sauce
17
add applewood smoked bacon
2

KIMCHEE GLAZED PAN ROASTED SALMON

quinoa, cabbage, edamame egg
27

BRANZINO

patty pan squash, okra, romesco
23

CHICKEN UNDER A BRICK

crispy yukon potato, watercress, chimichurri
25

COCKTAILS

SPICY VERDE MARGARITA

ancho reyes verde poblano liqueur, lime, agave..... 14

CHARRED PINEAPPLE MOJITO

bacardi, charred pineapple, lime, mint..... 14

PASSION FRUIT DAQUIRI

flor de cana 4yr, passion fruit, lime..... 14

PITCHERS

"Take a pitcher, it lasts longer!"

@VerdeMiami

BOTTOMLESS MIMOSA.....24

SANGRIA..... 12 glass/ 45 pitcher

THYME FOR ANOTHER.....55

SPICY VERDE MARGARITA.....60

EXECUTIVE

CHEF

KAYTLIN

DANGARAN