

verde



PÉREZ  
ART  
MUSEUM  
MIAMI

**STARTERS**

**HUMMUS + FLAT BREAD**  
heirloom cherry tomato, mint, cucumber  
**13**

**WARM ASPARAGUS**  
bread crumbs, parmesan  
**14**

**BURRATA**  
spring pea, asparagus, truffle  
**15**

**TUNA POKE\***  
brown rice, avocado, edamame  
**17**

**PIZZA**

**MARGHERITA**  
san marzano tomato, basil, mozzarella  
**15**

**WILD MUSHROOM**  
Caramelized onions, garlic crema, lemon thyme  
vinaigrette  
**16**

**PEPPERONI**  
mozzarella, chili honey, oregano  
**17**

**SQUASH BLOSSOM**  
zucchini, goat cheese, tomato sugo  
**20**

**COCKTAILS**

**SPICY VERDE MARGARITA**  
ancho reyes verde poblano liqueur, lime, agave..... **14**

**PASSION FRUIT DAQUIRI**  
flor de cana 4yr, passion fruit, lime..... **14**

**CUCUMBER MARTINI**  
hendricks, muddled cucumber, lime..... **15**

**STRAWBERRY & RHUBARB SHRUB**  
beefeater, home-made jam, balsamic, saba..... **14**

**CHARRED PINEAPPLE MOJITO**  
bacardi, charred pineapple, lime, mint..... **13**

**BLOODY MARY**  
house made bloody mix ..... **13**

**PITCHERS**

"Take a pitcher, it lasts longer!"  
@VerdeMiami

**BOTTOMLESS MIMOSA**..... **24**  
**SANGRIA: Rose or Spring**..... **12 glass/45 pitcher**  
**RUM PUNCH**..... **12 glass/ 45 pitcher**  
**SPICY VERDE MARGARITA**..... **60**

**EXECUTIVE**

**CHEF**

KAYTLIN

DANGARAN

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

**SALADS**

**PEREZ CHOPPED SALAD**  
little gem, radicchio, corn, cucumbers, carrots, chickpeas,  
pepitas, avocado, parmesan, green goddess dressing  
**15**

**KALE CAESAR**  
tuscan kale, heirloom tomatoes, croutons  
**14**

**ROASTED BEET SALAD**  
little gem, florida oranges, gorgonzola, pistachios, orange chili  
dressing  
**14**

**PROTEIN ADD-ONS**  
falafel **6** chicken **7** shrimp **9** market fish **10**

**INDIVIDUAL PLATES**

**GRILLED CHICKEN CLUB**  
bacon, avocado, rosemary aioli  
**16**

**CHEESEBURGER**  
cheddar, norfolk sauce  
**17**  
add applewood smoked bacon  
**2**

**KIMCHEE GLAZED SALMON**  
quinoa, cabbage, edamame, egg  
**27**

**BRANZINO**  
patty pan squash, okra, romesco  
**23**

**CHICKEN UNDER A BRICK**  
crispy yukon potato, watercress, chimichurri  
**25**

MAY 2019

**GRADUATION DAY**

Whether you like lunch, brunch, or dinner, celebrate your graduation in a special way at our beautiful waterfront restaurant. Semi-private events available, e-mail [verde@pamm.org](mailto:verde@pamm.org)

**MOTHER'S DAY: MAY 12, 2019**

Let us help you show your love and gratitude to the most important women in the world! Plan ahead and receive a **10% discount** with pre-purchase for our 3-course prix fixe, family-style, Mother's Day Brunch Menu.

**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.

**THURSDAY NIGHT HAPPY HOUR 5PM-8PM**

Galleries open late, live music, food, \$5-After-5pm drink specials, as long as the music plays!