

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

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

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

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

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

THYME FOR ANOTHER
jim beam, st. germaine, blueberry, thyme..... 13

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
THYME FOR ANOTHER..... 55
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.