

verde

MENU

FROM THE EARTH

The Artist’s Palette <i>truffle turmeric hummus, beet tzatziki, baba ghanoush, za’atar flatbread & casabe (v, g, m)</i> <i>gluten free & dairy free option available</i>	19
Street Corn Arancini <i>caramelized corn risotto, lime crema, queso fresco, bacon, tajin, panela, cilantro (m, g)</i> <i>vegetarian option available</i>	18
Lemon & Truffle Grilled Oyster Mushroom Pintxos <i>beet tzatziki, pomegranate, toasted pistachios, spicy achiote oil (v, m, n)</i>	16
Brava Huancaína Potatoes <i>cayenne, kalamata dust, cilantro (v, g, m)</i>	16
Carrot & Clementine Soup <i>coconut milk, chili oil, green plantain mariquitas (vg, g)</i>	15

HANDHELDS

Grilled Fish Tacos <i>mahi-mahi al pastor, roasted pineapple chutney, cilantro aioli, pickled red cabbage, queso fresco, corn tortilla (m)</i>	18
Grilled Chicken Club <i>grilled chicken breast, guacamole, gem lettuce, tomato, bacon, rosemary aioli, fries or side salad (g, m)</i>	23
Verde Burger <i>aged white cheddar, gem lettuce, dill pickles, red onion, norfolk sauce, fries or side salad (g, m)</i> <i>vegetarian or vegan option available</i> add bacon +4 add egg +3	23

LARGE PLATES

Brick Chicken <i>half boneless chicken, crispy smashed potatoes, arugula, guasacaca (g)</i>	31
16 Hour Short Rib Ragu <i>aji panca & huacatay short rib ragu, egg pappardelle, grana padano (g, m)</i>	28

SALADS

Pérez Chopped Salad <i>baby gem lettuce, frisée, radicchio, mint, strawberries, avocado, fennel, feta, watermelon radish, pickled red onion, cucumber, crispy quinoa, mimosa vinaigrette & green goddess dressing (v, m)</i> <i>dairy free option available</i>	18
Spring Caprese <i>burrata, cherry tomatoes, honeydew, peach, starfruit, frisée & watercress salad, kataifi, truffle flower honey, white balsamic glaze, herbs & parmesan crumble (v, g, m)</i>	22
ADD ONS <i>pan seared salmon +12</i> <i>shawarma spiced chicken +9</i> <i>pan seared halloumi (m) +8</i> <i>grilled shrimp +12</i>	

JOSÉ PARLÁ *inspired plates*

Mojito Cubano Tiradito <i>mahi-mahi, mint oil, lemongrass, cubanelle pepper, shallots, cucumber, jalapeño, celery, mojito jello shot (contains alcohol) (g)</i>	19
Mango Salmon <i>pan seared salmon, tajin roasted mango sauce, soy glazed baby carrots, garlic chips, wasabi oil</i>	34
Dragon Fruit Key Lime Mousse <i>white chocolate milk crumbles, dragon fruit & raspberry coulis, pink oblea (m)</i>	17

Scan to see the Art that inspired these plates



PIZZA

Margherita <i>fresh mozzarella, tomato sugo, torn basil (g, m, v)</i>	18
Camarones al Ajillo <i>fontina sauce, garlic butter sautéed shrimp, banana pepper, sweet corn, chive (g, m)</i>	20
’Nduja <i>tomato sugo, pork chorizo, chili honey, ricotta, fresh mozzarella (g, m)</i>	20
Charred Maitake Mushroom <i>garlic crema, lemon oil, watercress, garlic chips (g, m, v)</i>	22

SWEETS

Lavender Pavlova <i>lavender meringue, lemon whipped cream, blackberry compote, toasted coconut, pistachios, fresh forest berries (n, m, v)</i>	16
Churro Cheesecake <i>Fireman Derek’s New York style cheesecake, dulce de leche sauce, panela (g, m, v)</i>	20
Cielito Lindo - a tribute to Miami’s sunsets <i>shortbread, greek yogurt & white chocolate bavarois, clementine, mango, pomegranate, ginger cookies, hibiscus coulis, cotton candy & citrus dust (g, v, m)</i>	16

BRUNCH *available Saturday & Sunday only*

Caracas Eggs Benedict <i>beet arepa, smoked salmon, chive hollandaise, pickled red onion & dill (g, m)</i>	23
Yellow Shakshuka <i>roasted yellow tomatoes & peppers, poached eggs, feta, avocado, mango, crispy corn, jalapeño, cilantro, za’atar flatbread (v, m, g)</i>	19
Verde Eggplant <i>stuffed eggplant, za’atar spiced yoghurt, mint, dill, parsley & frisée salad, puffed masala chickpeas, guasacaca (v, m)</i>	21
Guava Short Rib Bao Buns <i>slow cooked short rib, red onion, sweet bell peppers, cilantro, frisée, aji amarillo aioli (g, m)</i>	21
Coladita Tiramisu Pancakes <i>abuelita’s pancakes, coladita syrup, mascarpone & chantilly cream, fresh blackberries & blueberries, cacao dust (g, m, v)</i>	21