

# verde

## MENU

Executive chef Valeri Fuentes

### SMALL PLATES

#### The Artist's Palette

truffle turmeric hummus, beet tzatziki, baba ghanoush, za'atar flatbread & casabe (v, w, m, se)

19

#### Raspado Ceviche

shaved ice passion fruit leche de tigre, corvina, sweet potato, baby corn, avocado, pickled shallots, pomegranate seeds, watermelon radish, micro cilantro (f)

22

#### Cornbread Cachapa Brûlée

feta mousse, herb butter (v,w,m)  
*Carlos Cruz Diez heritage inspiration*

20

#### A Love Letter Empanadas

homemade empanadas, chorizo, mozzarella cheese, sweet plantain, black garlic truffle aioli, aji dulce romesco, guasacaca sauce, aji amarillo sauce (m, w, n - almonds-)

15

#### Dagger To Your Heart

cilantro & charcoal home made falafel, labneh, black garlic aioli (m, v)

16

#### Peas Be Mine

creamy green pea soup, poached egg, lime sour cream, basil oil, crispy Mortadella (m, e)

16

### HANDHELDS

#### Grilled Fish Tacos

swordfish al pastor, roasted pineapple chutney, cilantro aioli, pickled red cabbage, queso fresco, corn tortilla (m, f, s)

18

#### Grilled Chicken Club

grilled chicken breast, guacamole, gem lettuce, tomato, bacon, rosemary aioli, fries or side salad (g,m)

23

#### Verde Burger

aged white cheddar, gem lettuce, dill pickles, red onion, norfolk sauce, fries or side salad (w, m)

24

*vegetarian or vegan option available*

*add bacon+4 / add egg +3*

### SALADS

#### Pérez Chopped Salad

frisée, watercress & gem lettuce, roasted beet, blueberries, shaved fennel & celery, crumbled goat cheese, cucumber, pepitas, blackberry vinaigrette (m)

20

#### Miami Caesar Salad

frisée & baby gem lettuce, lemon zest, caesar dressing, queso fresco, chicharron croutons (m, w, f)

19

### ADD ONS

pan seared salmon +12

pan seared haloumi (m) +8

shawarma spiced chicken +9

grilled shrimp + 12

20% gratuity is applied to all checks

V vegetarian option / VG vegan / W contains wheat / M contains milk / N contains nuts / SE contains Sesame / F contains Fish / E contains Egg / SF contains Shell Fish / S contains Soy

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

### ART YOU CAN TASTE!

The dishes marked with an brush sign, were created and inspired by the exhibitions we currently have at the museum.



Scan the QR code to see the artworks our chef used as inspiration for this menu.



### LARGE PLATES

#### Brick Chicken

half bone-in chicken, crispy smashed potatoes, arugula, guasacaca (w)

32

#### Chromo-saturation Salmon

pan seared herb crusted salmon, japanese purple sweet potato purée, aji dulce romesco sauce, grilled green onions, rainbow carrots, basil oil (m, n -almonds-)

31

#### Chile En Nogada

charred poblano pepper, vegan chorizo & chickpeas filling, coconut milk, beet & cashews sauce, pomegranate seeds, dry apricot, achiote oil, micro cilantro (ve, n - cashew-)

24

### PIZZA

#### Margherita

fresh mozzarella, tomato sugo, torn basil (w,m)

18

#### Camarones al ajillo

fontina sauce, garlic butter sauteed shrimp, baby peppers, sweet corn, chive (w, sf, m)

21

#### Prosciutto Hawaiian

tomato sugo, prosciutto di parma, pineapple chutney, mozzarella (w, m, s)

22

#### Burrata & Mortadella

fontina sauce, toasted pistachio, spicy apricot marmalade (w, m, n - pistachio-)

23

### SWEETS

#### Lavender Pavlova

lavender meringue, lemon whipped cream, blackberry compote, toasted coconut, pistachios, fresh forest berries (m, v, n - pistachios-)

16

#### El Monte

coffee & dulce de leche alfajor, pistachio ice cream, pistachio sponge, fresh tarragon, palo santo smoke (w, m, v, n - pistachio-)

19

#### Dulce De Lechoza

ricotta ice cream, green papaya & papelon confiture, caramelized puffed rice (d) *Carlos Cruz Diez heritage inspiration*

17

### BRUNCH Available Saturday & Sundays

#### Breakfast Khachapuri

mozzarella & fontina sauce, bacon, sweet corn, chives, egg (m, w, e)

22

#### Caracas Eggs Benedict

beet arepa, smoked salmon, chive hollandaise, poached eggs, pickled red onion & dill (m, f, e)

23

#### Red Shakshuka

roasted peppers & tomatoes sauce, argentinian chorizo, feta cheese, avocado, homemade za'atar flat bread. (m,w,e)

21

#### Guava Short Rib Bao Buns

slow cooked short rib, red onion, sweet baby peppers, herb frisée salad, aji amarillo aioli (s, w, m)

21

#### Moussaka

abuelita's bolognese recipe, roasted eggplant, sarrapia bechamel sauce, fresh baby basil (m)

28

#### 3 Leches Pancakes

coconut 3 leches sauce, whipped mascarpone & chantilly dulce de leche cream (m, w, e)

21

#### Flan On The Rocks

chef's secret rum & flan recipe (m, e)

16

**Our weekend-only flan: limited & legendary.**

**Get yours before it's history.**

# BEVERAGE

## MENU

### COCKTAILS

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Matcha Martini Baileys, matcha, Tito's Vodka, vanilla syrup, Amaretto	18
Rose & Dragonfruit Tonic Rose water, lime juice, dragon fruit pure, Botanist gin, tonic water	18
Whiskey Honey Moon Markers Mark, grapefruit juice, honey syrup	18
Hot Honey Margarita Apple cider, Mi Campo Tequila, Triple sec, hot honey, lime juice	18
Red Wine Sangria Lime juice, simple syrup, pineapple juice, Brandy, Angostura bitters, Cabernet	16
Sunrise Mimosa Pineapple & orange juice, grenadine, cava brut	16
Spicy Melon Mojito Watermelon juice, Bacardi Rum, simple cyrup, Lime juice, mint leaves, jalapeno, club soda	16
Elderflower Apple Martini Germanine, Tito's Vodka, apple juice, Lime juice, agave	16

### MOCKTAILS

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Boba Passion Fruit green tea, mango syrup, pineapple juice	12
Coconut Cooler coconut water, lemon & lime juice, cucumber, mint, simple syrup	12
Gingerberry Smash lime juice, Muddled strawberry & mint leaves, ginger beer	12
Blank Canvas Lemonade Your choice of regular lemonade or mint and basil	8/10

#### ADD ONS + \$1

- Blueberry
- Strawberry
- Mango
- Rose
- Dragon Fruit

#### MIX AND MATCH!

### TEAS \$6

Matcha  
Chai  
Darjeeling  
Earl Grey  
Chamomile  
Jasmine

### WINE

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Faisao Vinho Verde Portugal	12/38
Yealands Sauvignon Blanc Marlborough	12/42
Tilia Chardonnay Mendoza	14/49
Collemassari Vermentino Montecucco	14/49
<b>RED</b>	
Planet Pinot Noir Oregon	14/49
Imagery Cabernet Sauvignon California	14/49
<b>ROSE</b>	
La Fete du Rose Cote De Provence	14/49
<b>BUBBLES</b>	
Campo Viejo Cava España	11/42
La Marca Prosecco Italy	14/48
Veuve Clicquot Yellow Label France	135

### BEER

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Prison Pals "The Goat IO" Lager	8
South Beach Brewing Company Ipa	8
Stella Artois	8
Michelob Ultra	8

### COFFEE

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Drip coffee	3.75
Espresso	4.25
Cappuccino	5.25
Lavender Cappuccino	8.50
Pistachio Cappuccino	8.50
Brown Sugar Boba Lattte	8.50
Latte	5.25
Cortadito	4.75
Macchiato	4.25
Americano	5.25
Hot Chocolate	

#### ADD ONS + \$1

- Lavander Syrup
- Pistachio Syrup
- Chocolate
- Caramel
- Vanilla