

verde

Executive Chef Valeri Fuentes

SMALL PLATES

The Artist's Palette 19
truffle turmeric hummus, dill & beet tzatziki, eggplant baba ghanoush, za'atar flatbread, casabe (v, m, w, se)

King Pleasure Tiradito 22
thinly sliced mahi-mahi, peruvian pepper leche de tigre, haitian pikliz, fresh mango, black sesame emulsion, fried duros (se, w, s, f)

Cornbread Cachapa Crème Brûlée 20
feta mousse, herb butter (v, m, w)
Carlos Cruz Diez heritage inspiration

A Love Letter Empanadas 15
chorizo, mozzarella, sweet plantain, aji dulce romesco, black garlic truffle aioli, guasacaca sauce, ají amarillo sauce (m, e, w)

The Legend Baos 21
haitian griot (pork shoulder), pickled peppers, spring greens and herbs, epis adobo aioli (e, w, m)

Carrot & Clementine Soup 14
coconut milk, achiote oil, green plantain mariquitas (vg, tn)

1982 Burrata 18
roasted golden berries, cherry tomatoes, tangerine marmalade, balsamic glaze, pistachios, apricots (m, n, v, w)

HANDHELDS

Grilled Fish Tacos 18
swordfish al pastor, roasted pineapple chutney, cilantro aioli, pickled red cabbage, queso fresco, corn tortilla (m, f, s)

Grilled Chicken Club 23
bacon, guacamole, gem lettuce, tomato, rosemary aioli, sourdough toast, fries or side salad (e, m, w)

Verde Burger 25
aged white cheddar, gem lettuce, red onion, dill pickles, brioche bun, norfolk sauce, fries or side salad (e, m, w)
vegetarian and vegan options available

ADD ONS
bacon +4 / egg (e) +3

SALADS

Perez Chopped Salad 22
frisée, watercress, romaine, orange & clementines segments, avocado, hearts of palm, heirloom tomatoes, mango, goat cheese, passion fruit vinaigrette, bread crumbs (v, m, w)

Miami Caesar Salad 20
frisée, romaine, lemon zest caesar dressing, queso fresco, chicharron croutons (m, w, f [anchovy])

ADD ONS
pan-seared salmon (f) +12 pan-seared haloumi (m) +8
shawarma spiced chicken +9 grilled shrimp (sf) +12

20% gratuity is applied to all checks

(v) vegetarian / (vg) vegan

(m) contains milk / (e) contains egg / (w) contains wheat

(pn) contains peanut / (tn) contains tree nut / (se) contains sesame

(f) contains fish / (sf) contains shellfish / (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 a brush icon 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 32
half boneless chicken, crispy smashed potatoes, arugula, guasacaca (w)

Pez Dispenser Salmon 31
pan-seared salmon accompanied with mofongo croquette, sweet corn, cherry tomato, lemon succotash, herb avocado mousse, green plantain charcoal crackers, spirulina accents (f, m, w)

Chile en Nogada 24
charred poblano pepper, vegan chorizo & chickpea filling, coconut milk, beet & cashew sauce, pomegranate seeds, dried apricot, achiote oil, micro cilantro (vg, tn)

PIZZA

Margherita 18
fresh mozzarella, tomato sugo, torn basil (m, w, v)

Argentinian Chorizo 24
alfredo sauce, smoked maitake mushroom, arugula, fresh grana padano (m, w)

Prosciutto Hawaiian 23
tomato sugo, prosciutto di parma, mozzarella, hot honey, pineapple chutney (m, w, s)

Four Cheese Fugazeeta 22
fontina, mozzarella, bleu cheese, grana padano, onion, chimichurri (m, w, v)

SWEETS

Lavender Pavlova 16
lavender meringue, lemon whipped cream, blackberry compote, toasted coconut, pistachios, fresh forest berries (v, m, tn)

Untitled By Chef Val 18
new york cheesecake, coconut and passion fruit sauce, scotch bonnet pepper flakes, edible art piece made by Chef Val (e, w, m, s)

Dulce de Lechoza *Carlos Cruz Diez heritage inspiration* 15
ricotta ice cream, green papaya & papelón confiture, caramelized puffed rice (v, m)

BRUNCH Available Saturday & Sunday

Reina Pepiada Tostada 17
slow-pulled chicken, feta & avocado mousse, lime & avocado emulsion, watercress & tarragon salad, corn tostada (e)

Caracas Eggs Benedict 23
smoked salmon, poached eggs, chive hollandaise, pickled red onion, dill, beet arepa (m, e, f)

Prosciutto & Goat Cheese Tartine 19
prosciutto di parma, whipped thyme goat cheese, clementine marmalade, pomegranate seeds, almond & oat granola, sourdough (m, w, tn)



Croque Mamacita 23
caribbean croque monsieur, pistachio mortadella, queso de mano, two fried eggs, bechamel (e, w, tn, m)

Verde Stuffed Eggplant 19
za'atar & sumac spiced yogurt, puffed masala chickpeas, guasacaca sauce, mint, dill, frisée salad (v, m, se, tn)

Cinnamon Roll Pancakes 22
cream cheese icing, crispy bacon, salty caramel sauce (m, e, w)

BEVERAGES

COCKTAILS

Lavender Gin & Tonic	16
Hendrick's Gin, St-Germain, lavender syrup, lime juice, tonic	
Rose & Dragon Fruit Tonic	16
Rose water, lime juice, dragon fruit purée, Botanist Gin, tonic water	
Sugar Ray Shandy 	13
Spanish lager, hibiscus syrup, pineapple juice, lemon juice	
Spicy Margarita	15
Mi Campo Tequila, Triple Sec, jalapeño, lime juice	
Red Wine Sangria	15
Lime juice, simple syrup, pineapple juice, brandy, Angostura bitters, Cabernet	
El Gran Margarita 	14
Mezcal repo, hibiscus syrup, lime juice, agave, chile reyes, and orange liqueur	
Verde Mojito	15
Bacardi Rum, simple syrup, lime juice, mint leaves, jalapeño, club soda	
Elderflower Apple Martini	15
St-Germain, Tito's Vodka, apple juice, lime juice, agave	

MOCKTAILS

Boba Passion Fruit	12
green tea, mango syrup, pineapple juice	
Coconut Cooler	12
coconut water, lemon & lime juice, cucumber, mint, simple syrup	
Blank Canvas Lemonade	8/10
your choice of regular lemonade or mint & basil	

ADD ONS +1

- Blueberry
- Strawberry
- Mango
- Rose
- Dragon Fruit

MIX AND MATCH!

TEAS 6

Matcha
Chai
Darjeeling
Earl Grey
Chamomile
Jasmine

SODAS 3.5

Coca-Cola
Sprite
Diet Coke
Coke Zero

WINE

WHITE

Faisão Vinho Verde	12/38
Portugal	
The Crossing Sauvignon Blanc	12/42
Marlborough	
Tilia Chardonnay	14/49
Mendoza	
ColleMassari Vermentino	14/49
Montecucco	

RED

Planet Pinot Noir	14/49
Oregon	
Imagery Cabernet Sauvignon	14/49
California	

ROSÉ

La Fête du Rosé	14/49
Côtes De Provence	

BUBBLES

Campo Viejo Cava	11/42
España	
La Marca Prosecco	14/48
Italia	
Veuve Clicquot Yellow Label	135
France	

BEER

Prison Pals "The Goat IO" Lager	8
South Beach Brewing Company IPA	8
Guava Haze Hefeweizen	8
Stella Artois	8
Michelob Ultra	8
Heineken	5

COFFEE

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

ADD ONS +1

- Lavender Syrup
- Pistachio Syrup
- Chocolate
- Caramel
- Vanilla