verde

Executive Chef Valeri Fuentes

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.

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)

The Purple Phase 25
chargrilled octopus paired with roasted purple potatoes and ajillo verde (m, sf)

Matese No. 13 18
Gruyere arancini accented with preserved lemon, truffle, green pea emulsion, pickled radish, chives, lemon oil (m, e, v)

Lump's Snack 17
Sourdough tartine topped with mascarpone-yogurt cream, piquillo peppers, sugar, chistorra sausage (e, w, m)

The Sculpture Soup 16
Coconut, parsnip, parmesan cheese, clementine oil, and lemon essence (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
shawarma spiced chicken +9
pan-seared haloumi (m) +8
grilled shrimp (sf) +12

An automatic gratuity of 20% will be added to all guest checks. This gratuity is distributed to our front-of-house service staff.

(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.

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)

Maitake Pappardelle 24
pappardelle pasta, charred maitake mushrooms, grana padano, lemon zest.(v, e, w)

PIZZA

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

Fig & Bleu Cheese Pizza 24
white sauce, mozzarella, blue cheese, fig jam, dried figs, arugula (m, w, v)

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

Veggie Pizza 22
fontina sauce, cherry tomatoes, charred maitake mushrooms, feta, spinachi (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)

Klee's Paradise 18
decadent three-layer chocolate cake with pistachio chantilly and delicate crispy wafers (e, m, tn)

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)

Yellow Shakshuka 23
poached eggs nestled in a vibrant yellow tomato and roasted pepper sauce with warm spices, jalapeño, feta, fresh mango, crispy corn and cilantro, served with toasted bread (e, w, m)

Ube French Toast 19
brioche french toast, whipped ube mascarpone chantilly, fresh blueberries and blackberries, ube condensed milk (m, e)

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

Landschaft Sour 15
Smaker's mark, lemon juice ,caramel, orange

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

La Carajillo 15
Sespresso, liqor 43, cacao extract, orange bitters

MOCKTAILS

Boba Passion Fruit 12
green tea, mango syrup, pineapple juice

Coconut Cooler 12
coconut water, lemon & lime juice, mint, simple syrup

Blank Canvas Lemonade 8/10
your choice of regular lemonade or mint & basil

Chili Lime Margarita 10
mandarin, persian lime, orange habanero, agave, sea salt

Mandora Spritz 10
mandora orange, bitter quassia, sarsaparilla, lion's mane mushroom, tonic

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

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 10" Lager	8
South Beach Brewing Orange IPA	9
South Beach Brewing Guava Haze Hefeweizen	8
Stella Artois	8
Michelob Ultra	8
Mango On My Mind IPA	9
Mango Cart Wheat Ale	9
Guava Cart Wheat Ale	9

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