

Nibbles

Endive Boat

*goat cheese, orange,
almond, balsamic*

4

Olives

*chili flakes, house
marinade*

5

Chips

shrimp fondida

8

Cheese Board

*assorted selection of
artisanal cheese*

MRKT

Charcuterie

*selection of house
cured meats*

MRKT

Oysters

*malpec oyster, caper
berries, lemons,*

6

Soup and Salads

Tortilla Soup

*tomato broth, pulled
chicken, smoked
jalapenos, avocado*

6

Grilled Octopus

*arugula, oven dried
tomatoes, tomato water,
citrus essence*

10

Spinach Salad

*crispy goat cheese,
lemon, sherry, candied
onion, pinon*

6

Bib Salad

*blue cheese, granny
smith, spicy cashews,
lavender vinaigrette*

8

Field Green

*chili infused oil, carrot,
cucumber, olives,
anchovy*

6

Calamari

*peppers, adobo sauce,
garlic aioli*

9

Ceviche

Tuna

*pineapple, cherry
tomato, habanero,
cucumber, avocado*

7

Hamachi

*lime, cilantro, tomato
pinon, jalapeno*

8

Scallop

*lemon, shaved radish,
cucumber, tomato*

compote

7

Red Snapper

*olives, serrano chile,
cilantro, lemon*

8

Crab

*green apple, lemon,
sugar snaps, saffron
aoli, poblano seed oil*

7

Tacos y pan

Fish Taco

*jerk seasoned tilapia,
pickled red cabbage,
guacamole*

9

Cuban Sandwich

*berkshire pork, chorizo,
swiss cheese, pickles*

9

Kobe Taco

*spiced kobe beef,
scallion, manchego,
dried dates, hard shell*

10

Tomate Flatbread

*tomatoes, basil, buffalo
mozzarella*

10

Black Truffle Flatbread

*chicken confit, goat
cheese, pesto, sundried
tomato, mushrooms*

11

Quesadilla

*habanero marinated
beef tenderloin, onions,
peppers*

9

Sea

Scallop

fennel, carrots, hearts of palm, sundried horseradish compote, agave nectar

11

Crispy Red Snapper

oyster, garlic, parsley

14

Spicy Rub Tuna

avocado, red onion, tomatoes, sherry

13

Lobster & Shrimp Frittata

peppers, onions, manchego, harrissa

15

PEI Mussels

tequila, chorizo, black beans, tomatoes

10

Crabcake

frisée, goat cheese, orange-garlic vinaigrette

13

Seared Striped Bass

braised endive, demi

14

Land

Short Rib

port wine reduction, fingerling smashed potatoes

11

Mapleleaf Duck

machuquillo, pineapple tequila glaze

13

Pork Belly

braised pork belly, brown sugar apples, pickled cabbage

10

Lamb

patatas bravas, fried egg

21

Giannone Chicken

capers, lemon, sofrito tomato rice

10

Painted Hills Filet

applewood bacon wrapped, red onion confit, cabrales cheese

19

Paella

Servs 2-4. Available until 30 minutes before closing

Carne Paella

asparagus, spinach, cherry tomato, crimini, chorizo

37

Pescado Paella

smoked chicken, lobster, shrimp, scallop, mussels

39

Lobster & Chicken Paella

blood orange glaze, onions, peas, carrots

42

Paella is one of the most unique rice dishes in the world. There are many different styles of paella in Spain – some say that there are as many paella recipes as there are people.

At Verdad we offer you our unique versions. Please allow 45 minutes cooking time.

And do give the rice 5 minutes for settling, flavor blending, and rice relaxing.

Tasting Menus

Chef Tasting Menu

*a personalized menu for your table
reservation only* 65

Taste of Verdad

four featured courses 35

Vegetables

Asparagus
Black Beans

Chorizo Patatas Bravas
Sugar Snap Peas

Yucca Fries
Truffle Mashed Potatoes

