



VERDE

Flavors of Mexico



AGUACHILE



TIRADITO
DE ATUN



BOTANAS

APPETIZERS

TUETANOS

Beef bone marrow topped with arrachera. **\$24**

*Regular **\$19**

TIRADITO DE ATUN

Slightly seared tuna over Chef's morita leche de tigre. **\$23**

AGUACHILE

Tossed with a soft cured shrimp in lime and spices. **\$19**

CEVICHE

Our famous ceviche.

OCTOPUS \$20

SHRIMP \$18

EMPANADAS TRIO

HONGOS | Sauteed mushroom and epazote. **\$16**

TINGA | Shredded chicken. **\$16**

ASADA | Grilled steak. **\$16**

TAMALES **Contain nuts*

PORK | Pork, red sauce. **\$14**

CHICKEN | Shredded chicken, hand-crafted mole sauce. **\$14**

OSTIONES ROCK A VERDE

OYSTERS | Our version of Rockefeller oysters. Also available fresh on the shell **\$18**

***Health Advisory:**

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The majority of our dishes can be made gluten-free or vegetarian upon request.





BOTANAS

APPETIZERS

VERDE JALAPENOS

Roasted jalapeños stuffed with creamy cheese and wrap in bacon. *\$12*

CHARD AVOCADO

Hass imported avocado, grilled to char in an open flame over a bed of arugula. *\$12*

ESQUITE

Mexican street corn topped with queso cotija, chilito and lime. *\$9*

QUESO FUNDIDO

Melted Manchego and Chihuahua cheeses served with tottrillas. Available in

Chorizo *\$15* Asada *\$16* Veggies *\$15*



SALSAS CLASICAS

CLASSIC DIPS

QUESO DIP *\$9*

CHORIZO DIP *\$10*

GUACAMOLE

Hand-made fresh, avocado, pico de gallo, lime, salt. *\$12*

VERDE DIP

Queso Dip, Ground Beef and Pico de Gallo. *\$11*



SOPAS

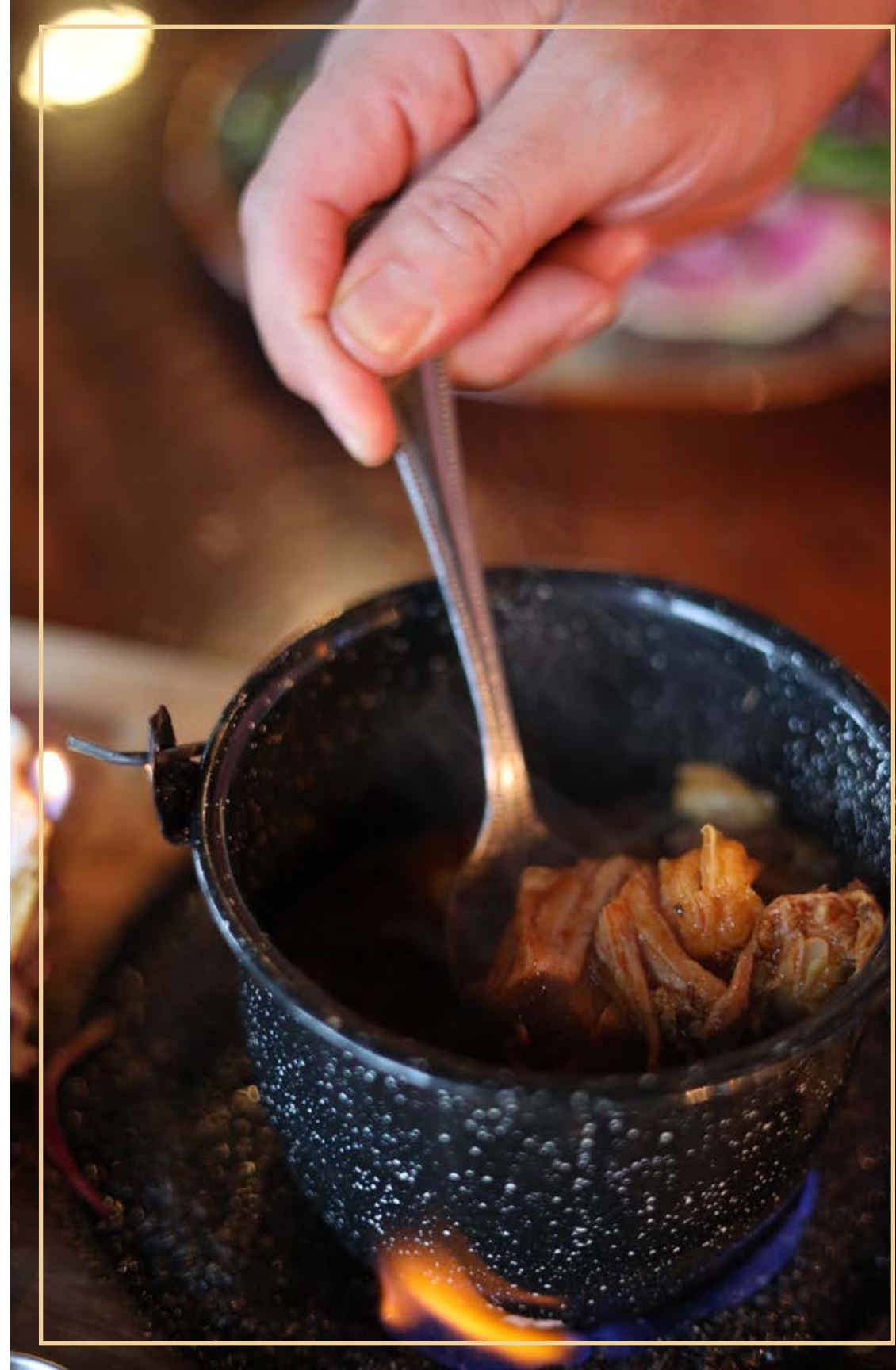
SOUPS

CHICKEN TORTILLA SOUP

House stock & spices with grilled chicken *\$12*

POZOLE

Traditional Mexican soup made with pork, hominy and red chiles *\$17*



ENSALADAS

S A L A D S

SIGNATURE SALAD

Fresh greens, arugula, fresh cut cucumbers, jícama, avocado, queso fresco, grape tomatoes, red onions, sweet jalapeño, vinaigrette.

GRILLED CHICKEN \$16

STEAK \$18

SALMON \$23

SHRIMP \$20

CRISPY TACO SALAD

Mixed greens, corn, black beans, tomato, cheese, cabbage, sour cream, guacamole.

GRILLED CHICKEN *Onions & Peppers* **\$17**

STEAK *Onions & Peppers* **\$18**

SHRIMP *Onions & Peppers* **\$19**

GROUND BEEF \$16

TINGA *Shredded Chicken* **\$16**





QUESABIRRIAS

TRY OUR POPULAR NEW ITEM



MOLCAJETE

DIVE INTO TRADITIONAL FLAVOR



LAMB CHOPS

INCREDIBLY TENDER MEAT



BROCHETAS DE CAMARÓN

ENJOY THE TROPICAL FLAVOR



NUESTRO ORGULLO

OUR PRIDE

MOLCAJETE

Bursting hot lava rock filled with:

Grilled steak, chicken, shrimp, chorizo, ranchera salsa, cactus, onion, panela, served with rice, beans. **\$37**

CARNE ASADA

Marinated open-fire grilled skirt steak.

Panela, rice, beans, onions, cactus. **\$30**

RIBEYE

Hand cut 10oz Ribeye, grilled bacon jalapeno and charro beans. **\$43**

LAMP CHOPS

Marinated lamb in dark beer, onions, and spices grilled to perfection and pair with salsa reyna. **\$32**

COCHINITA PIBIL

slow-cooked achiote pork, beans, pickled red onions, xnic-pec habanero salsa, tortillas. **\$23**

CARNITAS

An always classic described by our style. **\$23**





Pescado Dorado

NUESTRO ORGULLO

OUR PRIDE

PESCADO DORADO

Super 2 lbs plus deep fried snapper crown with herb butter. \$42

SALMON

Chilean filet in white rice, arugula and grilled squash. \$28

PULPO AL AJO OR AL PASTOR

Char-grilled octopus, rice, asparagus.

Our famous way to represent this exotic delicacy. \$29

Ask for garlic butter or al pastor.

CHILE POBLANO CAPEADO

Poblano pepper capeado on an emulsification of chile de arbol. \$21

PAELLA DE MARISCOS

Fish, mussels, clams, octopus, shrimp, white rice. \$29

BROCHETAS DE CAMARON

Jumbo shrimp hangin over rice and salad. \$33



Chile Poblano Capeado



Pulpo al Ajo



Paella de Mariscos

STREET TACOS

RIBEYE TACOS

Costra de queso and a premium chopped ribeye with a bone marrow. **\$22**

ARRACHERA

Outer skirt steak

Garnished with cilantro and onion. **\$17**

PASTOR

Slow roasted marinated pork

Garnished with cilantro, grilled onions and grilled pineapple. **\$16**

MOLE **CONTAINS NUTS*

House grilled chicken in mole sauce

Garnished with red onion and sesame seeds. **\$16**

CAMARÓN

Sautéed Shrimp with Chipotle

Garnished with red cabbage and avocado. **\$18**

CARNITAS

Garnished with pico and cilantro. **\$16**

TINGA

Shredded chicken

Garnished with cilantro, queso fresco and crema. **\$15**

QUESABIRRIAS

Birria style beef with melted cheese.

Cilantro, grilled onions chile de arbol sauce. **\$20**

CHORIZO

Mexican sausage

Garnished with cilantro and onions. **\$16**

PESCADO

Sautéed Fish with Chipotle

Garnished with red cabbage and avocado. **\$17**

PULPO

Sautéed octopus

Garnished with red onion, aioli and cabbage. **\$17.50**

CHAPULÍN

GRASSHOPPER High in Protein.

Crunchy, dehydrated real grasshoppers.

Garnish with pico and cured red onions. **\$16**

VEGGIE TACOS

Fresh farm calabazitas and mushroom sauteed with corn and epazote crown with queso fresco and cilantro. **\$15**

Pastor

Quesabirrias



RIBEYE TACOS

DELICIOUS, AMAZING, AND OH SO MOUTHWATERING!

ENCHILADAS

ENCHILADAS MEXICANAS

Three enchiladas smothered in ranchera and tomatillo sauce with arugula, and spanish rice. **\$18**

ENCHILADAS DE MOLE

Three corn tortillas filled with chicken and mole sauce. Served with rice and veggies **\$18**

**Contain nuts*



FAVORITOS

POLLO CON MOLE **Contains nuts*

Whole leg and thigh roasted and immersed in our house made mole. **\$20**

POLLO CHIPOTLE

Chipotle crown chicken breasts

Rice, beans, lettuce, sour cream, pico de gallo, guacamole. **\$18**

ARROZ CON POLLO

Rice, grilled chicken, cheese **\$17**

Add veggies **\$2** | Add steak **\$3** | Add shrimp **\$3**

FAJITAS

bell pepper, onion, tomato, choice of protein, rice, beans, guacamole, sour cream, pico de gallo, tortillas.

SHRIMP \$23

STEAK \$22

CHICKEN \$20

THREE-WAY \$26

VEGGIES \$17

ADD SHREDDED CHEESE +\$2

OR CHIPOTLE SAUCE +\$1.5





BURRITOS

BURRITO MEXICANO

SERVED DRY

Rice, black beans, pico de gallo, served with fries, cheese sauce, tomatillo sauce. **\$18**

PASTOR | ASADA | GRILLED CHICKEN | SEASONED GROUND BEEF | VEGGIE

Add guacamole +\$3

BURRITO FAJITA

SMOOTHERED IN SALSAS

Rice, green pepper, tomato, beans, onions, cheese sauce, ranchero sauce, green sauce.

Served with rice, lettuce, black beans, pico de gallo, sour cream.

SKIRT STEAK **\$18**

GRILLED CHICKEN **\$17**

SHRIMP **\$19**

QUESADILLAS

QUESADILLA VERDE

Flour tortilla, mozzarella cheese, pico de gallo.

Served with rice, lettuce, guacamole, sour cream.

GRILLED STEAK **\$18**

CHICKEN **\$16.50**

SHRIMP **\$18**

CHORIZO **\$17.50**

VEGGIE **\$16.50**





CHIMICHANGAS

FAJITA CHIMICHANGA

Bell pepper, onion, tomato, cheese sauce, deep fried. Served with rice, beans lettuce, pico de gallo, sour cream, avocado slices.

SKIRT STEAK \$19

GRILLED CHICKEN \$17

SHRIMP \$20

VEGGIE \$16

CLASSIC CHIMICHANGA

Deep fried, cheese sauce, rice, beans, lettuce, pico de gallo, sour cream, avocado slices.

GROUND BEEF \$17

SHREDDED CHICKEN \$17

COMBINATION PLATTERS

TWO CHOICES \$16

THREE CHOICES \$18

ENCHILADA | TACO | BURRITO

TAMAL | QUESADILLA | TOSTADA

Stuffed with your choice of one:

Seasoned ground beef, shredded chicken, beans, cheese.





POSTRES

DESSERTS TO SATISFY
YOUR SWEET TOOTH

TRES LECHES CAKE

Moist cake made with three kinds of milk, topped with drunken berries. *\$15*

CHURROS

Traditional Mexican Churros tossed in cinnamon and sugar.

Served with vanilla ice cream. *\$15*

CHEESECAKE DE PLATANO MACHO

Our signature cheesecake crusted in sweet plantains and topped with our homemade caramel sauce and a side of plantains. *\$14*

FRIED ICE CREAM

fried breaded ice cream followed by a house made bunuelo, in a drizzle of our own cajeta. *\$16*





DIGESTIVOS

FOR AFTER EATING

Kahlua \$8

Carajillo \$14

Grand Marnier \$11

CATERING

Guaranteed to satisfy your entire group!

\$12.99 per person

Fiesta Taco Bar

Includes: Ground beef, shredded chicken, soft shell tortillas, hard shell tortillas, refried beans, Spanish rice, queso (cheese dip), chicken flautas, corn tortilla chips and salsa, sopapilla, shredded cheese, lettuce, pico de gallo, sour cream and guacamole.

\$13.99 per person

Grilled Fajita Bar

Includes: Grilled chicken and grilled steak fajitas, soft shell tortillas, mini wet burritos, refried beans, Spanish rice, chicken flautas, corn tortilla chips and salsa, sopapilla, shredded cheese, lettuce, pico de gallo, sour cream and guacamole.

Addons

Available at an additional cost

| | | | |
|-----------------|----------|---------------|--------------|
| Guacamole | 1/3 tray | \$50 | Serves 20-25 |
| Guacamole | 32oz | \$25 | Serves 10-15 |
| Guacamole | 16oz | \$15 | Serves 5-10 |
| Queso Dip | 1/3 tray | \$50 | Serves 20-25 |
| Queso Dip | 32oz | \$25 | Serves 10-15 |
| Queso Dip | 16oz | \$13.5 | Serves 5-10 |
| Black Beans | 1/4 tray | \$17 | Serves 5 |
| Mix Veggies | 1/4 tray | \$17 | Serves 5 |
| Esquite | 1/3 tray | \$35 | Serves 20 |
| Pork Tamales | - | \$3.5 | Each |
| Chicken Tamales | - | \$3.5 | Each |
| Sopapilla | - | \$5 | 3 pieces |
| Soda | 2 Ltr | \$5 | Serves 10-12 |
| Tortillas | - | \$3.5 | 12 pieces |
| Chafing Dishes | - | \$35 | - |



Delivery Available!

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and the entire indy metropolitan area.

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info@verdegroupp.us

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