

AUSTIN RESTAURANT WEEKS

3-COURSE VERDE MENU

AUGUST 28–SEPTEMBER 13, 2026 | \$50* PER PERSON

VERDAD True Modern Mexican will donate \$7 from each dinner sold to the Central Texas Food Bank.



FIRST COURSE

Choice of one Soup OR Salad

Mexican Chicken Noodle Soup

Hearty chicken soup made with a charred salsa broth base, 100% organic chicken, fideo, potatoes and sliced jalapeños

Caesar Verdadera Salad

Baby Romaine lettuce, goat yogurt Caesar dressing, Cotija cheese and tortilla croutons

SECOND COURSE

Choice of one

Filet Mignon Tacos

Three tacos featuring beef tenderloin seasoned with our proprietary blend and seared on the plancha. Served with our grilled heirloom blue and white masa corn tortillas with Monterey Jack cheese, avocado, pickled onion and chipotle mayo

Garlic Shrimp Fajitas for One

Tail-on garlic shrimp grilled over live wood and served with poblano peppers and onions, guacamole, pico de gallo and salsa tatamada

Pork Enchiladas with Salsa Verde

Pork braised with three green chiles, tomatillos, wrapped in heirloom blue and white masa corn tortillas and topped with Monterey Jack cheese

100% Organic Chicken Fajitas for One

Sliced chicken breast served with poblano peppers and onions, guacamole, pico de gallo and salsa tatamada

Vegan Relleno

Charred poblano filled with corn, white beans, spinach, sunflower seeds and roasted butternut squash with cashew crema

Served with all Entrées

Red Rice, Cilantro Rice and Black Refried Beans

THIRD COURSE

Dessert Trio

A TASTING OF EACH:

Mini Margarita Lime Tart
Made with fresh limes in a ginger snap crust, topped with light whipped topping

Mini Seis Leches Cake
Sweetened condensed milk, sweetened condensed coconut cream, almond milk, goat milk, evaporated milk and heavy cream – because why stop at three

VERDAD Burnt Milk Candy

- Gluten Friendly**
- Gluten Friendly with modifications**
- Vegetarian**
- Vegan**
- Contains Nuts** ask for modifications
- Dairy-friendly**
- Dairy-friendly with modifications**
- Undercooked***