



TRUE MODERN MEXICAN

AUSTIN RESTAURANT WEEKS

5-COURSE GRANDE MENU

AUGUST 28–SEPTEMBER 13, 2026 | \$75* PER PERSON

VERDAD True Modern Mexican will donate \$10 from each dinner sold to the Central Texas Food Bank.

FIRST COURSE

Choice of one Starter

Mole Tasting ☞ N D

Salsa Tasting ☞ V D

Individual Guacamole ☞ X D

Individual Pinto Bean
Hummus ☞ X D

SECOND COURSE

Choice of one Soup OR Salad

Mexican Chicken
Noodle Soup D

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

Seasonal Salad ☞ X

Watermelon Salad with Lime Pepitas
Fresh watermelon and cucumbers tossed
with lime juice, zest and Tajin. Finished
with roasted and spiced pepitas,
jalapeños, red onion, mint leaves and a
balsamic drizzle

Caesar Verdadera Salad ☞ U

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

THIRD COURSE

Choice of one Sorbete ☞ X D

Pink Paloma Grapefruit

Tamarind Ginger

Watermelon

Pineapple

FOURTH COURSE

Choice of one

8 oz. Oaxacan Filet ☞ N O U

Bacon-wrapped Beef Tenderloin on Cherry Mole with
Mexican Corn Relish and topped with Chile Verde Butter

Salmon Segueza ☞ D U

6 oz. live-wood grilled salmon served over heirloom masa,
fresh corn and green chile sauce, complemented with a red
pepper sauce; garnished with sweet tomatillo relish

Seared Sea Scallops with
Huitlacoche 'Caviar' ☞ O U

Three colossal seared New Bedford Sea Scallops on Mole
Amarillo served with shrimp and corn blinis topped with
Huitlacoche 'Caviar' garnished with chayote and radish

Cherry Mole Duck ☞ N O U

All-natural, half duck roasted and stuffed with red rice,
mild chiles and tomatoes, surrounded by cherry mole

Smoked Steak Relleno ☞ N

Charred poblano filled with Beef Tenderloin, New York
Strip, Ribeye and Perry's Homemade Smoked Sausage,
served on tomato habanero sauce and topped with
Monterey Jack cheese

Vegan Relleno ☞ X N D

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

INDIVIDUAL SIDE

Choice of one

Chipotle Roasted Baby Carrots ☞ V N

Caramelized Brussels Sprouts ☞ O

Yuca Mash ☞ V

OR

Red Rice, Cilantro Rice and
Black Refried Beans ☞ O

FIFTH COURSE

Choice of one

Seis Leches Cake ▼ N

Sweetened condensed milk,
sweetened condensed coconut cream,
almond milk, goat milk, evaporated
milk and heavy cream — because why
stop at three

Chocolate Chili Soufflé ▼

Warm molten chocolate cake with
spiced ganache center and Mexican
vanilla bean ice cream

Dessert Trio N

A tasting of Seis Leches Cake,
Burnt Milk Candy and
Margarita Lime Tart

- ☞ Gluten Friendly
- ☞ Gluten Friendly with modifications
- ▼ Vegetarian
- X Vegan
- N Contains Nuts ask for modifications
- D Dairy-friendly
- O Dairy-friendly with modifications
- U Undercooked*

*Austin Restaurant Weeks menu is available upon request only for DINE-IN (tax & gratuity not included) as well as TO-GO PICKUP (Tax+ 15% handling fee applied to TO-GO purchases. NO GRATUITY NECESSARY).

This menu is not available via delivery platforms. Austin Restaurant Weeks Menu not available for private dining events.

07.10.26