



TRUE MODERN MEXICAN

# AUSTIN RESTAURANT WEEKS

## 5-COURSE GRANDE MENU

AUGUST 29-SEPTEMBER 14, 2025 | \$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 ☞ ☐

Salsa Tasting ☞ ▼

Individual Guacamole ☞ ✕ ☐

Individual Pinto Bean  
Hummus ☞ ✕ ☐

### SECOND 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

Seasonal Salad ☞ ✕

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 ☐

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

### THIRD COURSE

Choice of one Sorbete ☞ ✕ ☐

Pink Paloma Grapefruit

Tamarind Ginger

Watermelon

### FOURTH COURSE

Choice of one

8 oz. Oaxacan Filet ☞ ☐ ☐

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

Salmon Segueza ☞ ☐ ☐

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

Seared Sea Scallops with  
Huitlacoche 'Caviar' ☞ ☐ ☐

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 ☞ ☐ ☐

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

Smoked Steak Relleno ☐

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 ☞ ✕ ☐

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 ☞ ▼ ☐

Caramelized Brussels Sprouts ☞ ☐

Yuca Mash ☞ ▼

OR

Red Rice, Cilantro Rice and  
Black Refried Beans ☞ ☐

### FIFTH COURSE

Choice of one

Seis Leche Cake ▼

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

Chocolate Chili Souffle ▼

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

Dessert Trio

With Seis Leches Cake,  
Burnt Milk Candy and  
Margarita Lime Pie

- ☞ Gluten Friendly
- ☐ Gluten Friendly with modifications
- ▼ Vegetarian
- ✕ Vegan
- ☐ Dairy-friendly
- ☐ Dairy-friendly with modifications
- ☐ Undercooked\*

\*Austin Restaurant Weeks menu is available upon request only for DINE-IN (tax & gratuity not included) as well as TO-GO (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.

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