



BAR VERDE

BY MATTHEW KENNEY

Bar Verde brings Matthew Kenney's passion for plant-based cuisine to a new Mexican concept with influences from other Latin countries. Guests will be treated to an array of sharing plates, including variations on guacamoles, ceviches, chips and salsas, a full taco menu, and a large number of unique main course preparations paired with an extensive list of organic and sustainable tequila and mezcal cocktails in a warm, casual environment, located in the heart of the East Village.

65 Second Avenue, New York, NY 10003

212.777.6965

eventsbarverde@gmail.com

barverdenyc.com

PARTY MENU

served family style, includes open bar for 2 hours



FIRST COURSE

CHIPS AND SALSA

pico de gallo, yucatan pepita, salsa verde

NACHOS

butternut queso, black beans, pico de gallo, cashew crema, guacamole, jalapeno, radish

SECOND COURSE

HEARTS OF PALM CEVICHE

avocado, south american corn, leche de tigre, chipotle oil

QUESADILLA

spicy cashew cheese, pickled cabbage, salsa verde

ELOTE

grilled corn, chipotle crema, chile, almond cotija, lime



THIRD COURSE

TACOS - choose two

quinoa chorizo, adobo carrot, maitake mushroom carnitas, spicy cauliflower, jackfruit barbacoa

FOURTH COURSE

please choose one

CHEESECAKE

CHURROS AND CHOCOLATE

BRUNCH MENU

SHARE

GUACAMOLE VERDE

chile, lime, cilantro, tomato, onion

NACHOS

butternut queso, black beans, pico de gallo, cashew crema, guacamole, quinoa querizo, jalapeno, radish

CHOPPED MIX SALAD

romaine, avocado, corn cilantro, tortilla strips

WILD MUSHROOMS + CARAMELIZED ONION QUESADILLA

epazote, cheddar cashew cheese, pico de gallo, salsa verde

TACOS

WILD MUSHROOM CARNITAS

salsa verde, guacamole fresno chili, shaved radish

CAULIFLOWER AL PASTOR

smoked pineapple, salsa roja, scallion, lime, cashew cream

JACKFRUIT PIBIL

guacamole, salsa verde, cashew crema

BREAKFAST

all served with plant-based eggs & homemade potatoes

AVOCADO TOSTADA

cashew crema, pickled baby beets

BREAKFAST BOWL

salsa ranchera, corn, jalapeno, beans, red peppers, jackfruit. cashew butternut

HUEVOS RANCHEROS

beans, cashew butternut, salsa ranchera

CHILAQUILES VERDES

roasted mushrooms, avocado, epazote, lemon crema, manchego cheese

CHORIZO ENFRIJOLADAS

smoked avocado, nopales, black beans, cashew crema, corn tortilla

TLAYUDA MIXTA

jackfruit, cauliflower, corn, salsa rancheras, turmeric cheddar queso cashew

TACOS DE HUEVOS CON SALSA ROJA

quinoa sausage, salsa ranchera, avocado, pico de gallo

BRUNCH BURRITO

mole, roasted potatoes, black beans, avocado, salsa verde, cashew crema

PLANTAIN PANCAKES

vermont maple syrup. ricotta cheese

DESSERTS

CHURROS + CHOCOLATE

FLAN + MAPLE SYRUP CARAMEL

CHEESECAKE

ADDITIONAL SERVICES

We are happy to assist you in planning all aspects of your event. Please inquire for further information on off-site events and catering.

SECURING YOUR EVENT

A credit card is required to reserve event space. The final guest count is required 48 hours prior to event date. The final price will be calculated based on the actual guest count or guaranteed count provided, whichever is greater.

SERVICE AND ADMINISTRATIVE FEES

All prices are subject to a 8.775% sales tax and all food and beverage pricing is subject to a 20% gratuity. Food and beverage minimums and additional service and administrative charges may apply.

SPACE FEES

Some private events may be subject to a space fee, determined by the date and length of the event.

CANCELLATION POLICY

Events cancelled 24-72 hours of the event are subject to a 50% cancellation fee. Cancellations within 24 hours of the event will be held responsible for the entire cost of the event. Deposits are fully refundable if events are cancelled no later than 72 hours from events day and time.





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