

DINNER MENU

FROM THE OVEN

- traditional pidettes with your choice of
- GROUND SEASONED LAMB · 5
- KASSERI CHEESE · 4
- SOUJOUK & KASSERI · 5
- SPINACH & PINE NUTS · 5
- GREEK SALAD FLATBREAD · 8
- WILD MUSHROOM, ROASTED GARLIC & CHECHIL CHEESE FLATBREAD · 8

SMALL PLATES & MEZES

- Marinated Mediterranean Olives · 8
- Homemade Grape Leaves · 6 / 9
- Roasted Whipped Eggplant · 9
- Crispy Phyllo Rolls · 6 / 10
- Warm Hummus with Pastirma · 8
- Turkish Smoked Lamb Tacos · 11
- Pastirma Wrapped Feta-Stuffed Dates · 9
- Zucchini and Eggplant Croquettes with Garlic Labne · 9
- Portuguese Fried Calamari · 15
- Soujouk Lollipops · 7
- Lamb "Adana" Cut Roll · 13
- Chicken "Adana" Cut Roll · 11
- Mediterranean Meatball Sliders (2 per order) · 9
- Steamed Mussels in Spicy Marash Tomato Broth · 9
- Lentil & Bulgur Tartare · 8
- Vegetable Stuffed Bell Pepper w/ Dill Labne · 11

CHEF'S MEZE SAMPLER

a tasting plate of our various mezes, including chef's inspirational additions · 23

SALADS

- PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley, peeled walnuts in pomegranate – lemon dressing · 12
- WATERMELON & FETA SALAD · cubed sweet watermelon, savory sheep's milk feta, sweet basil dressing · 13
- GRILLED SHRIMP TABOULEH SALAD · coarse bulghur, parsley, mint, red onion, tomato, red & green peppers · 15
- SEAFOOD MOSAIC · marinated fish, baby octopus, calamari, shrimp and mussels, with olives, bell peppers and herbs · 17
- MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil · 12
- MEDITERRANEAN PEASANT SALAD · cucumbers, baby heirloom tomatoes, parsley, onion, red wine vinaigrette · 13

add crumbled sheep's milk feta cheese to any of the above salads · 3

FROM THE BRASIER

- PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 27
- MARINATED LAMB LOIN SHISH · tender cubes of marinated lamb loin grilled to medium rare · 39
- BABY LAMB CHOPS · extra virgin olive oil, sea salt and turkish paprika, served with garlic whipped potatoes and piquillo peppers · 34
- SLICED SIRLOIN "SHASLIK" STEAK · grilled red and green peppers, sweet onions, bulgur pilaf · 31
- FILET MIGNON MEDALLIONS · center cut, wrapped with mediterranean air dried beef pastirma, served with roasted red potatoes · 35
- CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 25
- HAND GROUND CHICKEN "ADANA" · peppers, parsley and mediterranean spices · 23
- MIXED GRILL PLATTER · featuring the main plates segment of The Pera Tradition as a generous individual order · 37
- PAN-ROASTED SALMON · yoghurt dill sauce with chopped Turkish salad · 29
- MEDITERRANEAN-STYLE GRILLED WHOLE FISH · roasted tomato and lemon, extra virgin olive oil, filleted upon request · M/P
- SWORDFISH BROCHETTE · anchovy chili marinade, served with a sumac-oregano pesto and bulgur pilaf · 32
- VEGETABLE BUCATINI · hollow tube pasta with market vegetables, parsley, basil and garlic, aged ricotta · 21
- STEWED TURKISH OKRA · vegetable – tomato broth, marash peppers, served with francala crostini · 19

THE PERA TRADITION

chef's tasting menu of our meze and meat specialties, served family-style to the entire table

mezes

- pera-style tomato & onion
- roasted whipped eggplant
- lentil & bulghur tartare
- warm hummus with pastirma
- seasoned lamb pidette

main plates

- tender chicken brochette
- seasoned lamb riblets
- sliced sirloin "shashlik"
- your choice of our signature lamb or hand ground chicken "adana"

side dishes

- bulghur pilaf
- yoghurt "cacik"

· 49 ·

per person

2-course wine paired with sommelier's selections

· 19 ·

add'l per person

SIDE DISHES

- BULGHUR PILAF · 7
- GRILLED SPICY PEPPERS · 8
- MEDITERRANEAN FRIES · 7
- GRILLED ASPARAGUS · 8
- HERB ROASTED RED POTATOES · 8
- FIRE-ROASTED VEGETABLES · 11
- MIXED GREENS · 7
- YOGHURT "CACIK" · 8

consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness

FOR YOUR CONVENIENCE, 20% SUGGESTED GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE

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