

## LUNCH 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  
Marinated Lamb Loin Shish · 19  
Pastirma Wrapped Feta-Stuffed Dates · 9

Mediterranean Dip Trio w/ Lavash Chips · 11  
Zucchini and Eggplant Croquettes with Garlic Labne · 9  
Portuguese Fried Calamari · 15  
Soujouk Lollipops · 8  
Lamb "Adana" Cut Roll · 13  
Chicken "Adana" Cut Roll · 11  
Steamed Mussels in Spicy Marash Tomato Broth · 9  
Vegetable Stuffed Bell Pepper w/ Dill Labne · 11

### 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, served on a bed of beluga lentils · 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

THE LUNCH SALAD · chopped mixed vegetables, tulum cheese, walnuts, citrus vinaigrette · 15  
w/ chicken brochette · 19 w/ mediterranean meatballs · 21

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

### LUNCH SANDWICHES

served with mediterranean fries or side salad

#### THE LAMBURGER

stuffed with feta, olives and roasted tomato,  
served on house baked roll, pickle shish  
· 19 ·

#### CIABATTA FISH SANDWICH

efes pilsner beer-battered tilapia, lettuce, tomato  
and tarator sauce  
· 19 ·

#### PERA TWISTS

your choice of hand-ground lamb or chicken,  
rolled in our homemade lavash  
· 19/16 ·

#### EGGPLANT KOFTE SANDWICH

homemade pita with grilled summer squash, chickpea  
spread, feta cheese, basil pesto  
· 17 ·

### FROM THE BRASIER

PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 25

BABY LAMB CHOPS · extra virgin olive oil, sea salt and turkish paprika, served with garnish salads and bulghur pilaf · 31

SLICED HANGER STEAK FRITES · marash butter and pera's homemade steak sauce · 28

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 · 23

HAND GROUND CHICKEN "ADANA" · peppers, parsley and mediterranean spices · 21

MIXED GRILL PLATTER · tender chicken brochette, sliced sirloin "shashlik" steak, seasoned lamb riblets, and your choice of  
our signature lamb or hand ground chicken "adana" · 34

MEDITERRANEAN-STYLE GRILLED BRANZINO · preserved zucchini, oven blistered tomatoes and basil · 29

SWORDFISH BROCHETTE · anchovy chili marinade, served with a sumac-oregano pesto and bulgur pilaf · 32

PAN-ROASTED SALMON · yoghurt dill sauce with chopped Turkish salad · 27

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

### 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" · 6

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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