



JANUARY 16TH – FEBRUARY 10TH, 2012

DINNER MENU

APPETIZERS

(please select one)

CAULIFLOWER SOUP · hazelnut, grilled radicchio and golden raisins

MEDITERRANEAN DIP TRIO · warm hummus, smoked eggplant w/ garlic yoghurt and spicy %auammara+

CRISPY PORTUGUESE CALAMARI · sliced soujouk, hot cherry peppers and smoked paprika yoghurt

SPICE ROASTED LAMB RIBS · with pickled tomatoes

MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil

MAIN COURSES

(please select one)

OUR SIGNATURE FRESH LAMB %ADANA+ · hand ground daily and marinated with Eastern Mediterranean spices

CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken, garnish salads and Lavash bread

PAN-ROASTED COD FISH · parsnip puree and dill oil

SLICED SIRLOIN %SHASLIK+STEAK · grilled red and green peppers, sweet onions

HOUSE MADE CAVATELLI · English peas, mint, lemon and parmesan

DESSERT

(please select one)

BAKLAVA · peeled pistachios and light syrup

CHOCOLATE HAZELNUT TORTE · made with dark chocolate and Turkish apricot marmalade

35.

(not including tax and gratuity)

SIDE DISHES

BULGHUR PILAF · 7 GRILLED SPICY PEPPERS · 8 MEDITERRANEAN FRIES · 7 BRAISED WINTER GREENS · 8

ALSO VISIT US AT PERA SOHO FOR RESTAURANT WEEK: DINNER (MON – SUN) and BRUNCH (SAT & SUN)

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MEDITERRANEAN BRASSERIE



NYC
Restaurant Week

JANUARY 16TH – FEBRUARY 10TH, 2012

LUNCH MENU

APPETIZERS

(please select one)

CAULIFLOWER SOUP · hazelnut, grilled radicchio and golden raisins

MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil

CRISPY PORTUGUESE CALAMARI · sliced soujouk, hot cherry peppers and smoked paprika yoghurt

SMOKED MACKEREL TABOULEH SALAD · bulghur, parsley, mint, onion, tomato and peppers

MAIN COURSES

(please select one)

KÖFTE SLIDERS · grass-fed beef, cacik, brussels sprout slaw & fries

CIABATTA COD FISH SANDWICH · efes beer battered, lettuce, tomato and tarator sauce

CHICKEN LUNCH SALAD · chopped mixed vegetables, chicken brochette, tulum cheese, walnuts and citrus vinaigrette

HOUSE MADE CAVATELLI · English peas, mint, lemon and parmesan

DESSERT

(please select one)

BAKLAVA · peeled pistachios and light syrup

POACHED WINTER FRUIT · clove and cinnamon syrup, candy floss

24.

(not including tax and gratuity)

SIDE DISHES

BULGHUR PILAF · 7 GRILLED SPICY PEPPERS · 8 MEDITERRANEAN FRIES · 7 BRAISED WINTER GREENS · 8

ALSO VISIT US AT PERA SOHO FOR RESTAURANT WEEK: DINNER (MON – SUN) and BRUNCH (SAT & SUN)