pera

MEDITERRANEAN BRASSERIE

· HAPPY THANKSGIVING ·

THURSDAY, NOVEMBER 24TH

12PM – 9PM

FROM THE OVEN

traditional pidettes with
your choice of

GROUND SEASONED LAMB · 5

KASSERI CHEESE · 4

SOUJOUK & KASSERI · 5

SPINACH & PINE NUTS · 5

LAMB, WILD MUSHROOM & GOAT CHEESE FLATBREAD · 8

SMALL PLATES & MEZES

Marinated Mediterranean Olives · 8

Homemade Grape Leaves · 6 / 9

Roasted Whipped Eggplant · 9

Eggplant & Tomato Timbale · 10

Crispy Phyllo Rolls · 6 / 10

Warm Hummus with Pastırma · 8

Turkish Smoked Lamb Tacos · 11

Eggplant Kofte Tacos · 9

Pastırma Wrapped Feta-Stuffed Dates · 9

Portuguese Fried Calamari · 15

Carrot and Eggplant Croquettes with Garlic Labne · 9

Soujouk Lollipops · 7

Lamb "Adana" Cut Roll · 13

Chicken "Adana" Cut Roll · 11

Mediterranean Meatball Sliders (2 per order) · 9

Marinated Lamb Loin Shish· 19

SALADS

PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley, peeled walnuts in pomegranate – lemon dressing · 12

FARMER'S TRICOLORE · julienned red cabbage, carrots and red radish, pomegranate seeds · 10

GRILLED SHRIMP TABOULEH SALAD · coarse bulghur, parsley, mint, red onion, tomato, red & green peppers · 15

GRILLED SQUASH & CUCUMBERS · bell pepper, pomegranate, red onion and tomato · 13

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

MIXED GRILL PLATTER · featuring the main plates segment of The Pera Tradition as a generous individual order · 37

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 sweet potato-pumpkin puree and piquillo peppers · 34

BRAISED LAMB SHANK · burgundy carrots, prunes, roasted pearl onions, black cardamom broth · 31

SLICED HANGER STEAK · with celery root remoulade and Pera's homemade steak sauce · 28

FILET MIGNON MEDALLIONS · center cut, wrapped with mediterranean air dried beef pastırma, served with roasted red potatoes · 33

DRY-AGED NY STRIP STEAK · caramelized brussel sprouts, lamb bacon, fresh radish · 45

TURKEY ROULADE · roasted kale, acron squash, camembert soubise and natural jus · 29

CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 25

HAND GROUND CHICKEN "ADANA" · peppers, parsley and mediterranean spices · 23

CRISPY BLACK COD · turnip puree and dill infused extra virgin olive oil · 29

SALMON IN GRAPE LEAVES · turkish chopped salad and yoghurt-dill sauce · 29

SHEEP'S MILK RICOTTA DUMPLINGS · maitake mushrooms, pine nuts and lovage · 24

THANKSGIVING MENU

your choice of one of each of the following:

appetizers

Cauliflower and Pumpkin Soup
grilled radicchio, hazelnut and golden raisin

or

Grilled Squash and Cucumber Salad
bell pepper, pomegranate, red onion and tomato

or

Lamb and Wild Mushroom Flatbread
goat cheese and basil

main plates

Turkey Roulade
roasted kale, acorn squash, camembert soubise and natural jus

or

Braised Lamb Shank
burgundy carrots, prunes, roasted pearl onions, black cardamom broth

or

Salmon in Grape Leaves
turkish chopped salad and yoghurt dill sauce

or

Sheep's Milk Ricotta Dumplings
maitake mushrooms, pine nuts and lovage

desserts

Spiced Pumpkin Tartlet
with fiore di latte gelato

or

Chocolate and Caramel Cardamom Custard
with pistachio and sel gris

or

Quince Crumble
with almond gelato and blackberries

· 49 ·
per person

SIDE DISHES

BULGHUR PILAF · 7 GRILLED SPICY PEPPERS · 8 MEDITERRANEAN FRIES · 7 STEWED WINTER GREENS WITH CHICKPEAS · 8

SWEET POTATO & PUMPKIN PUREE · 9 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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