



NYC RESTAURANT WEEK

JULY 24 - AUGUST 20, 2023

3-COURSE WITH A GLASS OF WINE/BEER/FROSE

\$60 PER PERSON (NOT INCLUDING TAX & GRATUITY)

APPETIZERS

PERA DIP TRIO (v)

hummus, smoked eggplant with garlic yoghurt,  
spicy pepper & walnut "muammara", lavash crisps

CRISPY PORTUGUESE CALAMARI

beef soujouk and sliced cherry peppers, Calabrian chili aioli

GRILLED SEAFOOD CROSTINI

shrimp, bocarones, smoked mussel, tomato compote

HEIRLOOM TOMATO & WATERMELON SALAD (v)

Feta cheese, red onion, serrano chili, basil and lemon oil

MAIN PLATES

GRILLED LAMB PAILLARD

marinated with Mediterranean spices, tomato-cucumber salad, fresh dill

CHICKEN "SHASHLIK"

thin sliced chicken breast, marinated in Greek yoghurt, baby arugula, artichoke, red onion, bulghur pilaf

PAN-SEARED SALMON

red and green grape tzatziki, everything bagel spiced crust, baby arugula salad

SUMMER GNOCCHI (v)

fava beans, English pea puree, pea tendril salad, lemon parmesan and watermelon radish

BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE

WINE/BEER/FROSE

CAVA, CANALS & MUNNE, SPAIN (SPARKLING)

SAUVIGNON BLANC, VIGNOBLE GIBAULT, FRANCE (WHITE)

COTES DE PROVENCE, VIE VITE, FRANCE (ROSE)

MALBEC, MI TERRUNO "UVAS", ARGENTINA (RED)

STELLA ARTOIS, LEUVEN - BELGIUM (PILSNER)

SUMMER FROSE COCKTAIL



SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES · 12

BULGUR PILAF · 9

YOGURT "CACIK" · 7

MEDITERRANEAN FRIES · 10

LONG HOT PEPPERS W/ MINT YOGURT · 10

TURKISH COLESLAW · 7

