



NYC RESTAURANT WEEK

JANUARY 21 - FEBRUARY 9, 2025

2-COURSE WITH A GLASS OF WINE/BEER

\$45 PER PERSON (NOT INCLUDING TAX & GRATUITY)

APPETIZERS

TURKISH LENTIL SOUP (v)
marash pepper, oregano, lemon

PERA DIP TRIO (v)
hummus, smoked eggplant with garlic yoghurt,
walnut & spicy pepper "muammara", crispy lavash chips

PORTUGUESE FRIED CALAMARI
beef sujouk and sliced cherry peppers,
smoked paprika yoghurt aioli

CHICORY SALAD (v)
salt-roasted Marcona almonds, smoked baby carrots,
red onion, blood orange, goat cheese vinaigrette

MAIN PLATES

PERA ORGANIC BEEF BURGER
Calabrian chili aioli, Turkish slaw, Brick City brioche bun, Mediterranean fries

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

BAKED SALMON SPANAKOPITA
oven-baked salmon stuffed with spinach, feta, parsley and garlic, topped with crispy phyllo, lemon butter sauce

ROASTED BABY EGGPLANT (v)
bed of black hummus, tomato-cucumber-parsley-sumac and pomegranate seed salad, crispy chickpeas,
hard-boiled egg

WINE/BEER

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)



SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES · 13

BULGUR PILAF · 10

YOGURT "CACIK" · 8

MEDITERRANEAN FRIES · 11

LONG HOT PEPPERS W/ MINT YOGURT · 12

TURKISH COLESLAW · 9

