

# BRUNCH MENU

Saturday



**NYC**  
Restaurant Week



## NYC RESTAURANT WEEK

JANUARY 18 - FEBRUARY 13, 2022

### BRUNCH COCKTAIL PLUS TWO COURSE - 39 PER PERSON

(NOT INCLUDING TAX & GRATUITY)



CHOICE OF ONE GLASS OF MIMOSA, BLOODY MARY, BELLINI OR COFFEE/TEA/SOFT DRINK

### APPETIZERS

RED LENTIL SOUP (v)  
Italian parsley, extra virgin olive oil

CRISPY PORTUGUESE CALAMARI  
beef soujouk, sliced cherry peppers, smoked paprika yoghurt

MAROUL SALAD (v)  
shredded romaine hearts, dill, scallion, feta cheese, lemon  
and extra-virgin olive

PHYLLO ROLLS (v)  
Feta and Kasserli cheese, cucumber-dill yoghurt

### MAIN PLATES

CHICKEN "SHASHLIK" FRITES  
thin-sliced chicken breast marinated with Greek yoghurt, served with Mediterranean sea salt and herb fries

SMOKED SALMON BENEDICT  
toasted English muffin, Turkish paprika Hollandaise, Mediterranean fries

ROASTED EGGPLANT BRIOCHE SANDWICH (v)  
grilled pita, roasted vegetables, garlic, tomato, Kasserli, pine nut and oregano pesto, Mediterranean fries

PERA ORGANIC BEEF BURGER  
calabrian chili aioli, Turkish slaw, Brick City Brioche bun, Mediterranean fries / add kasserli cheese +2

MUSHROOM OMELETTE (v)  
caramelized onions, feta cheese, simple salad



### SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES (v) · 12

GRILLED "SOUJOUK" · 9

BULGHUR PILAF (v) · 9

TURKISH COLESLAW (v) · 7

MEDITERRANEAN FRIES (v) · 10

TWO EGGS WITH STYLE (v) · 8

### WINE BOTTLE SPECIALS (OPTIONAL) · 39

SAUVIGNON BLANC/ASSYRTIKO, TECHNI ALIPIAS, DRAMA GREECE (W)

VERMENTINO, JERZU, SARDEGNA, ITALY (W)

MENCIA, TERRAS CUA, BIERZO, SPAIN (R)

OKUZGOZU/BOGAZKERE, SEVILEN, AEGEAN REGION, TURKEY (R)

