

LUNCH



LUNCH COCKTAILS • 11

- SUBTLY SPIKED
- NO. 4
Pomegranate Puree, Vodka, Lemonade, Soda
- NO. 5
Elderflower Liquor, Blueberry Infused Tequila, Seltzer
- NO. 6
Apricot Puree, Gin, Fresh Lime Juice, Soda

MOCKTAILS • 14

- “APERO” SPRITZ
- CUCUMBER “GIN” AND TONIC
- “WHISKEY” GINGER
- SPICY “MARGARITA”

BEERS • 9

- STELLA ARTOIS
- GOOSE ISLAND IPA
- BLUE POINT LAGER
- EFES PILSNER
- EINBECKER Nonacoholic

ARTISANAL SODAS & MORE

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| Something & Nothing Cucumber Soda | 8 |
| Something & Nothing Hibiscus & Rose Soda | 8 |
| Something & Nothing Yuzu Soda | 8 |
| Found Bubbly Citrus Sparkling Water | 7 |
| Bear’s Fruit Blackbery & Sage Sparkling Water | 9 |
| Bear’s Fruit Lemon & Rosemary Kombucha | 11 |

MEZES

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| CRISPY PHYLLO ROLLS (4 pcs) (v) · 13 | GRILLED ARTICHOKE
green pea puree,fava beans, dill and lemon (v) · 17 |
| HOMEMADE GRAPE LEAVES (5 pcs) (v) · 14 | LAMB “ADANA” CUT ROLL (6 pcs) · 19 |
| HUMMUS (v) · 11 | CHAR-GRILLED SPANISH OCTOPUS
giant white beans, bell peppers, red onion, parsley · 24 |
| SMOKED EGGPLANT
with garlic yoghurt (v) · 12 | PASTIRMA WRAPPED FETA-STUFFED DATES (5 pcs) · 13 |
| CRUSHED WALNUT & SPICY PEPPER “MUAMMARA” (v) · 12 | PORTUGUESE FRIED CALAMARI · 21 |
| PERA DIP TRIO
hummus, smoked eggplant and spicy pepper muammara (v) · 19 | SOUJOUK LOLLIPOPS & CACIK DIP (4 pcs) · 13 |

SALADS

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| SUMMER PEA SALAD
watercress, lolla rossa red lettuce, radish, fresh green peas, goat cheese,
candied pistachios, honey mustard (v) · 19 | MEDITERRANEAN VILLAGE SALAD
cherry tomato, cucumber, parsley, onion, kalamata olives,
sheep’s milk feta cheese, red wine vinaigrette (v) · 18 |
| ZA’ATAR CAESAR SALAD
little gem lettuce, red endive, crispy chickpeas, boquerones · 21 | WATERMELON AND HEIRLOOM TOMATO
feta, red onion, seranno chilis, basil, walnut, lemon oil (v) · 19 |

SALAD ADD-ONS:

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| sliced sirloin “shashlik” · 15 | signature lamb “adana” · 13 | grilled jumbo shrimp · 15 |
| chicken brochette · 12 | pan-roasted salmon · 15 | char-grilled octopus · 18 |

MAIN COURSES

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| PERA’S SIGNATURE FRESH LAMB “ADANA”
hand-ground daily and marinated with eastern Mediterranean spices,
with fresh lavash, grilled tomato, long hot pepper, cipollini onions · 32 | PAN-ROASTED PAPRIKA SALMON
walnut olive viniagrette and spring asparagus · 32 |
| “SHASHLIK STEAK” FRITES
marinated center sliced beef sirloin, skewer-grilled with peppers & sweet
onion, Mediterranean fries · 36 | GRILLED MEDITERRANEAN BRANZINO
boneless filet of whole fish, crispy fingerling potatoes, pickled ramps, black
garlic and olive oil tomatoes · M.P. |
| PERA ORGANIC BEEF BURGER
calabrian chili aioli, Turkish slaw, Brick City brioche bun,
Mediterranean fries · 25 / add kasseri cheese +3 | CRAB MEAT CARBONARA
bucatini pasta, lardons, egg, parmesan, tarragon and chives · 35 |
| LAMB ADANA TWIST
pera’s signature lamb “adana” rolled with our home made lavash bread,
Mediterranean fries · 28 | STRACCIATELLA (v)
roasted kabocha and patty pan squash, creamy mozzarella di bufala, king
oyster mushrooms, parsley-lemon pesto · 26 |
| CHICKEN “SHASHLIK”
thin sliced breast marinated in Greek yogurt, baby arugula, artichoke, red
onion, bulgur pilaf · 27 | GRILLED VEGETABLE TIMBALE (v)
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil,
baby arugula, spicy harissa on the side · 23 |

SIDES

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| GRILLED VEGETABLES · 13 | MEDITERRANEAN FRIES · 11 | TURKISH COLESAW · 9 |
| LONG HOT PEPPERS
W/ MINT YOGHURT · 12 | BULGHUR PILAF · 10 | YOGHURT “CACIK” · 8 |