

DINNER MENU

Monday - Saturday



NYC
Restaurant Week



NYC RESTAURANT WEEK

JANUARY 18 - FEBRUARY 13, 2022

THREE COURSE 39 PER PERSON

(NOT INCLUDING TAX & GRATUITY)

APPETIZERS

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

PERA DIP TRIO (v)
hummus with sumac and cumin, spicy pepper & walnut
"muammara", smoked eggplant with garlic yoghurt

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

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

MAIN PLATES

HAND-GROUND LAMB "ADANA"
marinated with eastern Mediterranean spices, served with grilled tomato, long hot pepper,
cippolini onions, lavash bread

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

PAN-ROASTED SALMON
butternut squash risotto, fennel pollen yogurt and sage

WINTER KALE GNOCCHI (v)
creamy kale pesto, parmigiano reggiano, roasted black walnuts

DESSERTS

BAKLAVA
peeled ground Turkish pistachios and light syrup

RICE PUDDING
traditional Turkish vanilla pudding with cinnamon



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

SOMMELIER'S WINE PAIRING (OPTIONAL) · 19

3OZ. SERVINGS EACH WITH APPETIZER AND MAIN COURSE, PLUS A 2OZ. SERVING OF DESSERT WINE

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)

