

DINNER



WINES BY THE GLASS

SPARKLING & SANGRIA

Cava Brut, Canals & Munne "Insuperable", Spain · 15
Peach Spritzer · 15
Seasonal Mediterranean Sangria · 15

WHITE

Narince, Vinkara, Ankara, Turkey 2022 · 13
Assyrtiko/Malagousia, Moschopolis Winery, Thessaloniki, Greece · 14
Sauvignon Blanc, Vignoble Gibault, Loire Valley, France · 15
Gavi Di Gavi, Il Moncalvi, Piedmont, Italy · 13
Pinot Grigio, Gorgo, Veneto, Italy (organic) · 14
Chardonnay, La Galine, Languedoc-Roussillon, France · 16

ROSE

Rose Granache Blend, Vie Vite, Cotes de Provence, France · 16
Rose Pinot Grigio, Gorgo, Veneto, Italy (organic) · 13

RED

Cabernet Sauvignon, Portal Los Andes Reserve, Chile · 17
Sagrantino/Sangiovese, Agricola Mevante " Elettra", Umbria. Italy · 15
Malbec, Mi Terruno "Uvas," Mendoza, Argentina · 14
Pinot Noir, Domaine Moillard "Tradition", Burgundy, France · 18
Öküzgözü/Bogazkere, Sevilen, Turkey · 14

SIGNATURE COCKTAILS • 18

303 MADISON
Blood orange puree, vodka, elderflower liqueur, sparkling wine

AEGEAN MARGARITA
Tequila blanco, Maraschino cherry liqueur, prickly pear puree, fresh lime juice

MEDITERRANEAN SMOKED OLD FASHIONED
Date infused bourbon, house-made aromatic bitters, muddled orange and Maraschino cherry, hickory wood smoke

"MOJITO" PROVENÇAL
Lavender infused Pisco, fresh lime juice, fresh mint, Cava

PEACH SMASH
Peach infused whiskey, muddled peach & mint

STARBOARD SIDE
Mezcal, orange liquor, fresh pinapple juice, hibiscus syrup

RUE 12
XII Provençal gin, Aperol, fresh lime juice, cucumber

MOCKTAILS • 14

"APERO" SPRITZ
"WHISKEY" GINGER
CUCUMBER "GIN" & TONIC
SPICY "MARGARITA"

MEZES

CRISPY PHYLLO ROLLS (4 pcs) (v) · 13
HOMEMADE GRAPE LEAVES (5 pcs) (v) · 14
GRILLED ARTICHOKE
green pea puree,fava beans, dill and lemon (v) · 17
PERA DIP TRIO
hummus, smoked eggplant and spicy pepper muammara (v) · 19
SOUJOUK LOLLIPOPS & CACIK DIP (4 pcs) · 13

LAMB "ADANA" CUT ROLL (6 pcs) · 19
CHAR-GRILLED SPANISH OCTOPUS
giant white beans, bell peppers, red onion, parsley · 27
PASTIRMA WRAPPED FETA-STUFFED DATES (5 pcs) · 13
CRISPY SMOKED LAMB TACOS
bbq sauce, pickled onion, feta cheese, cilantro · 17
PORTUGUESE FRIED CALAMARI · 21

CHEF'S MEZE SAMPLER



a tasting plate of our various mezes, including chef's inspirational additions · 27



SALADS

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

SUMMER PEA SALAD
watercress, lolla rossa red lettuce, radish, fresh green peas, goat cheese, candied pistachios, honey mustard (v) · 19
WATERMELON AND HEIRLOOM TOMATO
feta, red onion, seranno chilis, basil, walnut, lemon oil (v) · 19

SALAD ADD-ONS:

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

PERA'S SIGNATURE FRESH LAMB "ADANA"
hand-ground daily and marinated with eastern Mediterranean spices, with fresh lavash, grilled tomato, long hot pepper, cippolini onions · 32

"SHASHLIK STEAK" FRITES
marinated center sliced beef sirloin, skewer-grilled with peppers & sweet onion, Mediterranean fries · 36

MIXED GRILL PLATTER
pera's signature lamb "adana", seasoned lamb riblets,baby lamb chop, tender chicken "brochette" and sliced sirloin "shashlik" with grilled tomato, long hot pepper, cippolini onions · 52

PERA ORGANIC BEEF BURGER
calabrian chili aioli, Turkish slaw, Brick City brioche bun, Mediterranean fries · 25 / add kasseri cheese +3

CHICKEN "SHASHLIK"
thin sliced breast marinated in Greek yogurt, baby arugula, artichoke, red onion, bulgur pilaf · 26

GRILLED MEDITERRANEAN BRANZINO
boneless filet of whole fish, crispy fingerling potatoes, pickled scallions, black garlic and olive oil tomatoes · M.P.

PAN-ROASTED PAPRIKA SALMON
walnut olive vinaigrette and spring asparagus · 32

CRAB MEAT CARBONARA
bucatini pasta, lardons, egg, parmesan, tarragon and chives · 35

STRACCIATELLA (v)
roasted kabocha and patty pan squash, creamy mozzarella di bufala, king oyster mushrooms, parsley-lemon pesto · 26

GRILLED VEGETABLE TIMBALE (v)
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side · 23

SIDES

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
For your convenience, 20% suggested gratuity will be added to parties of 6 or more. You may increase or reduce this at your will.

FOR PRIVATE DINING, CATERING AND SPECIAL EVENTS PLEASE CONTACT EVENTS@PERANYC.COM