



NYC RESTAURANT WEEK

JANUARY 20 - FEBRUARY 12, 2026

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 soujouk and sliced cherry peppers,
smoked paprika yoghurt aioli

HARVEST QUINOA & LOLLIPOP KALE (v)
dried cranberries, Honeycrisp apple, smoked Gouda cheese,
sherry vinaigrette

MAIN PLATES

LAMB "ADANA" TWIST

pera's signature hand-ground marinated lamb preparation, rolled with home made lavash bread,
served with Mediterranean fries

CHICKEN "SHASHLIK"

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

PAN-SEARED SALMON

braised fennel, white beans, confit garlic and white wine

GRILLED VEGETABLE TIMBALE (v)

grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side

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

