



## 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

**PORTUGUESE FRIED CALAMARI**  
beef sujouk and sliced cherry peppers,  
smoked paprika yoghurt aioli

**PERA DIP TRIO (v)**  
hummus, smoked eggplant with garlic yoghurt,  
walnut & spicy pepper "muammara", crispy lavash chips

**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 GIBAUT, 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

