



NYC RESTAURANT WEEK

JULY 22 - AUGUST 18, 2024

3-COURSE WITH A GLASS OF WINE/BEER/SANGRIA
\$60 PER PERSON (NOT INCLUDING TAX & GRATUITY)

APPETIZERS

ZUCCHINI PANCAKE
salmon crudo, smoked trout caviar, saffron yogurt

CRISPY PORTUGUESE CALAMARI
beef soujouk and sliced cherry peppers, Calabrian chili aioli

BBQ SMOKED LAMB TACOS
pickled onion, feta cheese, chili

MEDITERRANEAN VILLAGE SALAD (V)
cherry tomato, cucumber, parsley, onion, kalamata olives,
sheep's milk feta cheese, red wine vinaigrette

MAIN PLATES

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

CHICKEN "SHASHLIK"
Marinated sliced chicken breast, baby arugula, tomato, artichoke, red onion, bulgur rice

PAN-SEARED SALMON
Olive oil poached tomatoes, baby fennel, saffron potatoes, black garlic

ROASTED CAULIFLOWER BOWL (V)
Yogurt whipped chick peas, tabouli, pomegranate

BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE

WINE/BEER/SANGRIA

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)
SUMMER ROSE SANGRIA



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

