

# DINNER



pera

MEDITERRANEAN BRASSERIE



## WINES BY THE GLASS

### SPARKLING WINE BY THE GLASS

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

### WHITE & ROSE WINE BY THE GLASS

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 Granache Blend, Vie Vite, Cotes de Provence, France · 16  
Rose Pinot Grigio, Fratelli Cozza, Veneto, Italy · 13  
Rose Mediterranean Sangria · 15

### RED WINE BY THE GLASS

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

## SIGNATURE COCKTAILS • 16

### 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

### FROM CHIOS TO CESME

Roots mastic, fresh lime juice, orange liquor, mint

### PEACH SMASH

Peach infused whiskey, muddled peach & mint

### "MOJITO" PROVENÇAL

Lavender infused Pisco, fresh lime juice, fresh mint, Cava

### RUE 12

XII Provençal gin, Aperol, fresh lime juice, cucumber

FOR MOCKTAILS AND SEASONAL COCKTAIL, ENQUIRE WITH YOUR SERVER

## BEER

### BOTTLED BEER

Boulevard Brewing "Whiskey Barrel," Missouri · 21  
Tripel Karmeliet, Belgium · 18  
Efes Pilsner, Turkey, Mediterranean Slow Brew · 9  
Victory, Prima Pils, Pennsylvania · 9

Abita Light, Louisiana · 9

Ommegang Witte, New York · 9

Glutenberg IPA, Montreal (16 oz, gluten free) · 13

Glutenberg Blonde, Montreal (16 oz, gluten free) · 13

Einbecker, Germany (nonalcoholic) · 9

### DRAUGHT BEER • 10

Stella Artois, Belgium

Goose Island "Neon Beer Hug" IPA, Illinois

Blue Point "Toasted Lager," New York

Golden Road "Mango Cart", Wheat Ale, California

## MEZES & SALADS

CRISPY PHYLLO ROLLS (4 pcs) (v) · 13

HOMEMADE GRAPE LEAVES (5 pcs) (v) · 14

HUMMUS (v) · 11

SMOKED EGGPLANT

with garlic yoghurt (v) · 12

CRUSHED WALNUT & SPICY PEPPER "MUAMMARA" (v) · 12

PERA DIP TRIO

hummus, smoked eggplant and spicy pepper muammara (v) · 19

GRILLED ARTICHOKE

green pea puree, fava beans, dill and lemon (v) · 17

LAMB "ADANA" CUT ROLL (6 pcs) · 19

CHAR-GRILLED SPANISH OCTOPUS

giant white beans, bell peppers, red onion, parsley · 24

PASTIRMA WRAPPED FETA-STUFFED DATES (5 pcs) · 13

PORTUGUESE FRIED CALAMARI · 21

SOUJOUK LOLLIPOPS & CACIK DIP · 13

### CHEF'S MEZE SAMPLER

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

MEDITERRANEAN VILLAGE SALAD

cherry tomato, cucumber, parsley, onion, kalamata olives, sheep's milk feta cheese, red wine vinaigrette (v) · 18

WATERMELON AND HAIRLOOM TOMATO SALAD

feta, red onion, seranno chilis, basil, walnut, lemon oil (v) · 19

ZA'ATAR CAESAR SALAD

little gem lettuce, red endive, crispy chickpeas, boquerones · 21

### 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, cipolini 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, cipolini onions · 52

PERA ORGANIC BEEF BURGER

calabrian chili aioli, Turkish slaw, Brick City brioche bun, Mediterranean fries/ add Kasseri cheese +3 · 23

CHICKEN "SHASHLIK"

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

GRILLED SEAFOOD SALAD

grilled shrimp, octopus and calamari with avocado, red onion, arugula, grape tomato, shishito peppers, mustard-paprika-tarragon dressing · 39

PAN-ROASTED SALMON

olive oil poached tomatoes, baby fennel saffron potatoes black garlic · 32

MEDITERRANEAN BRANZINO

boneless fillet, fava beans pistachio pesto, sauce vierge, shaved garden vegetables · 37

BLACK TRUFFLE GNOCCHI (v)

sunny side up duck egg, black truffle cream sauce, parmigiano reggiano · 28

GRILLED VEGETABLE TIMBALE (v)

grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side · 22

## SIDES

GRILLED VEGETABLES · 13

BULGHUR PILAF · 10

LONG HOT PEPPERS

W/ MINT YOGURT · 12

MEDITERRANEAN FRIES · 11

TURKISH COLESAW · 8

YOGHURT "CACIK" · 7

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.

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