



## NYC RESTAURANT WEEK

JULY 22 - AUGUST 18, 2024

### 2-COURSE WITH A GLASS OF WINE/BEER/SANGRIA

\$45 PER PERSON (NOT INCLUDING TAX & GRATUITY)

#### APPETIZERS

FRIED GREEN TOMATOES (V)

Goat cheese, eggplant jam

PORTUGUESE FRIED CALAMARI

Soujouk, cherry peppers, Calabrian chili aioli, lemon

WATERMELON AND FETA SALAD (V)

Feta cheese, red onion, serrano chili, basil,  
walnuts and lemon oil

SOUJOUK LOLLIPOPS

Grilled beef soujouk, cacik dip

#### MAIN PLATES

PERA SOHO BURGER

Calabrian chili aioli, Turkish slaw, Brick City brioche bun, Mediterranean fries

CHICKEN "SHASHLIK"

Marinated sliced chicken breast, baby arugula, tomato, artichoke, red onion, lemon, bulghur rice

PAN-SEARED SALMON

Olive oil poached tomatoes, baby fennel, saffron potatoes, black garlic

ROASTED CAULIFLOWER BOWL (V)

Yogurt whipped chickpeas, tabouli, pomegranate

#### WINE/BEER/SANGRIA

CAVA, CANALS & MUNNE, SPAIN (SPARKLING)

SAUVIGNON BLANC, VIGNOLE GIBALT, 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

