

DINNER MENU

Monday - Saturday



NYC
Restaurant Week



NYC RESTAURANT WEEK

JULY 18 - AUGUST 21, 2022

THREE COURSE WITH A GLASS OF WINE \$60 PER PERSON

(NOT INCLUDING TAX & GRATUITY)

APPETIZERS

CRISPY PHYLLO ROLLS (v)

Feta and Kasser cheese, cucumber-dill yoghurt

CRISPY PORTUGUESE CALAMARI

beef soujouk and sliced cherry peppers, smoked paprika
yoghurt aioli

PERA DIP TRIO (v)

hummus with sumac and cumin, spicy pepper & walnut
"muammara", smoked eggplant with garlic yoghurt

MAROUL SALAD (v)

shredded romaine hearts, dill, scallion, feta cheese, lemon
and extra-virgin olive oil

MAIN PLATES

HAND-GROUND LAMB "ADANA"

marinated with eastern Mediterranean spices, served with grilled tomato, long hot pepper,
cippolini onions, lavash bread

CHICKEN "SHASHLIK"

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

LEVANTINE SEAFOOD CAKE

atlantic cod, shrimp, roasted beets with basil yoghurt, tangerine olive oil. served with arugula, tomato, onion, and
artichoke salad w/ bulgar pilaf

KALE GNOCCHI (v)

creamy kale pesto, parmigiano reggiano, roasted black walnuts

DESSERT DUO

BAKLAVA & CHOCOLATE MOUSSE CUP

WINE SELECTION

SAUVIGNON BLANC, VIGNOBLE GIBAULT, FRANCE (WHITE)

CAVA, CANALS & MUNNE, SPAIN (SPARKLING)

UVAS, MALBEC, ARGENTINA (RED)



SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES · 12

MEDITERRANEAN FRIES · 10

BULGUR PILAF · 9

LONG HOT PEPPERS W/ MINT YOGURT · 10

YOGURT "CACIK" · 7

TURKISH COLESLAW · 7

