

DINNER



WINES BY THE GLASS

SPARKLING & SANGRIA

Cava Brut, Canals & Munne "Insuperable", Spain · 15
Moët-Chandon "Mini", Champagne, France · 33
Seasonal Mediterranean Sangria · 15

WHITE

Narince- Emir, Selendi "Beyoba", Aegean, Turkey · 14
Assyrtiko, Moschopolis Winery, Thessaloniki, Greece · 16
Sauvignon Blanc, Vignoble Gibault, Loire Valley, France · 16
Gavi Di Gavi, Il Moncalvi, Piedmont, Italy · 14
Sancerre, Domaine Pierre Riffault, Loire Valley, France · 26
Pinot Grigio, Gorgo, Veneto, Italy (organic) · 14
Chardonnay, La Galine, Languedoc-Roussillon, France · 16

ROSE

Rose Granache Blend, Vie Vite, Cotes de Provence, France · 16
Rose Pinot Grigio, Gorgo, Veneto, Italy (organic) · 14

RED

Cabernet Sauvignon, Portal Los Andes Reserve, Chile · 18
Sagrantino/Sangiovese, Agricola Mevante " Elettra", Umbria. Italy · 16
Malbec, Mi Terruno "Uvas," Mendoza, Argentina · 15
Pinot Noir, Domaine Moillard "Tradition", Burgundy, France · 19
Öküzgözü/Bogazkere, Sevilen, Turkey · 14

SIGNATURE COCKTAILS

303 MADISON
Blood orange puree, vodka, elderflower liqueur, sparkling wine · 18

AEGEAN MARGARITA
Tequila blanco, Maraschino cherry liqueur, prickly pear puree, fresh lime juice · 18

MEDITERRANEAN SMOKED OLD FASHIONED
Date infused bourbon, house-made aromatic bitters, muddled orange and wkskey infused cherries, hickory wood smoke · 20

FIG(URE) ME OUT
Fig infused rum, passion fruit puree, fig leaf liqueur · 19

PEACH SMASH
Peach infused whiskey, muddled peach & mint · 18

STARBOARD SIDE
Mezcal, orange liquor, fresh pineapple juice, hibiscus syrup · 19

ESPRESSO MARTINI
Espresso bean infused vodka, single shot espresso, coffee liqueur, espresso bean garnish · 20

COCONUT ESPRESSO MARTINI
Classic Espresso Martini, coconut liqueur, tropical coconut syrup, Ferrero Rocher coconut and almond praline · 24

MEZES

CRISPY PHYLLO ROLLS (4 pcs) (v) · 13
HOMEMADE GRAPE LEAVES (5 pcs) (v) · 14
GRILLED ARTICHOKE
green pea puree,fava beans, dill and lemon (v) · 17
PERA DIP TRIO
hummus, smoked eggplant and spicy pepper muammara (v) · 19
SOUJOUK LOLLIPOPS & CACIK DIP (4 pcs) · 13

LAMB "ADANA" CUT ROLL (6 pcs) · 19
CHAR-GRILLED SPANISH OCTOPUS
giant white beans, bell peppers, red onion, parsley · 27
PASTIRMA WRAPPED FETA-STUFFED DATES (5 pcs) · 13
CRISPY SMOKED LAMB TACOS
bbq sauce, pickled onion, feta cheese, cilantro · 17
PORTUGUESE FRIED CALAMARI · 21

CHEF'S MEZE SAMPLER



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



SALADS

HARVEST QUINOA & LOLLIPOP KALE
dried cranberries, Honeycrisp apple, smoked Gouda cheese, sherry vinaigrette (v) · 22
ENDIVE & BEET SALAD
spiced almonds, pickled onion, delicata squash, ricotta salata, sesame vinaigrette (v) · 21

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

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, cippolini 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, cippolini onions · 52
PERA ORGANIC BEEF BURGER
calabrian chili aioli, Turkish slaw, Brick City brioche bun, Mediterranean fries · 25 / add kasseri cheese +3
CHICKEN "SHASHLIK"
thin sliced breast marinated in Greek yogurt, baby arugula, artichoke, red onion, bulgur pilaf · 26

GRILLED MEDITERRANEAN BRANZINO
filet of whole fish, acorn squash, pearl onion, fingerling potato, Calabrian 'Nduja hash · M.P.
PAN-SEARED SALMON
braised fennel, white beans, confit garlic and white wine · 32
HOME MADE RICOTTA GNOCCHI
caramelized leek, toasted hazelnuts, leek top pesto · 26
STRACCIATELLA (v)
roasted kabocha and patty pan squash, creamy mozzarella di bufala, king oyster mushrooms, parsley-lemon pesto · 26
GRILLED VEGETABLE TIMBALE (v)
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side · 23

SIDES

GRILLED VEGETABLES · 13 MEDITERRANEAN FRIES · 11 TURKISH COLESAW · 9
LONG HOT PEPPERS
W/ MINT YOGHURT · 12 BULGHUR PILAF · 10 YOGHURT "CACIK" · 8

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.

FOR PRIVATE DINING, CATERING AND SPECIAL EVENTS PLEASE CONTACT EVENTS@PERANYC.COM