WINTER

pera
MEDITERRANEAN BRASSERIE

WINES BY THE GLASS

SPARKLING
Cava Brut, Canals & Munné "Insuperable", Spain · 15
Moët & Chandon "Mini", Champagne, France · 33

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

ROSÉ
Rosé Grenache Blend, Vie Vite, Cotes de Provence, France · 16
Rosé 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/Boğazkere, Sevilen, Turkey · 14

SIGNATURE COCKTAILS

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

SEASONAL MEDITERRANEAN SANGRIA · 15

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

MEDITERRANEAN SMOKED OLD FASHIONED
Date infused bourbon, house-made aromatic bitters, muddled orange and whiskey 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
Coffee bean infused vodka, single shot espresso, coffee liqueur, · 20

DIPS & MEZE

HUMMUS (v) · 14

SMOKED EGGPLANT (v)
with garlic yogurt · 15

CRUSHED WALNUT & SPICY PEPPER "MUAMMARA" (v) · 15

PERA DIP TRIO
hummus, smoked eggplant and muammara (v) · 26

all dips are served with pita chips, add crudités · 5

GRILLED ARTICHOKE (ve)
green pea puree, fava beans, dill and lemon · 19

CHAR-GRILLED SPANISH OCTOPUS
giant white beans, bell peppers, red onion, parsley · 29

PASTIRMA WRAPPED FETA-STUFFED DATES (5 pcs) · 16

PORTUGUESE FRIED CALAMARI · 26

HOMEMADE GRAPE LEAVES (5 pcs) (v) · 18

LAMB "ADANA" CUT ROLL (6 pcs) · 23

CRISPY PHYLLO ROLLS (4 pcs) (v) · 17

WHIPPED PISTACHIO FETA (v) - **seasonal**
cilantro, parsley EVOO and crushed pistachios · 16

ROASTED BEET & GOAT CHEESE(v) - **seasonal**
toasted hazelnuts · 16

WINTER GREENS & BEANS (v) - **seasonal**
Kale, spinach, white beans with za'atar labneh · 16

CHEF'S MEZE SAMPLER (dinner only)
a tasting plate of our various mezes, including chef's inspirational additions · 36

SALADS

MEDITERRANEAN VILLAGE SALAD (v)
cherry tomato, cucumber, parsley, onion, kalamata olives, sheep's milk feta cheese, red wine vinaigrette · 23

MAROUL SALATA (v)
romaine lettuce, dill, scallions, crumbled Ezine-style feta cheese lemon-olive oil dressing · 23

LEVANTINE NIÇOISE WITH GRILLED SWORDFISH - **seasonal**
mixed greens, cherry tomatoes, kalamata olives, haricots verts, baby potatoes, toasted hazelnuts, pickled red onions and 8-minute egg · 32

ROOT VEGETABLES SALAD (v) - **seasonal**
grilled leeks, roasted beets, sunchokes, blanched broccoli, dried apricots, pears, cretan spread · 26

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

FROM THE GRILL

PERA'S SIGNATURE LAMB "ADANA"
hand-ground daily and marinated with eastern Mediterranean spices, with fresh lavash, grilled tomato, long hot pepper, cipollini onions · 36

"SHASHLIK STEAK" FRITES
marinated center sliced beef sirloin, skewer-grilled with peppers & sweet onion, Mediterranean fries · 41

CHICKEN "SHASHLIK"
thin sliced breast marinated in Greek yogurt, mediterranean green salad , bulgur pilaf · 29

LAMB CHOPS
Marinated lamb chops, cauliflower puree, chimichurri · 48

GRILLED MEDITERRANEAN BRANZINO
shaved fennel-arugula salad served chermoula. · M.P.

FROM THE KITCHEN

PAN-SEARED SALMON
roasted haricots verts, black-eyed peas, confit garlic, toasted almonds · 36

ERISTE NOODLES (v)
traditional anatolian noodles, sun-dried tomatoes, walnuts, goat cheese · 26

PERA'S CHEESEBURGER
calabrian chili aioli, turkish slaw, sourdough brioche bun baked daily · 34

GRILLED VEGETABLE TIMBALE (ve)
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side · 26

PASTA MOUSAKKA - **seasonal**
lamb ragu, fresh tagliatelle, mousakka-inspired béchamel, roasted eggplants parmigiano reggiano · 31

SIDES · 12 each

MEDITERRANEAN FRIES (ve) | GRILLED HARICOTS VERTS (ve) | GREEN SIDE SALAD (ve) | BULGUR PILAF (v)
YOGURT CACIK (v) | TURKISH COLESLAW (v) | GRILLED VEGETABLES (ve) | LONG HOT PEPPERS WITH MINT YOGURT (v)

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