

LUNCH



LUNCH COCKTAILS • 11

- SUBTLY SPIKED
NO. 4
Pomegranate Puree, Vodka, Lemonade, Soda
- NO. 5
Elderflower Liquor, Blueberry Infused Tequila, Seltzer
- NO. 6
Apricot Puree, Gin, Fresh Lime Juice, Soda

MOCKTAILS • 14

- “APER0” SPRITZ
CUCUMBER “GIN” AND TONIC
“WHISKEY” GINGER
SPICY “MARGARITA”

BEERS • 9

- STELLA ARTOIS
GOOSE ISLAND IPA
BLUE POINT LAGER
EFES PILSNER
EINBECKER Nonalcoholic

ARTISANAL SODAS • 8

- Something & Nothing Cucumber
Something & Nothing Hibiscus & Rose
Something & Nothing Yuzu
Something & Nothing Mango & Thai Basil
Something & Nothing Orange & Mandarin
Something & Nothing Sicilian Lemon Ice Tea

MEZES

- 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 · 27
PASTIRMA WRAPPED FETA-STUFFED DATES (5 pcs) · 13
PORTUGUESE FRIED CALAMARI · 21
SOUJOUK LOLLIPOPS & CACIK DIP (4 pcs) · 13

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, cipollini onions · 32
“SHASHLIK STEAK” FRITES
marinated center sliced beef sirloin, skewer-grilled with peppers & sweet
onion, Mediterranean fries · 36
PERA ORGANIC BEEF BURGER
calabrian chili aioli, Turkish slaw, Brick City brioche bun,
Mediterranean fries · 25 / add kasseri cheese +3
LAMB ADANA TWIST
pera’s signature lamb “adana” rolled with our home made lavash bread,
Mediterranean fries · 28
CHICKEN “SHASHLIK”
thin sliced breast marinated in Greek yogurt, baby arugula, artichoke, red
onion, bulgur pilaf · 27

- PAN-SEARED SALMON
braised fennel, white beans, confit garlic and white wine · 32
GRILLED MEDITERRANEAN BRANZINO
filet of whole fish, acorn squash, pearl onion, fingerling potato,
Calabrian ‘Nduja hash · M.P.
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
LONG HOT PEPPERS
W/ MINT YOGHURT · 12
MEDITERRANEAN FRIES · 11
BULGHUR PILAF · 10
TURKISH COLESAW · 9
YOGHURT “CACIK” · 8