

MEZES

HOMEMADE GRAPE LEAVES · thinly hand-rolled with rice, currants, pine nuts and a blend of spices · 10

ROASTED WHIPPED EGGPLANT · golden eggplant lightly drizzled with extra virgin olive oil and fresh lemon juice · 11

WARM HUMMUS · extra virgin olive oil and crispy air dried beef pastırma · 9

EGGPLANT AND TOMATO TIMBALE · tender cubes of baby eggplant, roasted tomato puree and fresh hot chilies · 9

CRISPY PHYLLO ROLLS · filled with turkish white cheese, served with yoghurt cacık · 9

BEEF AND BULGHUR TARTAR “ÇİĞ KÖFTE” · bibb lettuce cups, red radish, fresh lemon spritz · 15

MINI SHISH TRIO · marinated lamb, harissa shrimp, soujouk with fresh lavash · 16

LAMB RIBLET APPETEASER · baby back ribs dry-rubbed with a blend of spices and grilled to perfection · 13 / 24

CHEF’S SEAFOOD APPETIZER · changes daily, please check with your server about today’s selection · P/A

CHEF’S MEZE SAMPLER · a tasting plate of our various mezes, including chef’s inspirational additions · 21

FRIED ARTICHOKE HEARTS · lightly dusted with chick pea flour, served with lemon and smoked paprika dipping sauce · 15

MARINATED LAMB TENDERLOIN · appetizer size serving of this most exclusive and tender meat, oregano pesto · 19

FROM THE OVEN

traditional pidettes with your choice of

GROUND SEASONED LAMB · 4

KASSERI CHEESE · 4

SOUJOUK & KASSERI · 4

SPINACH & PINE NUTS · 4

FIRE-ROASTED EGGPLANT · 4

SALADS

PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley, peeled walnuts in pomegranate – lemon dressing · 12

GRILLED CALAMARI SALAD · green olives, tomatoes, peppers, homemade pickle, celery, oregano vinaigrette · 13

THE MOSAIC · marinated white beans, mixed bell peppers, tomatoes, lemon vinaigrette · 11

STACKED STEAKHOUSE SALAD · beefsteak tomatoes, sweet vidalia onions, thick-cut sheep’s milk feta · 13

MEDITERRANEAN PEASANT SALAD · cucumbers, red and yellow grape tomatoes, parsley, onion, red wine vinaigrette · 13

* consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness

THE PERA TRADITION

chef's tasting menu of our meze and meat specialties for the entire table, served family-style · 47 per person

pera-style tomato & onion, roasted whipped eggplant, warm hummus with pastırma

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seasoned lamb pidette

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tender chicken brochette

lamb loin brochette

seasoned lamb riblets

your choice of our signature lamb "adana" or hand ground chicken

FROM THE BRASIER

MIXED GRILL PLATTER · featuring the final segment of the pera tradition as a generous individual order · 38

PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 26

LAMB LOIN BROCHETTE · tender cubes of marinated lamb loin grilled to your liking · 29

BABY LAMB CHOPS · extra virgin olive oil, sea salt and turkish paprika · 31

MARINATED LAMB TENDERLOIN · one of the most exclusive and tender meats you will ever experience, served with oregano pesto · 36

CHEF'S DAILY STEAK SPECIAL · with marash butter and pera's homemade steak sauce · P/A

FILET MIGNON MEDALLIONS · center cut angus, wrapped with air dried beef pastırma · 33

HAND GROUND CHICKEN · peppers, parsley and mediterranean spices · 23

CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 25

OVEN ROASTED MONK FISH · grilled calamari, black olives, preserved lemon and sea beans · 31

WHOLE FISH OF THE DAY · roasted tomato and lemon, extra virgin olive oil · M/P

BABY SQUID CASSEROLE · spring herbs and bulghur stuffing, tomato, lemon, olive oil · 26

GRILLED VEGETABLE TIMBALE · served with bulghur pilaf and pea tendrils salad · 18

SIDE DISHES

BULGHUR PILAF · 8 GRILLED SPICY PEPPERS · 9 MEDITERRANEAN FRIES · 7 POTATO CASSEROLE · 11 GRILLED ASPARAGUS · 12

YOGHURT "CACIK" · 7 FIRE-ROASTED VEGETABLES · 12 MIXED GREENS · 7 HOMEMADE PICKLED VEGETABLES · 8

CO-EXECUTIVE CHEFS SEZAI ÇELİKBAŞ AND JASON AVERY
17% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE