

MEZES

- HOMEMADE GRAPE LEAVES · thinly hand-rolled with rice, currants and a blend of spices · 9
- ROASTED WHIPPED EGGPLANT · lightly drizzled with extra virgin olive oil and fresh lemon juice · 10
- WARM HUMMUS · extra virgin olive oil and crispy air dried beef pastırma · 9
- CRISPY PHYLLO ROLLS · filled with turkish white cheese, served with yoghurt cacik · 9
- EGGPLANT AND TOMATO TIMBALE · tender cubes of baby eggplant, roasted tomato puree and fresh hot chilies · 8
- MINI SHISH TRIO · marinated lamb, harissa shrimp, soujouk with fresh lavash · 15
- CHEF'S SEAFOOD APPETIZER · changes daily, please check with your server about today's selection · M/P
- 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 · 11
- PERA'S BROCHETTE CAESAR SALAD · chicken or lamb brochette, baby red and green romaine, feta - yoghurt dressing · 16 / 19
- MEDITERRANEAN PEASANT SALAD · cucumber, red and yellow grape tomatoes, parsley, onion, red wine vinaigrette and lavash chips · 12
- GRILLED CALAMARI SALAD · green olives, tomatoes, peppers, homemade pickle, celery, oregano vinaigrette · 12
- THE MOSAIC · marinated white beans, mixed bell peppers, tomatoes, lemon vinaigrette · 10
- THE LUNCH SALAD · chopped mixed vegetables, tulum cheese, walnuts, citrus vinaigrette · 15
w/ chicken brochette · 18 w/ lamb brochette · 21

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

FROM THE BRASIER

PERA LAMB TRADITION · chef's tasting plate of our lamb specialties · 28

lamb loin brochette
seasoned lamb riblets
our signature fresh lamb "adana"

PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 23

BABY LAMB CHOPS · extra virgin olive oil, sea salt, and turkish paprika · 26

PERA SHISH FRITES · tender cubes of marinated lamb loin served with mediterranean fries · 27

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 · 29

HAND GROUND CHICKEN · peppers, parsley and mediterranean spices · 21

CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 23

OVEN ROASTED MONK FISH · grilled calamari, black olives, preserved lemon and sea beans · 29

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 · 24

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

LUNCH SANDWICHES

served with mediterranean fries

THE LAMBURGER · stuffed with feta, olives and roasted tomato, served on house baked roll, pickle shish · 18

PERA TWISTS · your choice of hand-ground lamb or chicken, rolled in our homemade lavash · 17

SIDE DISHES

BULGHUR PILAF · 7 GRILLED SPICY PEPPERS · 8 MEDITERRANEAN FRIES · 6 POTATO CASSEROLE · 10 GRILLED ASPARAGUS · 12

YOGHURT "CACIK" · 6 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