

## PERA-DIRECT FOR GROUPS

(minimum 8 people)

**MEZES & SALADS**  
(please select any 3)

ROASTED WHIPPED EGGPLANT  
WARM HUMMUS  
CRISPY PHYLLO ROLLS  
HOMEMADE GRAPE LEAVES  
SOUJOUK LOLLIPOPS  
PERA-STYLE TOMATO & ONION  
THE MOSAIC SALAD

**MAIN DISHES**  
(please select any 2)

PERA'S SIGNATURE FRESH LAMB "ADANA"  
HAND GROUND CHICKEN  
CHICKEN BROCHETTE  
GRILLED VEGETABLE TIMBALE  
PERA TWISTS (Lamb or Chicken)

**SIDE DISHES**  
(please select any 2)

MIXED GREENS  
BULGHUR PILAF  
MEDITERRANEAN FRIES  
YOGHURT "CACIK"

all orders include Fresh Lavash Flatbread and Pistachio Baklava

\$35 per person

tel. 212-878-6301 fax. 212-661-1780  
www.peranyc.com



## PERA-DIRECT TAKE-OUT and DELIVERY

Lunch M – SAT 11:30am – 3:30pm  
Dinner M – SAT 5:30pm – 10:30pm  
Closed Sundays

CATERING IS AVAILABLE FOR ALL YOUR CORPORATE AND PRIVATE EVENTS  
(SERVING THE TRI-STATE AREA)

OUR PRIVATE EVENT ROOM CAN BE RESERVED FOR PRIVATE DINING  
OR BUSINESS MEETINGS (WI-FI & DEDICATED A/V SYSTEM)

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## MEZES

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

ROASTED WHIPPED EGGPLANT · extra virgin olive oil and fresh lemon juice · 11

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

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

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

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

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

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

## PIDETTES FROM THE OVEN

Ground Seasoned Lamb, Kasseri Cheese, Soujouk & Kasseri,  
Spinach & Pine Nuts, Fire-Roasted Eggplant · 4

## SALADS

MEDITERRANEAN PEASANT SALAD · cucumber, red and yellow grape tomatoes, parsley, onion, red wine vinaigrette and lavash chips · 13

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

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

THE LUNCH SALAD · chopped vegetables, tulum cheese, walnuts, citrus vinaigrette · 15  
w/ Chicken Brochette · 18 w/ Lamb Brochette · 21

PERA'S BROCHETTE CAESAR SALAD · chicken (or lamb) brochette, baby red and green romaine, feta - yoghurt dressing · 16 (19)

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

## SANDWICHES

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

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

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## FROM THE BRASIER

PERA LAMB TRADITION · traditional chef's tasting menu of our lamb specialties including lamb loin brochette, lamb riblets and hand ground lamb "adana" · 28

PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 23 / 26 \*

BABY LAMB CHOPS · extra virgin olive oil, sea salt, and turkish paprika · 26 / 31 \*

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 · wrapped with mediterranean air dried beef · 29 / 33 \*

HAND GROUND CHICKEN · peppers, parsley and mediterranean spices · 21 / 23 \*

CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 23 / 25 \*

OVEN ROASTED MONK FISH · grilled calamari, black olives, preserved lemon and sea beans · 29 / 31 \*

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

\* LUNCH PRICE / DINNER PRICE

## SIDE DISHES

BULGHUR PILAF · 8 MEDITERRANEAN FRIES · 7 YOGHURT "CACIK" · 7 MIXED GREENS · 7  
GRILLED ASPARAGUS · 12 FIRE-ROASTED VEGETABLES · 12 GRILLED SPICY PEPPERS · 9

## DESSERTS

BAKLAVA · peeled turkish pistachios and light syrup · 8

OVEN-BAKED KADAIFI "KÜNEFE" · molten cheese center, honey syrup and kaymak · 11

POACHED SEASONAL FRUIT · please ask about today's selection · 9

## BEVERAGES

Homemade Iced Tea	3	Canned Soda	2
Regular Coffee / Tea	2	Espresso	2
Cappuccino and Latte	3	Turkish Coffee	2

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