



DINNER MENU

SMALL PLATES & MEZES

FROM THE OVEN

traditional pidettes with your choice of

- GROUND SEASONED LAMB · 4
- KASSERI CHEESE · 4
- SOUJOUK & KASSERI · 4
- SPINACH & PINE NUTS · 5
- FIG & PASTIRMA FLATBREAD · 9

- Marinated Mediterranean Olives · 7
- Homemade Grape Leaves · 6 / 9
- Roasted Whipped Eggplant · 9
- Eggplant & Tomato Timbale · 9
- Crispy Phyllo Rolls · 6 / 10
- Fried Artichoke Hearts · 9 / 15
- Warm Hummus with Pastirma · 8
- Mediterranean Cheese Plate · 14
- Turkish Smoked Lamb Tacos · 11
- Portuguese Fried Calamari · 15

- Pastirma Wrapped Feta-Stuffed Dates · 9
- Marinated Lamb Tenderloin · 19
- Lamb Chop Shish w/ Parsley Salad · 11
- Soujouk Lollipops · 7
- Lamb "Adana" Cut Roll · 13
- Chicken "Adana" Cut Roll · 11
- Mediterranean Meatball Sliders (3 per order) · 12
- Baked Feta "En Papillote" · 12
- Seared Tuna Vine Leaf Rolls · 13
- Beef and Bulgur Tartar "Çiğ Köfte" · 9 / 14

CHEF'S MEZE SAMPLER

a tasting plate of our various mezės, including chef's inspirational additions · 23

SALADS

- PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley, peeled walnuts in pomegranate – lemon dressing · 12
- SUMMER WATERMELON & FETA SALAD · cubed sweet watermelon and savory sheep's milk feta, sweet basil dressing · 13
- FRESH GARDEN PEA SALAD · candied pistachio, pea tendrils, feta honey mustard · 13
- MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil · 12
- GRILLED SHRIMP TABOULEH SALAD · coarse bulghur, cilantro, mint, red onion, tomato, red & green peppers · 15
- MEDITERRANEAN PEASANT SALAD · cucumbers, red and yellow grape tomatoes, parsley, onion, red wine vinaigrette · 13

add crumbled sheep's milk feta cheese to any of the above salads · 3

FROM THE BRASIER

- MIXED GRILL PLATTER · featuring the main plates segment of The Pera Tradition as a generous individual order · 36
- PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 27
- LAMB LOIN BROCHETTE · tender cubes of marinated lamb loin grilled to your liking · 31
- BABY LAMB CHOPS · extra virgin olive oil, sea salt and turkish paprika · 32
- LAMB MINUTE STEAK · butterflied lamb loin, baby arugula, roasted peppers, crumbled feta cheese · 37
- MARINATED LAMB TENDERLOIN · one of the most exclusive and tender meats you will ever experience, served with oregano pesto · 39
- CHEF'S SLICED HANGER STEAK · with marash butter and pera's homemade steak sauce · 28
- HAND GROUND CHICKEN "ADANA" · peppers, parsley and mediterranean spices · 23
- CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 25
- WHOLE GRILLED MEDITERRANEAN "LEVREK" · 1 ¼ lbs. branzino, roasted tomato and lemon, extra virgin olive oil · M/P
- PAN-SEARED RARE TUNA · mashed summer peas with mint, wild arugula and cherry tomato salad · 32
- HICKORY GRILLED WILD SALMON · coarse sea-salt, deconstructed "cacik", fresh parsley and lamb bacon · 29
- JUMBO LUMP CRAB CAKE · crispy cauliflower, beet and yoghurt, opal basil salad · 33
- MUSHROOM PAPPARDELLE · homemade pappardelle with seasonal mushrooms, baby rocket pesto & parmigiano · 21

THE PERA TRADITION

chef's tasting menu of our meze and meat specialties, served family-style to the entire table

mezės

- pera-style tomato & onion
- roasted whipped eggplant
- warm hummus with pastirma
- seasoned lamb pidette

main plates

- tender chicken brochette
- lamb loin brochette
- seasoned lamb riblets
- your choice of our signature lamb or hand ground chicken "adana"

side dishes

- bulghur pilaf
- yoghurt "cacik"

· 48 ·
per person

SIDE DISHES

- BULGHUR PILAF · 6
- GRILLED SPICY PEPPERS · 8
- MEDITERRANEAN FRIES · 7
- BRAISED KALE w/ SMOKED LAMB BACON · 8
- YOGHURT "CACIK" · 6
- FIRE-ROASTED VEGETABLES · 11
- MIXED GREENS · 7
- SHEEP'S MILK FETA · 8

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

CO-EXECUTIVE CHEFS JASON AVERY AND SEZAI ÇELİKBAŞ
18% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE

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