

pera

MEDITERRANEAN BRASSERIE

LUNCH 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
- Turkish Smoked Lamb Tacos · 11
- Smoked Mackerel Dip w/ Grilled Bread · 9

- Portuguese Fried Calamari · 15
- Pastirma Wrapped Feta-Stuffed Dates · 9
- Marinated Lamb Tenderloin · 19
- Lamb Chop Shish w/ Parsley Salad · 11
- Soujouk Lollipops · 7
- Seared Tuna Vine Leaf Rolls · 13
- Lamb "Adana" Cut Roll · 13
- Chicken "Adana" Cut Roll · 11
- Baked Feta "En Papillote" · 12

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
- GRILLED SHRIMP TABOULEH SALAD · coarse bulghur, cilantro, mint, red onion, tomato, red & green peppers · 15
- 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
- MEDITERRANEAN PEASANT SALAD · cucumbers, red and yellow grape tomatoes, parsley, onion, red wine vinaigrette · 13
- THE LUNCH SALAD · chopped mixed vegetables, tulum cheese, walnuts, citrus vinaigrette · 15
w/ chicken brochette · 19 w/ lamb brochette · 21

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

LUNCH SANDWICHES

served with mediterranean fries or side salad

THE LAMBURGER

stuffed with feta, olives and roasted tomato, served on house baked roll, pickle shish · 19

PERA TWISTS

your choice of hand-ground lamb or chicken, rolled in our homemade lavash · 18

VEGETARIAN LUNCH SANDWICH

homemade whole wheat pita pocket with grilled haricot vert, red lentil puree, halloumi cheese, seasonal sprouts, smoked tomato mayo · 17

FROM THE BRASIER

- MIXED GRILL PLATTER · tender chicken brochette, lamb loin brochette, seasoned lamb riblets, and your choice of our signature lamb or hand ground chicken "adana" · 33
- PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 24
- BABY LAMB CHOPS · extra virgin olive oil, sea salt and turkish paprika · 26
- MARINATED LAMB TENDERLOIN · one of the most exclusive and tender meats you will ever experience, served with oregano pesto · 38
- CHEF'S SLICED HANGER STEAK FRITES · with marash butter and pera's homemade steak sauce · 28
- HAND GROUND CHICKEN "ADANA" · peppers, parsley and mediterranean spices · 21
- CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 23
- HICKORY GRILLED WILD SALMON · coarse sea-salt, deconstructed "cacik", fresh parsley and lamb bacon · 27
- PAN-SEARED RARE TUNA · mashed summer peas with mint, wild arugula and cherry tomato salad · 29
- WHOLE GRILLED MEDITERRANEAN "LEVREK" · 1 ¼ lbs branzino, roasted tomato and lemon, extra virgin olive oil, filleted upon request · M/P
- JUMBO LUMP CRAB CAKE · crispy cauliflower, beet and yoghurt, opal basil salad · 31
- MUSHROOM PAPPARDELLE · homemade pappardelle with seasonal mushrooms, baby rocket pesto & parmigiano · 21

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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