

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
MAROUL SALAD

MAIN DISHES
(please select any 2)

CHICKEN BROCHETTE
PASTA "MOUSSAKA"
GRILLED VEGETABLE TIMBALE
PAN ROASTED FILET OF SALMON
PERA TWISTS (Lamb or Chicken "Adana")

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 – FRI 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 · 6
ROASTED WHIPPED EGGPLANT · 6
WARM HUMMUS · 6
CRISPY PHYLLO ROLLS · 6
FRIED BABY SWEET PEPPERS · 6
EFES BATTERES PEARL ONION POPPERS · 6
PASTIRMA WRAPPED FETA STUFFED DATES · 7
SOUJOUK LOLLIPOPS · 6
CHICKEN LIVERS · 5
LAMB RIBLET APPETEASER · 9
BONELESS BEEF SHORT RIBS · 8
BEEF AND BULGHUR TARTAR "CIG KOFFE" · 7
MINI SHISH TRIO · 11
FRIED ARTICHOKE HEARTS · 8
EGGPLANT & TOMATO TIMBALE · 7
MARINATED LAMB TENDERLOIN · 15

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 · 11

GRILLED CALAMARI SALAD · homemade pickle, green olives, tomatoes, peppers, celery
with oregano vinaigrette · 11

THE MOSAIC · marinated white beans, mixed bell peppers, tomatoes, lemon vinaigrette · 8

MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and olive oil · 9

THE LUNCH SALAD · chopped vegetables, tulum cheese, walnuts, citrus vinaigrette · 12
w/ Chicken Brochette · 16 w/ Lamb Brochette · 18

GRILLED VEGETABLE & HALLOUMI CHEESE · eggplant, zucchini, tomato and peppers with
oregano olive oil and grilled halloumi cheese · 12

PERA'S BROCHETTE CAESAR SALAD · chicken (or lamb) brochette, baby red and green
romaine, feta - yoghurt dressing · 14 (16)

PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley,
peeled walnuts in pomegranate – lemon dressing · 9

SANDWICHES

THE LAMBURGER · stuffed with feta, olives, roasted tomato served on house baked roll,
mediterranean fries and pickle shish · 16

PERA TWISTS · your choice of hand-ground lamb or chicken "adana" rolled in our homemade
lavash, mediterranean fries · 15

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

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 · 29

FILET MIGNON MEDALLIONS · wrapped with mediterranean air dried beef · 28

CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 21

OVEN ROASTED MONK FISH · grilled calamari, black olives, preserved lemon
and sea beans · 28

PAN-ROASTED FILET OF SALMON · grey sea-salt, dill and yoghurt foam · 23

PASTA "MOUSSAKA" · homemade pappardelle with lamb and eggplant ragu, aromatic
béchamel and shaved parmigiano · 19

GRILLED VEGETABLE TIMBALE · served with bulghur pilaf and pea tendrils salad · 16

SIDE DISHES

BULGHUR PILAF · 5 MEDITERRANEAN FRIES · 6 YOGHURT "CACIK" · 5 MIXED GREENS · 6
GRILLED ASPARAGUS · 8 FIRE-ROASTED VEGETABLES · 8 GRILLED SPICY PEPPERS · 6

DESSERTS

BAKLAVA · peeled turkish pistachios and light syrup · 6

OVEN-BAKED KADAIFI "KÜNEFE" · molten cheese center, honey syrup and kaymak · 8

POACHED SEASONAL FRUIT · please ask about today's selection · 6

BEVERAGES

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