



## DINNER MENU

### SMALL PLATES & MEZES

- Crispy Phyllo Rolls (5 pcs) · 12 (v)
- Homemade Grape Leaves (5 pcs) · 12 (v)
- Warm Hummus with (or without) Beef Pastirma · 9 (v)
- Smoked Eggplant with Garlic Yoghurt · 9 (v)
- Pastirma Wrapped Feta-Stuffed Dates (5 pcs) · 11
- Pera Dip Trio (Hummus, Smoked Eggplant and Spicy Pepper Muammara) · 15 (v)
- Marinated Mediterranean Olives · 8 (v)
- Steamed PEI Mussels in Spicy Marash Tomato Broth · 9

- Lamb "Adana" Cut Roll (6 pcs) · 15
- Chicken "Adana" Cut Roll (6 pcs) · 12
- Mediterranean Lamb Meatball Sliders (2 pcs) · 12
- Turkish Smoked Lamb Tacos (2 pcs) · 11
- Kadaifi-Wrapped Baked Shrimp with Fig Brandy Sauce (4 pcs) · 14
- Portuguese Fried Calamari · 16
- Char-grilled Spanish Octopus · 19
- Bluefish Falafel with Lemon-Paprika Labne · 14

### \* CHEF'S MEZE SAMPLER \*

a tasting plate of our various mezes, including chef's inspirational additions · 25

### SALADS

- PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley, peeled walnuts in pomegranate – lemon dressing (v) · 13
- MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil (v) · 13
- GREEN LEAF ESCAROLE CAESAR · capers, parmesan croutons, garlic labne dressing (v) · 14  
*with Marinated "Boquerones" White Anchovies · 19*
- MEDITERRANEAN PEASANT SALAD · cucumbers, cherry tomatoes, parsley, onion, red wine vinaigrette (v) · 14

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

### FROM THE BRASIER

- PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern Mediterranean spices, served with fresh lavash, garnish salads and choice of side dish · 33
- MOROCCAN MARINATED BABY LAMB CHOPS · seven spice marinade, shoe-string parsnip, roasted garlic haricot vert and mint-yoghurt sauce · 41
- PRUNE-BRAISED LAMB SHANK · whole grain farro, dried apricots, currants, parsley and pine nuts · 33
- MIXED GRILL PLATTER · pera's signature lamb "adana", baby lamb chop, seasoned lamb riblets, tender chicken and sliced sirloin "shashlik" steak · 39
- DUO "SHASHLIK" STEAK FRITES · marinated center cut lamb loin and beef sirloin steaks, sliced and skewer-grilled with peppers and sweet onion, Mediterranean fries · 36
- COTE DE BOEUF FOR TWO · 72-hour Mediterranean herb & spice marinated 32oz. prime bone in rib eye, bone marrow, served with two side dishes of your choice · 95
- CHICKEN "SHASHLIK" · sliced chicken breast marinated in greek yogurt, paprika, pepper paste and extra virgin olive oil, served with arugula - avocado - hearts of palm salad and harissa bulghur pilaf · 29
- SEARED GREEK SCALLOPS · ouzo & kalamata olive sauce, Brussels sprout, dates, parmigiano · 38
- CHEF'S HOOK-AND-LINE SPECIAL · catch of the day, please inquire with your server · M/P
- GRAPE LEAF WRAPPED MEDITERRANEAN BRANZINO · boneless fillet wrapped with lemon, parsley and roasted garlic, roasted beet salad · 36
- CORFU-STYLE LOBSTER PASTA · home-made fresh linguini, lobster tail, PEI mussels, parsley, flame roasted cherry tomato, garlic and fennel · 36  
*(also available vegetarian without seafood · 22)*

### THE PERA TRADITION

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

#### Dips

warm hummus with pastirma  
smoked eggplant with garlic yoghurt  
spicy pepper and walnut "muammara"

#### Intermezzo

maroul salad  
smoked lamb tacos

#### Main Plate

pera's signature lamb "adana"  
baby lamb chops  
chicken "shashlik"  
seasoned lamb riblets  
sliced sirloin "shashlik"

#### Side Dish

bulghur pilaf

· 56 ·  
per person

*2-course wine paired with  
sommelier's selections*

· 19 ·  
*add'l per person*

### SIDE DISHES

- GRILLED SPICY PEPPERS (v) · 8
- MEDITERRANEAN FRIES (v) · 9
- ROSEMARY RED POTATOES (v) · 9
- GRILLED MIXED VEGETABLES (v) · 11
- BULGHUR PILAF (v) · 8
- ROASTED GARLIC HARICOT VERT W/ SHAVED PARMESAN (v) · 9
- YOGHURT "CACIK" (v) · 6

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

FOR YOUR CONVENIENCE, 20% SUGGESTED GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. YOU MAY INCREASE OR REDUCE THIS AT YOUR WILL.

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