



## LUNCH 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)
- Roasted Halloumi Cheese with Eggplant Jam · 9 (v)

- 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
- Steamed PEI Mussels in Spicy Marash Tomato Broth · 9
- Portuguese Fried Calamari · 16
- Char-grilled Spanish Octopus · 19
- Bluefish Falafel with Lemon-Paprika Labne · 14

### 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
- MEDITERRANEAN PEASANT SALAD · cucumbers, cherry tomatoes, parsley, onion, red wine vinaigrette (v) · 14
- THE LUNCH SALAD · tomato, asparagus, haricot vert, red onion, tulum cheese and walnuts, citrus vinaigrette (v) · 15

#### ADD-ONS FOR SALADS:

- sliced sirloin "shashlik" · 11
- grilled jumbo shrimp (4 pcs) · 11
- "boquerones" white anchovies · 5
- signature lamb "adana" · 9
- chicken brochette (5 pcs) · 7
- crumbled sheep's milk feta cheese · 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 · 20

#### PERA STEAK BURGER

tomato-onion-pickle slaw, pera's burger sauce · 18  
with Kasserli Cheese · 20

#### PERA TWISTS

your choice of hand-ground lamb or chicken, rolled in our homemade lavash · 20 / 17

#### ROASTED EGGPLANT CIABATTA (v)

toasted ciabatta with roasted vegetables, garlic, tomato, olive oil and spices, kasserli cheese, pine nut and oregano pesto · 18

### FROM THE BRASIER

- PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern Mediterranean spices, yoghurt "cacik" · 27
- BABY LAMB CHOPS · Turkish paprika and extra virgin olive oil marinated, shoe-string parsnip and roasted garlic haricot vert · 36
- GRILLED LAMB MINUTE STEAK · 72-hr Mediterranean herb & spice marinated, served with Mediterranean fries or side salad · 36
- DUO "SHASHLIK" STEAK FRITES · marinated center cut lamb loin and beef sirloin steaks, sliced and skewer-grilled with peppers and sweet onion, served with Mediterranean fries · 33
- MIXED GRILL PLATTER · pera's signature lamb "adana", baby lamb chop, seasoned lamb riblets, tender chicken brochette and sliced sirloin "shashlik" steak · 37
- CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken, garnish salads and bulghur pilaf · 25
- GRILLED SEAFOOD SALAD · char-grilled jumbo shrimp and Spanish octopus, arugula–avocado–hearts of palm salad, radish, tomatoes, pomegranate citrus dressing · 34
- GRAPE LEAF WRAPPED MEDITERRANEAN BRANZINO · boneless fillet wrapped with lemon, parsley and roasted garlic, roasted beet salad · 32
- PISTACHIO CRUSTED PAN-ROASTED SALMON · sautéed kale and gigante beans, crispy shallots, marash flakes · 29
- CORFU STYLE LOBSTER PASTA · home-made fresh linguini, lobster tail and PEI mussels, parsley, flame roasted cherry tomato, garlic and fennel · 36  
(also available vegetarian without seafood · 22)

### 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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