



January 23rd – February 10th, 2017

DINNER MENU

APPETIZERS

(please select one)

RED LENTIL SOUP · italian parsley, extra virgin olive oil

MEDITERRANEAN MEZE PLATTER · warm hummus with pastirma, spicy pepper muammara, sheep's milk feta with house made eggplant jam, smoked eggplant with garlic yoghurt

CRISPY PORTUGUESE CALAMARI · sliced soujouk, hot cherry peppers and smoked paprika yoghurt

TURKISH TACO DUO · smoked leg of lamb and honey-lavender chicken

MAIN COURSES

(please select one)

HAND GROUND SIGNATURE CHICKEN "ADANA" · marinated with eastern mediterranean spices, fresh parsley and peppers, served with bulghur pilaf and haricot vert

PISTACHIO CRUSTED PAN-ROASTED SALMON · sauté kale, celery root and parsley puree, truffle oil

DUO "SHASHLIK" STEAK FRITES · marinated center cut lamb loin and beef sirloin steaks, sliced and skewer-grilled with peppers and sweet onion, mediterranean fries

PASTA "MOUSSAKA" · fresh pappardelle pasta, eggplant, mushrooms, béchamel sauce

DESSERT

PERA'S HOMEMADE DESSERT TRIO

Turkish Coffee Mocha Mousse, Poached Pear with Kaymak, Turkish Pistachio Baklava

42 PER PERSON

(not including tax and gratuity)

SIDE DISHES (optional)

BULGHUR PILAF · 8 ROASTED GARLIC HARICOT VERT · 9

MEDITERRANEAN FRIES · 9 GRILLED SPICY PEPPERS · 8

SOMMELIER'S WINE PAIRING (optional) · 17

SELECTED ACCORDING TO GUEST'S INDIVIDUAL PREFERENCES, PAIRED WITH EACH COURSE
(3oz. servings each with appetizer and main course, plus a 2oz. serving of dessert wine)