



January 23rd – February 10th, 2017

LUNCH MENU

APPETIZERS

(please select one)

RED LENTIL SOUP · italian parsley, extra virgin olive oil

MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive

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

ROASTED HALLOUMI CHEESE · eggplant jam

MAIN COURSES

(please select one)

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

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

CHICKEN LUNCH SALAD · chopped mixed vegetables, chicken brochette, tulum cheese, walnuts and citrus vinaigrette

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

DESSERT

PERA'S HOMEMADE DESSERT DUO

Turkish Coffee Mocha Mousse, Pistachio Baklava

29 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

LUNCH WINE SPECIALS (optional) · 9

CAVA N/V, INSUPERABLE, SPAIN

2015 CHARDONNAY, WILLIAM COLE, CHILE

2013 PINOT NOIR, BETWEEN THE VINES, CALIFORNIA