



## DINNER MENU

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### SHARED PLATES & MEZES

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| Crispy Phyllo Rolls (5 pcs) · 12 (v)                                       | Lamb "Adana" Cut Roll (6 pcs) · 15                     |
| Homemade Grape Leaves (5 pcs) · 12 (v)                                     | Chicken "Adana" Cut Roll (6 pcs) · 12                  |
| Warm Hummus with (or without) Beef Pastirma · 9 (v)                        | Mediterranean Lamb Meatball Sliders (2 pcs) · 12       |
| Smoked Eggplant with Garlic Yoghurt · 9 (v)                                | Turkish Smoked Lamb Tacos (2 pcs) · 11                 |
| Pumpkin "Mucver" with Sage Yoghurt · 11 (v)                                | Cured "Lakerda" Bruschetta · 15                        |
| Pastirma Wrapped Feta-Stuffed Dates (5 pcs) · 11                           | Shrimp Saganaki with Feta and Garlic · 15              |
| Pera Dip Trio (Hummus, Smoked Eggplant and Spicy Pepper Muammara) · 15 (v) | Portuguese Fried Calamari · 16                         |
| Marinated Mediterranean Olives · 8 (v)                                     | Char-grilled Spanish Octopus · 19                      |
| Roasted Halloumi Cheese with Eggplant Jam · 9 (v)                          | Bluefish Falafel with Lemon-Paprika Labne (3 pcs) · 14 |

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

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

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### SALADS

- MEDITERRANEAN VILLAGE SALAD · cherry tomato, cucumber, parsley, onion, kalamata olives, sheep's milk feta cheese, red wine vinaigrette (v) · 15
- 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
- SPRING FARRO SALAD · black kale, sweet baby peppers, mint, parsley, scallions, crispy chickpeas, citrus dressing (v) · 14

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

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### MAIN COURSES

- PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern Mediterranean spices, served with fresh lavash, garnish salads and vegetable bulghur pilaf · 33
- DUO "SHASHLIK STEAK" FRITES · marinated center cut lamb loin and beef sirloin, sliced and skewer-grilled with peppers & sweet onion, Mediterranean fries · 36
- BABY LAMB CHOPS · dusted with Turkish paprika and sea salt, kalamata whipped potatoes, grilled piquillo peppers · 41
- MIXED GRILL PLATTER · pera's signature lamb "adana", baby lamb chop, seasoned lamb riblets, tender chicken "shashlik" and sliced sirloin "shashlik" steak · 39
- FILET MIGNON BROCHETTE · 24-hour Mediterranean herb and spice marinated center-cut Angus, bulghur pilaf and rainbow peppers · 43
- 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
- PAN-ROASTED CITRUS SALMON · orzo and bulghur tabouleh with dill, garlic and scallions · 29
- GRAPE LEAF WRAPPED MEDITERRANEAN BRANZINO · boneless fillet wrapped with lemon, parsley and roasted garlic, roasted beet salad · 36
- GRILLED SEAFOOD SALAD · char-grilled jumbo shrimp and Spanish octopus, arugula–avocado–hearts of palm salad, radish, tomatoes, lemon & e.v.o.o. · 34
- PASTA MOUSSAKA (v) · artisan egg pappardelle, roasted eggplant, mushroom, tomato confit and allspice béchamel · 21 .....with LAMB RAGOUT · 29
- RED BEET RISOTTO (v) · israeli couscous, cipolini onions, parmigiano reggiano, scallions & dill · 21 ....with ROASTED SALMON or GRILLED JUMBO SHRIMP · 32

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### SIDE DISHES

- SAUTEED KALE & DANDELION (v) · 9    MEDITERRANEAN FRIES (v) · 9    BLISTERED RAINBOW PEPPERS (v) · 9    GRILLED MIXED VEGETABLES (v) · 11
- BULGHUR PILAF (v) · 8    ROASTED GARLIC HARICOT VERT W/ SHAVED PARMESAN (v) · 9    KALAMATA WHIPPED POTATOES (v) · 8    YOGHURT "CACIK" (v) · 6

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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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