



LUNCH MENU

SHARED PLATES & MEZES

- | | |
|--|--|
| 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 |
| Roasted Halloumi Cheese with Eggplant Jam · 9 (v) | Char-grilled Spanish Octopus · 19 |

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
- 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 | signature lamb "adana" · 9 |
| grilled jumbo shrimp · 11 | chicken brochette · 7 |
| pan-roasted salmon · 11 | 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 · dusted with Turkish paprika and sea salt, kalamata whipped potatoes, grilled piquillo peppers · 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, lemon and extra virgin olive oil · 34
- GRAPE LEAF WRAPPED MEDITERRANEAN BRANZINO · boneless fillet wrapped with lemon, parsley and roasted garlic, roasted beet salad · 32
- BLUEFISH FALAFEL · on a bed of bulghur salad with kalamata olives, cucumbers, cherry tomato, parsley and scallion, lemon dressing · 25
- PAN-ROASTED CITRUS SALMON · orzo and bulghur tabouleh with dill, garlic and scallions · 29
- RED BEET RISOTTO · israeli couscous, cipolini onions, parmigiano reggiano cheese, scallions and dill · 21
...with ROASTED SALMON or GRILLED JUMBO SHRIMP · 32

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

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.

For PRIVATE DINING, CATERING and SPECIAL EVENTS please contact EVENTS@PERANYC.COM