



## DINNER MENU

### SHARED PLATES & MEZES

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| Crispy Phyllo Rolls (5 pcs) · 12 (v)                                       | Pastirma Wrapped Feta-Stuffed Dates (5 pcs) · 12          |
| Homemade Grape Leaves (5 pcs) · 12 (v)                                     | Lamb "Adana" Cut Roll (6 pcs) · 16                        |
| Warm Hummus with (or without) Beef Pastirma · 9 (v)                        | Chicken "Adana" Cut Roll (6 pcs) · 13                     |
| Smoked Eggplant with Garlic Yoghurt · 9 (v)                                | Mediterranean Lamb Meatball Sliders (2 pcs) · 12          |
| Crushed Walnut & Spicy Pepper "Muammara" · 10 (v)                          | Turkish Smoked Lamb Tacos (2 pcs) · 12                    |
| Pera Dip Trio (Hummus, Smoked Eggplant and Spicy Pepper Muammara) · 15 (v) | Sauteed Jumbo Shrimp with Warm Garlic-Lemon Samphire · 16 |
| Zucchini "Mucver" with Sage Yoghurt (5 pcs) · 13 (v)                       | Portuguese Fried Calamari · 17                            |
| Grilled Artichoke with Pea and Fava Beans · 13 (v)                         | Char-grilled Spanish Octopus · 21                         |
| Halloumi Cheese Croquettes with Eggplant Jam (5 pcs) · 12 (v)              | Steamed Mussels with Ouzo, Wine & Fennel · 15             |

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

a tasting plate of our various mezés, including chef's inspirational additions · 28

### SALADS

- MEDITERRANEAN VILLAGE SALAD · cherry tomato, cucumber, parsley, onion, kalamata olives, sheep's milk feta cheese, red wine vinaigrette (v) · 16
- CRACKED WHEAT AND LENTIL SALAD · baby arugula, sweet potato, cranberry, radish and walnuts, apple-citrus vinaigrette (v) · 16
- ARTICHOKE SALAD · grilled artichoke, baby arugula, frisee, fresh fava beans, shaved fennel, preserved lemon dressing (v) · 15
- MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil (v) · 13

#### ADD-ONS FOR SALADS:

sliced sirloin "shashlik" · 14   signature lamb "adana" · 12   grilled jumbo shrimp · 14   chicken "shashlik" · 11   pan-roasted salmon · 14   sheep's milk feta cheese · 4

### 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 sliced lamb loin and beef sirloin, skewer-grilled with peppers & sweet onion, Mediterranean fries · 38
- BABY LAMB CHOPS · dusted with Turkish paprika and sea salt, rosemary fingerling potatoes, grilled piquillo peppers · 43
- MIXED GRILL PLATTER · pera's signature lamb "adana", baby lamb chop, seasoned lamb riblets, tender chicken "shashlik" and sliced sirloin "shashlik" · 39
- BEEF SHORT RIBS · slow-roasted tender ribs, red wine reduction, crispy shallots, beet-whipped potato · 36
- CHICKEN "SHASHLIK" · sliced chicken breast marinated in greek yogurt, paprika, pepper paste and extra virgin olive oil, served with arugula – avocado – artichoke salad and harissa bulghur pilaf · 29
- PAN-ROASTED CITRUS SALMON · green pea puree with dill and scallions, fava beans · 29
- GRILLED SEAFOOD SALAD · char-grilled jumbo shrimp and Spanish octopus, arugula–avocado–artichoke salad, radish, tomatoes, lemon & e.v.o.o. · 35
- SPICY FISH CASSEROLE "KOKORETSI" · monkfish tail prepared kokoretsi-style with Italian peppers, tomatoes and oregano, grilled country bread · 32
- GRAPE LEAF WRAPPED MEDITERRANEAN BRANZINO · boneless fillet wrapped with lemon, parsley and roasted garlic, roasted beet salad · 37
- CORFU-STYLE SEAFOOD PASTA · linguini with grilled calamari, jumbo shrimp, mussels, oregano pesto, parmigiano reggiano · 32
- MEDITERRANEAN GNOCCHI (v) · walnuts, currants, preserved lemon zest, creamy white wine sauce, shaved parmesan · 24
- GRILLED VEGETABLE TIMBALE (v) · grilled marinated eggplant, zucchini and squash, tomato bulghur pilaf, baby arugula, spicy harissa on the side · 22

### SIDE DISHES (v)

- SAUTEED SPINACH PINE NUTS & GARLIC · 10   BULGHUR PILAF · 8   BLISTERED RAINBOW PEPPERS · 10   SAUTEED WILD MUSHROOM W/ SHAVED GARLIC · 11
- MEDITERRANEAN FRIES · 9   GRILLED ARTICHOKE & FETA W/ GARLIC and ARUGULA · 10   ROSEMARY FINGERLING POTATOES · 9   YOGHURT "CACIK" · 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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