



January 22nd – February 9th, 2018

LUNCH MENU

(MONDAY – FRIDAY)

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

HALLOUMI CHEESE CROQUETTES · 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

PAN-ROASTED CITRUS SALMON · green pea puree with dill and scallions, fava beans

CHICKEN PEASANT SALAD · chicken brochette, cherry tomato, cucumber, parsley, onion, kalamata olives, sheep's milk feta cheese, red wine vinaigrette

MEDITERRANEAN GNOCCHI · walnuts, currants, preserved lemon zest, creamy white wine sauce, shaved parmesan

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

SAUTEED SPINACH WITH PINE NUTS & GARLIC · 10

MEDITERRANEAN FRIES · 9

BLISTERED RAINBOW PEPPERS · 10

LUNCH WINE SPECIALS (optional) · 9

CAVA N/V, INSUPERABLE, SPAIN

CHARDONNAY, WILLIAM COLE, CHILE

PINOT NOIR, CAMPO DEI GRACI, PAVIA, ITALY