



MEDITERRANEAN SUNDAY SUPPERS

THREE COURSE 38 PER PERSON
(NOT INCLUDING TAX & GRATUITY)

APPETIZERS

MEDITERRANEAN DIP TRIO (v)
warm hummus with beef pastirma, smoked eggplant garlic
yoghurt, and spicy pepper and walnut

PORTUGUESE FRIED CALAMARI
beef soujouk and sliced cherry peppers, smoked paprika
yoghurt aioli

VILLAGE SALAD (v)
cherry tomato, cucumber, parsley, onion, kalamata olives,
sheep's milk feta cheese, red wine vinaigrette

TURKISH SMOKED LAMB TACOS
pickled red onions

ZUCCHINI "MUCVER"
sage yoghurt sauce

MAIN PLATES

PERA STEAK BURGER
tomato-onion-pickle slaw, Pera's burger sauce, Mediterranean fries (add kasseri cheese \$3 add'l)

BRAISED LAMB SHANK
whole grain farro, dried apricots, parsley and pine nuts

CHICKEN "SHASHLIK"
marinated thin sliced chicken breast, skewered with peppers and onions, bulghur pilaf

PAN-ROASTED CITRUS SALMON
beluga lentil and cracked wheat tabbouleh, sweet potato, saffron

GRAPE LEAF WRAPPED MEDITERRANEAN BRANZINO
boneless fillet wrapped with lemon, parsley and roasted garlic, served with roasted beet salad

MEDITERRANEAN GNOCCHI (v)
walnuts, currants, preserved lemon zest, creamy white wine sauce, shaved parmesan

DESSERTS

BAKLAVA
peeled ground Turkish pistachios and light syrup

RICE PUDDING
traditional Turkish vanilla pudding with bruleed crust
& cinnamon

 **50% OFF WINES BY THE BOTTLE** 
Friday, Saturday & Sunday

