

DINNER



pera

MEDITERRANEAN BRASSERIE



SHARED PLATES & MEZES

- CRISPY PHYLLO ROLLS (5 pcs) (v) · 13
- HOMEMADE GRAPE LEAVES (5 pcs) (v) · 13
- WARM HUMMUS
with or w/o beef pastirma (v) · 10
- SMOKED EGGPLANT DIP
with garlic yoghurt (v) · 10
- CRUSHED WALNUT
& SPICY PEPPER "MUAMMARA" (v) · 11
- PERA DIP TRIO
hummus, smoked eggplant and spicy pepper muammara (v) · 17
- ZUCCHINI "MUCVER" FRITTERS
with sage yoghurt (5 pcs) (v) · 14
- SPICY FETA & ROASTED RED PEPPER DIP (v) · 10
- GRILLED ARTICHOKE
with pea and fava beans (v) · 14
- HALLOUMI CHEESE CROQUETTES
with eggplant jam (5 pcs) · 13
- PASTIRMA WRAPPED
FETA-STUFFED DATES (5 pcs) · 12
- LAMB "ADANA" CUT ROLL (6 pcs) · 16
- CHICKEN "ADANA" CUT ROLL (6 pcs) · 14
- MEDITERRANEAN
LAMB MEATBALL SLIDERS (2 pcs) · 13
- TURKISH SMOKED LAMB TACOS (2 pcs) · 13
- SAUTEED JUMBO SHRIMP
with warm garlic-lemon samphire · 16
- PORTUGUESE FRIED CALAMARI · 18
- CHAR-GRILLED SPANISH OCTOPUS · 23
- GOAT CHEESE & PINE NUT CAKES
with honey-lavender (3 pcs) · 13

CHEF'S MEZE SAMPLER

a tasting plate of our various mezės, including chef's inspirational additions

· 28 ·

MAIN COURSES

- PERA'S SIGNATURE FRESH LAMB "ADANA"
hand-ground daily and marinated with eastern Mediterranean spices,
with fresh lavash, garnish salads and vegetable bulghur pilaf · 34
- DUO "SHASHLIK STEAK" FRITES
marinated center sliced lamb loin and beef sirloin, skewer-grilled
with peppers & sweet onion, Mediterranean fries · 39
- BABY LAMB CHOPS
dusted with Turkish paprika and sea salt, rosemary fingerling potatoes,
grilled piquillo peppers · 45
- MIXED GRILL PLATTER
pera's signature lamb "adana", baby lamb chop, seasoned lamb
riblets, tender chicken "shashlik" and sliced sirloin "shashlik" · 41
- BRAISED LAMB SHANK
whole grain farro, dry apricots, parsley and pinenuts · 38
- THE LAMBURGER
stuffed w/ feta, olives & roasted tomato, brioche roll, fries or salad · 25
- PERA STEAK BURGER
tomato-onion-pickle slaw, pera's burger sauce, fries or salad · 23
w/ Kasserı cheese · 25
- CHICKEN "SHASHLIK"
sliced chicken breast marinated in Greek yogurt, paprika and
extra virgin olive oil, served with arugula-avocado-artichoke salad
and harissa bulghur pilaf · 32
- PAN-ROASTED CITRUS SALMON
beluga lentil & cracked wheat tabbouleh, sweet potato, saffron · 31
- GRILLED SEAFOOD SALAD
char-grilled jumbo shrimp and Spanish octopus, arugula-avocado-
artichoke salad, radish, tomatoes, lemon & e.v.o.o. · 38
- GRAPE LEAF WRAPPED
MEDITERRANEAN BRANZINO
boneless fillet wrapped with lemon, parsley and roasted garlic,
roasted beet salad · 37
- CORFU-STYLE LINGUINE
jumbo shrimp and grilled calamari, tomato confit, kalamata olives, raki
beurre blanc, parmigiano reggiano · 32
- MEDITERRANEAN GNOCCHI (v)
walnuts, currants, preserved lemon zest, creamy white wine sauce,
shaved parmesan · 26
- GRILLED VEGETABLE TIMBALE (v)
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil,
baby arugula, spicy harissa on the side · 24
- ROASTED EGGPLANT CIABATTA
toasted ciabatta with roasted vegetables, garlic, tomato, olive oil,
kasserı, pine nut & oregano pesto, fries or salad · 21

SALADS

- MEDITERRANEAN VILLAGE SALAD
cherry tomato, cucumber, parsley, onion, kalamata olives,
sheep's milk feta cheese, red wine vinaigrette (v) · 16
- BLACK KALE SALAD
red radish, pomegranate seeds, chickpeas, spiced yoghurt dressing (v) · 16
- SALAD ADD-ONS:
sliced sirloin "shashlik" · 15
signature lamb "adana" · 13

- ROASTED BEET
roasted yellow beet, ricotta cheese, poached pear, frisee, baby arugula,
toasted almonds, honey lavender and citrus vinaigrette (v) · 16
- MAROUL SALAD
shredded romaine hearts, dill, scallion, feta cheese, lemon and
extra-virgin olive oil (v) · 15

- grilled jumbo shrimp · 15
chicken "shashlik" · 12

- pan-roasted salmon · 15
sheep's milk feta cheese · 4

SIDES

- GRILLED ASPARAGUS · 12
- BLISTERED RAINBOW PEPPERS · 10
- MEDITERRANEAN FRIES · 10
- ROSEMARY FINGERLING POTATOES · 10
- ROASTED BRUSSELS SPROUT
W/ PINE NUTS, CURRANTS
& PARMESAN · 14
- BULGHUR PILAF · 9
- GRILLED ARTICHOKE
W/ FETA, GARLIC
& ARUGULA · 11
- YOGHURT "CACIK" · 7

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 & SPECIAL EVENTS PLEASE CONTACT EVENTS@PERANYC.COM

