



NYC RESTAURANT WEEK

JANUARY 21 - FEBRUARY 9, 2025

3-COURSE WITH A GLASS OF WINE/BEER

\$60 PER PERSON (NOT INCLUDING TAX & GRATUITY)

APPETIZERS

TURKISH LENTIL SOUP (v)
marash pepper, oregano, lemon

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

PERA DIP TRIO (v)
hummus, smoked eggplant with garlic yoghurt,
walnut & spicy pepper "muammara", crispy lavash chips

CHICORY SALAD (v)
salt-roasted Marcona almonds, smoked baby carrots,
red onion, blood orange, goat cheese vinaigrette

MAIN PLATES

MEDITERRANEAN BARBECUE COULOTTE STEAK
grilled sirloin cap steak, creamy eggplant, crispy paprika onions

CHICKEN "SHASHLIK"
thin sliced chicken breast, marinated in Greek yoghurt, baby arugula, artichoke, red onion, bulghur pilaf

BAKED SALMON SPANAKOPITA
oven-baked salmon stuffed with spinach, feta, parsley and garlic, topped with crispy phyllo, lemon butter sauce

ROASTED BABY EGGPLANT (v)
bed of black hummus, tomato-cucumber-parsley-sumac and pomegranate seed salad, crispy chickpeas,
hard-boiled egg

BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE

WINE/BEER

CAVA, CANALS & MUNNE, SPAIN (SPARKLING)
SAUVIGNON BLANC, VIGNOBLE GIBAUT, FRANCE (WHITE)
COTES DE PROVENCE, VIE VITE, FRANCE (ROSE)
MALBEC, MI TERRUNO "UVAS", ARGENTINA (RED)
STELLA ARTOIS, LEUVEN - BELGIUM (PILSNER)



SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES · 13

BULGUR PILAF · 10

YOGURT "CACIK" · 8

MEDITERRANEAN FRIES · 11

LONG HOT PEPPERS W/ MINT YOGURT · 12

TURKISH COLESLAW · 9

