



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

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

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

TURKISH SMOKED LAMB TACOS
pickled red onions

ZUCCHINI "MUCVER"
sage yoghurt sauce

MAIN PLATES

CRAB CAKE LEVANTINE
roasted beets with basil yoghurt, baby arugula, tangerine olive oil

PAN-ROASTED CITRUS SALMON
beluga lentil and red quinoa tabbouleh, sweet potato, saffron

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

BABY LAMB CHOPS
dusted with Turkish paprika and sea salt, roasted fingerling potatoes, grilled piquillo peppers (\$5 add'l)

PERA STEAK CHEESEBURGER
tomato-onion-pickle slaw, kasseri cheese, pera's burger sauce, Mediterranean fries

MEDITERRANEAN GNOCCHI (v)
fiddlehead ferns, green peas, asparagus, garlic butter 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

