



SNEAK PREVIEW MENU

FROM THE OVEN

traditional pidettes with
your choice of

GROUND SEASONED LAMB · 5
SWISS CHARD & PINE NUTS · 5
WILD MUSHROOM, ROASTED GARLIC
& CHECHIL CHEESE FLATBREAD · 8

SMALL PLATES & MEZES

Smoked Eggplant w/ Garlic Yoghurt · 9
Crispy Phyllo Rolls (3 pcs) · 6
Warm Hummus with Pastirma · 8
Turkish Smoked Lamb Tacos (2 pcs) · 11
Char Grilled Lamb Riblets (4 pcs) · 9
Marinated Fluke w/ Beets, Pistachio and Grapes · 11
Grape Leaf Chips w/ Muammara · 9
Lamb Tartar w/ Pomegranate & Garlic Labne · 11

Marinated Mediterranean Olives · 8
Fried White Anchovies w/ Olives and Grapefruit · 12
Portuguese Fried Calamari · 15
Lamb "Adana" Cut Roll (6 pcs) · 13
Chicken "Adana" Cut Roll (6 pcs) · 11
Veal "Kofte" w/ Spiced Tomato Broth and Feta · 11
Roasted Beets w/ Goat Cheese & Raisins · 9
Raw Sea Urchin w/ Pickled Chili and Squid Ink · 4 each

APPETIZERS & SALADS

ROASTED RED MULLET · crispy saffron rice · 12
PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley,
peeled walnuts in pomegranate – lemon dressing · 12
CAULIFLOWER SOUP · grilled radicchio, hazelnut and golden raisin · 9
CHARRED BEAN SALAD · cucumber, bell pepper, purslane & tahini-lime vinaigrette · 13
CHILLED CRAB AND TABOULEH · coarse bulghur, parsley, mint, red onion, tomato,
red & green peppers · 15
OPEN-FLAME GRILLED PRAWNS · coco beans, parsnip ragout, bottarga · 14
KALE AND FRIED CHICKPEA SALAD · radish, currants, pickled red beet eggs · 11
MEDITERRANEAN PEASANT SALAD · cucumbers, baby heirloom tomatoes, parsley,
onion, red wine vinaigrette · 13

add crumbled sheep's milk feta cheese to any of the above salads · 3

CHEF'S SPECIAL MENU

WHOLE ROASTED LEG OF LAMB

served family-style,
24 hour advance notice required.

\$195

(serves up to 4 guests)

includes mezes and side dishes

BEGINNING
MONDAY, DECEMBER 19TH

MAIN COURSES

PERA'S SIGNATURE FRESH LAMB "ADANA" · hand ground daily and marinated with eastern mediterranean spices · 27

MARINATED LAMB LOIN SHISH · tender cubes of marinated lamb loin, smoked eggplant puree · 32

ROASTED RACK OF LAMB · swiss chard, urfa biber, preserved lemon and natural jus · 34

GRILLED HANGER STEAK · with celery root remoulade and Pera's homemade steak sauce · 28

SLICED SIRLOIN "SHASLIK" KEBAB · grilled red and green peppers, sweet onions and bulghur pilaf · 33

BRAISED BEEF SHORT RIBS · smoked eggplant puree, barley, watercress and radish · 31

CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 25

HAND GROUND CHICKEN "ADANA" · peppers, parsley and mediterranean spices · 23

HERB ROASTED CHICKEN · cucumber, red onion, herb salad with harissa and yoghurt sauce · 25

PISTACHIO CRUSTED RED SNAPPER · with vegetable "turlu" and saffron shellfish broth · 31

GRILLED WHOLE BRANZINO · slow roasted squash and basil confit · 32

SALMON WRAPPED IN GRAPE LEAVES · chopped turkish salad and garlic dill yoghurt sauce · 29

SHEEPS MILK RICOTTA DUMPLINGS · jonah crab, paprika and basil · 24

SIDE DISHES

BULGHUR PILAF · 7 BLISTERED PEPPERS & TOMATOES · 8 MEDITERRANEAN FRIES · 7

BRAISED SWISS CHARD w/ PRESERVED LEMON · 8 BAKED WHIPPED POTATOES · 8

consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness

FOR YOUR CONVENIENCE, 20% SUGGESTED GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE

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