

· MEDITERRANEAN TABLE ·

PERA SOHO

EST.  2011

NYC RESTAURANT WEEK

JANUARY 20TH TO FEBRUARY 12TH, 2026

2-COURSE BRUNCH \$30 PER PERSON

APPETIZERS (CHOICE OF ONE)

TURKISH LENTIL SOUP (V)
Marash pepper, oregano, lemon

"KOFTE" MEATBALLS
Bulgarian feta, cacik, fresh dill

ROASTED BEET SALAD (V)
Balsamic grilled radicchio, whipped lemon Ricotta, pistachio gremolata

WARM GOAT CHEESE DIP
Crispy pastirma, dates, grilled pita



BRUNCH PLATES (CHOICE OF ONE)

TURKISH "ACMA" SANDWICH
Soft semi-sweet Turkish bagel, fried egg, avocado, cucumber, grilled beef soujouk, alfalfa sprout, Calabrian chili aioli, served with Mediterranean Fries

SMOKED SALMON EGGS BENEDICT
Housemade buttermilk biscuit, spinach, Hollandaise and side salad

GRILLED CHICKEN "SHASHLIK" SALAD
Marinated sliced chicken, grilled artichoke, bulghur rice, baby arugula, tomato, red onion, lemon, e.v.o.o.

GRILLED SUNCHOKES (V)
smoked yoghurt, black tahini, kumquats



BRUNCH COCKTAILS (OPTIONAL)

\$13 GLASS / \$52 PITCHER (5 GLASSES)

BLOODY MARY - CLASSIC MIMOSA - TURKISH APRICOT BELLINI - SANGRIA PROVENCAL - APRICOT MARGARITA

SIGNATURE ESPRESSO MARTINIS \$15 (only with the RW menu)

RW CLASSIC espresso bean infused vodka, single shot espresso, coffee liqueur, espresso bean garnish

RW SEASONAL "HAZELNUT & CARAMEL" Classic Espresso Martini, Frangelico, caramel & hazelnut syrup, Ferrero Rocher praline

FOR RESERVATIONS
212-878-6305 OR PERA-SOHO.COM



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JANUARY 20TH TO FEBRUARY 12TH, 2026

3-COURSE DINNER \$45 PER PERSON

APPETIZERS

(CHOICE OF ONE)

MEDITERRANEAN DIP SAMPLER (V)

carrot-ginger hummus, beet borani, smoked eggplant with garlic yoghurt, served with crispy lavash chips

TURKISH LENTIL SOUP (V)

marash pepper, oregano, lemon

PORTUGUESE FRIED CALAMARI

beef soujouk, pickled cherry peppers, Calabrian aioli

ROASTED BEET SALAD (V)

balsamic grilled radicchio, whipped lemon Ricotta, pistachio gremolata



MAIN PLATES

(CHOICE OF ONE)

CHICKEN "SHASHLIK"

marinated sliced chicken breast, baby arugula, tomato, artichoke, red onion, lemon, bulghur pilaf and lavash bread

BRAISED LAMB PAPPARDELLE

lamb ragu, tomato, lavender butter, Parmigiano-Reggiano

PAN-SEARED SALMON

roasted eggplant, Marash chili garlic crunch, labne, dill, pine nuts

PERA SOHO BURGER

chef's brisket, chuck and short rib blend, Kasseri cheese, Calabrian chili aioli, Turkish slaw, brioche bun, Mediterranean fries

GRILLED SUNCHOKES (V)

smoked yoghurt, black tahini, kumquats



BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE



SIGNATURE ESPRESSO MARTINIS (OPTIONAL)

CLASSIC espresso bean infused vodka, single shot espresso, coffee liqueur, espresso bean garnish20

SOHOPRESSO espresso bean infused vodka, single shot espresso, steam-brewed dark coffee, coffee liqueur, splash of vanilla, whipped cream & chocolate powder22

SEASONAL "HAZELNUT & CARMEL" Classic Espresso Martini, Frangelico, caramel & hazelnut syrup, Ferrero Rocher praline24

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