



NYC RESTAURANT WEEK

JULY 20 - AUGUST 16, 2026

3-COURSE CURATED DINNER

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

APPETIZERS

CRISPY PHYLLO ROLLS (v)

Kasseri and feta cheeses rolled in paper thin phyllo sheets,
"cacik" dip

COLD SMOKED OCTOPUS SALAD

house smoked octopus, celery, capers, baby arugula,
orange segments lemon vinaigrette

PERA DIP TRIO (v)

hummus, smoked eggplant with garlic yoghurt,
walnut & spicy pepper "muammara", crispy lavash chips

MEDITERRANEAN VILLAGE SALAD

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

MAIN PLATES

"SHASHLIK STEAK" FRITES

marinated center sliced beef sirloin, skewer-grilled with peppers and sweet onion, Mediterranean fries

CHICKEN "SHASHLIK"

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

GRILLED MEDITERRANEAN BRANZINO

filet of whole fish, acorn squash, pearl onion, fingerling potato, Calabrian 'Nduja hash

GRILLED VEGETABLE TIMBALE (v)

grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side

BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE



FEATURED COCKTAILS

(FEATURED PRICE AVAILABLE ONLY WITH THE RW MENU)

RW AEGEAN MARGARITA · 15

Tequila blanco, Maraschino cherry liqueur, prickly pear puree, fresh lime juice

RW MEDITERRANEAN SMOKED OLD FASHIONED · 15

Date infused bourbon, house-made aromatic bitters, muddled orange and whiskey infused cherries, hickory wood smoke

RW COCONUT ESPRESSO MARTINI · 20

Espresso bean infused vodka, single shot espresso, coffee liqueur, coconut liqueur





NYC RESTAURANT WEEK

JULY 20 - AUGUST 16, 2026

2-COURSE WITH A GLASS OF WINE/BEER

\$45 PER PERSON (NOT INCLUDING TAX & GRATUITY)

APPETIZERS

CRISPY PHYLLO ROLLS (4 pcs) (v)
kasseri and feta cheeses rolled in paper thin phyllo rolls,
"cacik" dip

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

CHILLED WATERMELON SALAD (v)
watermelon, tomatoes, pickled red onions, Ezine-style semi-
soft sheep's milk cheese, fresh mint, extra virgin olive oil

MAIN PLATES

LAMB "ADANA" TWIST
pera's signature hand-ground marinated lamb preparation, rolled with home made lavash bread,
served with Mediterranean fries

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

PAN-SEARED SALMON
braised fennel, white beans, confit garlic and white wine

GRILLED VEGETABLE TIMBALE (v)
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side

WINE/BEER

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

