

• MEDITERRANEAN TABLE •

PERA SOHO

EST. ★ 2011

NYC RESTAURANT WEEK

JULY 20 - AUGUST 16

3-COURSE DINNER \$60 PER PERSON

APPETIZERS (CHOICE OF ONE)

PORTUGUESE CRISPY CALAMARI

Cherry peppers, soujuk, Calabrian chili aioli, lemon PERA'S

COUNTRY SALAD (V)

Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley

WARM GOAT CHEESE (V)

Crispy pastirma, dates, grilled pita

HUMMUS + WHIPPED EGGPLANT (V)

Creamy hummus with olive hazelnut salsa and whipped eggplant with brown butter pinenuts

STREET CORN (ve)

Charred corn ribs

MAIN PLATES (CHOICE OF ONE)

CHICKEN "SHASHLIK"

Marinated sliced chicken, arugula salad, bulghur rice and lavash

SIRLOIN "SHASHLIK" STEAK FRITES

48 hrs marinated thin-sliced sirloin, grilled "shashlik style" mediterranean fries

BUTTERFLIED WHOLE BRANZINO

Spring onion salsa verde, pea shoots, green salad

PAN-SEARED SALMON

Roasted asparagus, Marash chili garlic crunch,, dill, pine nuts, beurre blanc

SPRING CONFIT RATATOUILLE

Thinly sliced and slow roasted zucchini, eggplant, tomato, fennel with sweet pepper ajouka and chickpeas

DESSERT (CHOICE OF ONE)

OLIVE OIL CAKE

Seasonal fruits & vanilla ice cream

HOUSE MADE CHEESE CAKE

Berry compote and whipped cream

MEDITERRANEAN WINES BY THE GLASS SPECIAL \$10

available only with RW menus

Sevilen Okuzgozu-Bogazkere, Turkey (red)

Narince, Sevilen "Nativus", Turkey (white)

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



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3-COURSE LUNCH \$45 PER PERSON

APPETIZERS

(CHOICE OF ONE)

PHYLLO ROLLS (V)

Feta & Kasser, cucumber-dill yogurt

COUNTRY SALAD (V)

Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley

WARM GOAT CHEESE (V)

Crispy pastirma, dates, grilled pita

HUMMUS + WHIPPED EGGPLANT (V)

Creamy hummus with olive hazelnut salsa and whipped eggplant with brown butter pinenuts

STREET CORN (VE)

Charred corn ribs

MAIN PLATES

(CHOICE OF ONE)

"CHICKEN "SHASHLIK"

Marinated sliced chicken, arugula salad, bulghur rice and lavash

PERA SOHO BURGER

Kasseeri and American cheese blend, caramelized onions, sourdough broche with Pera's secret sauce and Mediterranean fries

PAN-SEARED SALMON

Roasted asparagus, Marash chili garlic crunch,, dill, pine nuts, beurre blanc

SPRING CONFIT RATATOUILLE

Thinly sliced and slow roasted zucchini, eggplant, tomato, fennel with sweet pepper ajouka and chickpeas

DESSERT

PISTACHIO BAKLAVA

Paper-thin phyllo pastry stuffed with crushed pistachio and butter

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JULY 20 - AUGUST 16

2-COURSE BRUNCH
\$30 PER PERSON

APPETIZERS (CHOICE OF ONE)

PHYLLO ROLLS (V)

Feta & Kasser, cucumber-dill yogurt

COUNTRY SALAD (V)

Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley

WARM GOAT CHEESE (V)

Zucchini fritters with spring herb and feta, dill yogurt, , tomato sauce

STREET CORN (VE)

Charred corn ribs

GRILLED HALLOUMI (V)

Oregano, olive oil, hot honey

MAIN PLATES (CHOICE OF ONE)

"SHAKSHUKA" EGGS

Three tomato-poached eggs, kasser, cheese, fresh scallion, labne, lavash crisps and beef soujouk

CHICKEN "SHASHLIK"

Marinated sliced chicken, arugula salad, bulghur rice and lavash

BRUNCH BURGER

Kasseeri and American cheese blend, caramelized onions, sourdough broche with Pera's secret sauce, sunny-side up and Mediterranean fries

CONFIT TOMATO TOAST (V)

Whipped ricotta and confit tomatoes and basil on garlic toasted sourdough.
Make it VE, replace ricotta with avocado

BRUNCH SPECIALS

GLASS.....13 • PITCHER (5 glass).....52

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

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