



DINNER MENU

SMALL PLATES & MEZES

FROM THE OVEN

traditional pidettes with
your choice of

- GROUND SEASONED LAMB · 5
- KASSERI CHEESE · 4
- SOUJOUK & KASSERI · 5
- SPINACH & PINE NUTS · 5
- WILD MUSHROOM, ROASTED GARLIC
& CHECHIL CHEESE FLATBREAD · 8

- Marinated Mediterranean Olives · 8
- Homemade Grape Leaves · 6 / 9
- Roasted Whipped Eggplant · 9
- Eggplant & Tomato Timbale · 10
- Crispy Phyllo Rolls · 6 / 10
- Warm Hummus with Pastirma · 8
- Turkish Smoked Lamb Tacos · 11
- Eggplant Kofte Tacos · 9
- Pastirma Wrapped Feta-Stuffed Dates · 9

- Portuguese Fried Calamari · 15
- Carrot and Eggplant Croquettes with Garlic Labne · 9
- Soujouk Lollipops · 7
- Lamb "Adana" Cut Roll · 13
- Chicken "Adana" Cut Roll · 11
- Mediterranean Meatball Sliders (2 per order) · 9
- Steamed Mussels in Spicy Marash Tomato Broth · 9
- Beef and Bulghur Tartar "Çiğ Köfte" · 9 / 14
- Marinated Lamb Loin Shish · 19

CHEF'S MEZE SAMPLER

a tasting plate of our various mezés, including chef's inspirational additions · 23

SALADS

- PERA-STYLE TOMATO AND ONION · cubed tomatoes, finely chopped onions and parsley,
peeled walnuts in pomegranate – lemon dressing · 12
- FARMER'S TRICOLORE · julienned red cabbage, carrots and red radish, pomegranate seeds · 10
- GRILLED SHRIMP TABOULEH SALAD · coarse bulghur, parsley, mint, red onion, tomato,
red & green peppers · 15
- SEAFOOD MOSAIC · marinated fish, baby octopus, calamari, shrimp and mussels, with olives,
bell peppers and herbs, served on a bed of beluga lentils · 17
- MAROUL SALAD · shredded romaine hearts, dill, scallion, feta cheese, lemon
and extra-virgin olive oil · 12
- 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

FROM THE BRASIER

- 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 grilled to medium rare · 39
- BABY LAMB CHOPS · extra virgin olive oil, sea salt and turkish paprika, served with
garlic whipped potatoes and piquillo peppers · 34
- SLICED HANGER STEAK · with celery root remoulade and Pera's homemade steak sauce · 28
- FILET MIGNON MEDALLIONS · center cut, wrapped with mediterranean air dried beef pastirma,
served with roasted red potatoes · 33
- DRY-AGED NY STRIP STEAK · caramelized brussel sprouts, lamb bacon, fresh radish · 45
- CHICKEN BROCHETTE · spiced fire-roasted tender cubes of marinated chicken · 25
- HAND GROUND CHICKEN "ADANA" · peppers, parsley and mediterranean spices · 23
- MIXED GRILL PLATTER · featuring the main plates segment of The Pera Tradition as a generous individual order · 37
- MINTED SPANISH MACKEREL · carrot kofte and raki beurre blanc · 31
- CRISPY BLACK COD · turnip puree and dill infused extra virgin olive oil · 29
- MEDITERRANEAN-STYLE GRILLED WHOLE FISH · roasted tomato and lemon, extra virgin olive oil, filleted upon request · M/P
- PAN-ROASTED KING SALMON · white bean and soujouk cassoulet · 29
- PASTA "MOUSSAKA" · homemade pappardelle with lamb and eggplant ragu, aromatic béchamel and shaved parmigiano · 24 (vegetarian preparation available)

THE PERA TRADITION

chef's tasting menu of our meze and meat
specialties, served family-style to the entire table

mezés

pera-style tomato & onion
roasted whipped eggplant
warm hummus with pastirma
seasoned lamb pidette

main plates

tender chicken brochette
lamb loin shish
seasoned lamb riblets
your choice of our signature lamb or
hand ground chicken "adana"

side dishes

bulghur pilaf
yoghurt "cacik"

· 48 ·

per person

2-course wine paired with sommelier's selections

· 19 ·

add'l per person

SIDE DISHES

- BULGHUR PILAF · 7
- GRILLED SPICY PEPPERS · 8
- MEDITERRANEAN FRIES · 7
- STEWED WINTER GREENS WITH CHICKPEAS · 8
- GARLIC WHIPPED POTATOES · 8
- FIRE-ROASTED VEGETABLES · 11
- MIXED GREENS · 7
- YOGHURT "CACIK" · 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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