

# LUNCH



**pera**

MEDITERRANEAN BRASSERIE



## SHARED PLATES & MEZES

- CRISPY PHYLLO ROLLS (5 pcs) (v) · 13
- HOMEMADE GRAPE LEAVES (5 pcs) (v) · 13
- WARM HUMMUS  
with or w/o beef pastirma (v) · 10
- SMOKED EGGPLANT DIP  
with garlic yoghurt (v) · 10
- CRUSHED WALNUT  
& SPICY PEPPER "MUAMMARA" (v) · 11
- PERA DIP TRIO  
hummus, smoked eggplant and spicy pepper muammara (v) · 17
- ZUCCHINI "MUCVER" FRITTERS  
with sage yoghurt (5 pcs) (v) · 14
- SPICY FETA & ROASTED RED PEPPER DIP (v) · 10
- GRILLED ARTICHOKE  
with pea and fava beans (v) · 14
- HALLOUMI CHEESE CROQUETTES  
with eggplant jam (5 pcs) · 13
- PASTIRMA WRAPPED  
FETA-STUFFED DATES (5 pcs) · 12
- LAMB "ADANA" CUT ROLL (6 pcs) · 16
- CHICKEN "ADANA" CUT ROLL (6 pcs) · 14
- MEDITERRANEAN  
LAMB MEATBALL SLIDERS (2 pcs) · 13
- TURKISH SMOKED LAMB TACOS (2 pcs) · 13
- GRILLED SHRIMP LOLLIPOPS  
skewered around Turkish beef 'soujouk' · 16
- PORTUGUESE FRIED CALAMARI · 18
- CHAR-GRILLED SPANISH OCTOPUS · 23
- HAMSI TAVA  
mild Black Sea anchovies, corn flour dusted and fried, served with arugula and cherry tomato · 15

## SALADS

- MEDITERRANEAN VILLAGE SALAD  
cherry tomato, cucumber, parsley, onion, kalamata olives, sheep's milk feta cheese, red wine vinaigrette (v) · 16
- WATERMELON & FETA  
cubed sweet watermelon and savory sheep's milk feta, sweet basil dressing (v) · 16
- GRAPEFRUIT & AVOCADO SALAD  
grape tomatoes, microgreens, scallion, red radish, toasted almonds (v) · 16
- MAROUL SALAD  
shredded romaine hearts, dill, scallion, feta cheese, lemon and extra-virgin olive oil (v) · 15
- SALAD ADD-ONS:
- |                                |                              |
|--------------------------------|------------------------------|
| sliced sirloin "shashlik" · 15 | char-grilled octopus · 20    |
| signature lamb "adana" · 13    | chicken brochette · 12       |
| grilled jumbo shrimp · 15      | pan-roasted salmon · 15      |
|                                | sheep's milk feta cheese · 4 |

## SIDES

- |  |                                |  |                                   |
|--|--------------------------------|--|-----------------------------------|
| GRILLED ASPARAGUS · 12                   | BLISTERED RAINBOW PEPPERS · 10 | MEDITERRANEAN FRIES · 10                         | ROSEMARY FINGERLING POTATOES · 10 |
| RED QUINOA & BELUGA LENTIL TABOULEH · 12 | BULGHUR PILAF · 9              | GRILLED ARTICHOKE W/ FETA, GARLIC & ARUGULA · 11 | YOGHURT "CACIK" · 7               |

## LUNCH SANDWICHES

*Served with Mediterranean fries or side salad*

- THE LAMBURGER  
stuffed with feta, olives and roasted tomato, served on house baked roll, pickle shish · 23
- PERA STEAK BURGER  
tomato-onion-pickle slaw, pera's burger sauce · 21  
with kasseri cheese · 23
- PERA TWISTS  
your choice of hand-ground lamb or chicken, rolled in our homemade lavash · 23 / 19
- ROASTED EGGPLANT CIABATTA (v)  
toasted ciabatta with roasted vegetables, garlic, tomato, olive oil and spices, kasseri cheese, pine nut and oregano pesto · 19

## MAIN COURSES

- PERA'S SIGNATURE FRESH LAMB "ADANA"  
hand ground daily and marinated with eastern Mediterranean spices, yoghurt "cacik" · 29
- BABY LAMB CHOPS  
dusted with Turkish paprika and sea salt, roasted fingerling potatoes, grilled piquillo peppers · 38
- DUO "SHASHLIK STEAK" FRITES  
marinated center cut lamb loin and beef sirloin steaks, sliced and skewer-grilled with peppers and sweet onion, served with Mediterranean fries · 36
- MIXED GRILL PLATTER  
pera's signature lamb "adana", baby lamb chop, seasoned lamb riblets, tender chicken brochette and sliced sirloin "shashlik" steak · 39
- CHICKEN BROCHETTE  
spiced fire-roasted tender cubes of marinated chicken, garnish salads and bulghur pilaf · 27
- CRAB CAKE LEVANTINE  
roasted beets with basil yoghurt, baby arugula, tangerine olive oil · 36
- PAN-ROASTED CITRUS SALMON  
beluga lentil & red quinoa tabbouleh · 31
- GRILLED SEAFOOD SALAD  
char-grilled jumbo shrimp and Spanish octopus, arugula-avocado-artichoke salad, radish, tomatoes, lemon and extra virgin olive oil · 38
- GRAPE LEAF WRAPPED MEDITERRANEAN BRANZINO  
boneless fillet wrapped with lemon, parsley and roasted garlic, roasted beet salad · 34
- CORFU-STYLE LINGUINE  
jumbo shrimp and grilled calamari, tomato confit, kalamata olives, raki beurre blanc, parmigiano reggiano · 32
- MEDITERRANEAN GNOCCHI (v)  
fiddlehead ferns, green peas, asparagus, garlic butter sauce, shaved parmesan · 26
- GRILLED VEGETABLE TIMBALE (v)  
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side · 24

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

For your convenience, 20% suggested gratuity will be added to parties of 6 or more. You may increase or reduce this at your will.

**FOR PRIVATE DINING, CATERING AND SPECIAL EVENTS PLEASE CONTACT [EVENTS@PERANYC.COM](mailto:EVENTS@PERANYC.COM)**

