

• MEDITERRANEAN TABLE •

PERA SOHO

EST.  2011

NYC SUMMER RESTAURANT WEEK

JULY 22ND TO AUGUST 18TH, 2024

3-COURSE DINNER WITH GLASS OF WINE/BEER \$60 PER PERSON

APPETIZERS

(CHOICE OF ONE)

ZUCCHINI PANCAKE

Salmon crudo, smoked trout caviar, saffron yogurt

PERA SOHO COUNTRY SALAD (V)

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

FRIED GREEN TOMATOES (V)

Goat cheese, eggplant jam

"KOFTE" MEATBALLS

Bulgarian feta, cacik, fresh dill

MAIN PLATES

(CHOICE OF ONE)

CHICKEN "SHASHLIK"

Marinated sliced chicken breast, baby arugula, tomato, artichoke, red onion, lemon, bulghur pilaf and pita bread

SMOKED LAMB RAVIOLI

olive oil tomatoes, preserved lemon, zhug

PAN-SEARED SALMON

Red and green grape tzatziki, everything bagel spiced crust, baby arugula salad

ROASTED CAULIFLOWER BOWL (V)

Yogurt whipped chickpeas, tabouli, pomegranate

BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE

WINE/BEER SELECTION

(CHOICE OF ONE)

SPARKLING, CAVA CANALS & MUNNE, SPAIN

SAUVIGNON BLANC, L'OIE DU PERIGORD, FRANCE

COTES DE PROVENCE ROSE, VIE VITE, FRANCE

MALBEC, MI TERUNO "UVAS", ARGENTINA

PILSNER, STELLA ARTOIS, BELGIUM

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



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2-COURSE LUNCH WITH GLASS OF WINE/BEER \$45 PER PERSON

APPETIZERS

(CHOICE OF ONE)

FRIED GREEN TOMATOES

goat cheese, eggplant jam

HEIRLOOM TOMATO AND WATERMELON SALAD (V)

Feta cheese, red onion, serrano chili, basil, walnut and lemon oil

PORTUGUESE FRIED CALAMARI

Soujouk, cherry peppers, Calabrian chili aioli, lemon

SOUJOUK LOLLIPOPS

Grilled beef soujouk, cacik dip

MAIN PLATES

(CHOICE OF ONE)

CHICKEN "SHASHLIK"

Marinated sliced chicken, baby arugula, tomato, artichoke, red onion, lemon, bulgur rice and lavash bread

PERA SOHO BURGER

Chef's brisket, chuck and short rib blend, Kasseri cheese, rosemary aioli, pickle relish, Brick City Brioche bun, Mediterranean fries
add Avocado +3 / Bacon +3

PAN-SEARED SALMON

Grapes, tzatziki, everything spice crust, baby arugula

ROASTED CAULIFLOWER BOWL

Yogurt whipped chickpeas, tabouli, pomegranate

WINE/BEER SELECTION

(CHOICE OF ONE)

SPARKLING, CAVA CANALS & MUNNE, SPAIN

SAUVIGNON BLANC, L'OIE DU PERIGORD, FRANCE

COTES DE PROVENCE ROSE, VIE VITE, FRANCE

MALBEC, MI TERUNO "UVAS", ARGENTINA

PILSNER, STELLA ARTOIS, BELGIUM

SIDE DISHES (OPTIONAL)

CRISPY BRUSSELS SPROUT.....15 MEDITERRANEAN FRIES.....11 BULGUR PILAF.....10

FINGERLING PAPAS BRAVAS.....12

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2-COURSE BRUNCH WITH BRUNCH COCKTAIL \$45 PER PERSON

APPETIZERS (CHOICE OF ONE)

WATERMELON & HEIRLOOM TOMATO (V)
Feta, red onions, serrano chilis, basil, walnut, lemon oil

ZUCCHINI PANCAKE
Salmon crudo, smoked trout caviar, saffron yogurt

"KOFTE" MEATBALLS
Bulgarian feta, cacik, fresh dill

CRISPY PHYLLO ROLLS (V)
Feta & Kasseri cheese, cucumber-dill yogurt

BRUNCH PLATES (CHOICE OF ONE)

PERA SOHO BURGER
Chef's brisket, chuck and short rib blend, Kasseri cheese, rosemary aioli, pickle relish, Brick City brioche bun, Mediterranean fries.

"SHAKSHUKA" EGGS (V)
Three tomato-poached eggs, kasseri cheese, fresh scallion, labne, lavash crisps

GRILLED CHICKEN "SHASHLIK" SALAD
Marinated sliced chicken, grilled artichoke, bulghur rice, baby arugula, tomato, red onion, lemon, extra virgin olive oil

ROASTED CAULIFLOWER BOWL (V)
Yogurt whipped chickpeas, tabouli, pomegranate

BRUNCH COCKTAILS (CHOICE OF ONE)

BLOODY MARY CLASSIC MIMOSA

TURKISH APRICOT BELLINI

SANGRIA PROVENCAL

APRICOT MARGARITA

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

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