

• MEDITERRANEAN TABLE •

PERA SOHO

EST. 2011

• GET ON UP •

SKYDECK



SMALL PLATES & MEZES

HOUSEMADE HUMMUS WITH BLENDED HERBS	7
LABNE "TERLETEN"	8
Labne, "terleten" spicy oil, and crushed peppers	
SMOKED EGGPLANT WITH GARLIC YOGHURT	8
SPICY PEPPER AND WALNUT "MUAMMARA"	8
BEET AND GOAT CHEESE DIP	8
PHYLLO ROLLS	6
Lor, kasseri cheese, fresh dill, served atop yoghurt "cacik"	
PASTIRMA AND KASSERI BRIK	8
Air-dried beef pastirma, kasseri cheese, garlic, served atop yoghurt "cacik"	
PORTUGUESE FRIED CALAMARI	15
Soujouk and pickled peppers	
MEDITERRANEAN OCTOPUS	15
Fava beans, celery and red onion	
RED LENTIL "KOFTE"	7
Fresh mint and shaved radish	
LEVANTINE SALMON TARTAR	11
Green olives, parsley, preserved lemon, roasted red peppers	
CHICKEN "ADANA" CUT ROLL	11
Hand-ground chicken, spices, sumac, onion, tomato, "cacik"	
LAMB "ADANA" CUT ROLL	14
Hand-ground lamb, spices, sumac, onion, tomato, "cacik"	
LEVANTINE PICKLES & OLIVES	6
Israeli cucumber, pepper, turnip, cabbage	
PERA SOHO MEDITERRANEAN SLIDERS	11
Seasoned lamb-beef mixed patty, brioche, aioli, pickled tomato slice	
PASTIRMA-WRAPPED FETA-STUFFED DATES	10
GRILLED BARBOUNIA WRAPPED IN VINE LEAF	14
Stuffed with fresh herbs, olives, capers, preserved lemon, roasted red pepper	
ROASTED BRUSSELS SPROUT	8
Toasted pistachios & melted Manchego	
MEDITERRANEAN FRIES	7
Truffle salt, sea salt, and herbs	



Kindly allow 20 minutes for your order

For large groups we recommend placing the order together to avoid delays

