

PERA SOHO

EST. 2011

WINES BY THE GLASS SOMMELIER'S SELECTION

WHITE WINES

Santi, Pinot Grigio 2012, Delle Venezie, Italy.....	11
Uppercut, Sauv. Blanc 2013, California.....	12
Fteri, Moschofilero 2012, Arcadia, Greece.....	10
Grayson Cellars, Chardonnay 2011, California.....	13
The Little Prince, Karavitakis 2011, Vidiano/Vilana Crete, Greece.....	14

RED WINES

Jean Chartron, Clos de la Combes, Pinot Noir 2011,Burgundy, France.....	15
Don David, Reservel, Malbec 2012, Argentina.....	12
Castillo Labastida, Tempranillo 2011, Rioja, Spain.....	12
Jason Stephens, Cabernet Sauvignon 2011, California.....	17

DIPS & CHIPS

Served with house made pita chips

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

SALADS

WATERMELON AND FETA SALAD	11
Fresh mint and radish	
PERA SOHO SALAD	12
Grape tomatoes, cucumbers, feta, toasted walnuts, pomegranate vinaigrette	
HEIRLOOM CHERRY TOMATO SALAD	8
Fava beans, red onion, tulum cheese, dill-mint-lemon dressing	
THE LUNCH SALAD	9
Artisanal Mix Baldor, tomato, cucumber, scallion, brussels sprout, citrus dressing (Feta, Tulum or Manchego, \$3 add'l Shrimp \$8, Salmon \$7, Chicken \$6, Sirloin \$9 add'l)	

SIGNATURE COCKTAILS

SOHO BLOSSOM	14
Prosecco, rose hip tea, orange blossom, St. Germaine	
BLACK MANHATTAN	14
Maker's Mark, Avena, orange bitters	
BLUEBERRY JASMINE	14
Nolet Gin, blueberries, Cointreau, thyme syrup	
TURKISH APRICOT MARGARITA	14
Don Julio Blanco, apricot puree, Triple Sec, lime	
BLOOD ORANGE MARTINI	14
Don Benedictine, blood orange puree, orange bitters, lemon	
MELON BALL COOLER	14
Purity Vodka, watermelon, muddled basil, agave	
SMOKEY BARBAROSSA	14
10 Cane Rum, rosemary syrup, charred mineola wheel	

MEZES

PHYLLO ROLLS	6	LEVANTINE SALMON TARTAR	11	TURKISH LAMB "MANTI"	12
Lor, kasseri cheese, fresh dill, served atop yoghurt "cacik"		Green olives, parsley, preserved lemon, roasted red peppers		Garlic yoghurt, lamb and tomato sauce, dried mint, sumac	
PASTIRMA AND KASSERI BRIK	8	CHICKEN "ADANA" CUT ROLL	11	PERA SOHO MEDITERRANEAN SLIDERS	11
Air-dried beef pastirma, kasseri cheese, garlic, served atop yoghurt "cacik"		Hand-ground chicken, spices, sumac, onion, tomato, "cacik"		Seasoned lamb-beef mixed patty, brioche, aioli, pickled tomato slice	
PORTUGUESE FRIED CALAMARI	15	LAMB "ADANA" CUT ROLL	14	PASTIRMA-WRAPPED FETA-STUFFED DATES	10
Soujouk and pickled peppers		Hand-ground lamb, spices, sumac, onion, tomato, "cacik"		GRILLED BARBOUNIA WRAPPED IN VINE LEAF	14
MEDITERRANEAN OCTOPUS	15	LEVANTINE PICKLES & OLIVES	6	Stuffed with fresh herbs, olives, capers, preserved lemon, roasted red pepper	
Fava beans, celery and red onion		Israeli cucumber, pepper, turnip, cabbage			
RED LENTIL "KOFTE"	7				
Fresh mint and shaved radish					

LUNCH PLATES

SKILLET SEARED SALMON	23	TURKISH LAMB "MANTI"	18
Spinach, pine nuts, pearl couscous		Garlic yoghurt, lamb and tomato sauce, dried mint, sumac	
STEAK FRITES	21	CHICKEN "ADANA" LAVASH TWIST	16
72 hrs marinated sirloin, bourbon butter glaze, Urfa pepper remoulade, truffle-salted Mediterranean fries		Eastern Mediterranean spices, Italian parsley and garden tomatoes, truffle-salted Mediterranean fries	
FETTUCINE "CHERMOULA"	17	PERA STEAK BURGER WITH KASSERI CHEESE	17
Chermoula (roast tomato, shallot, garlic, parsley, cilantro, cumin, paprika, sherry vinegar), and crumbled feta cheese		Brioche, smoked paprika aioli , lettuce, tomato, pickled cucumber and truffle-salted Mediterranean fries	

SIDES

ONE GREAT RICE	8	MEDITERRANEAN FRIES	7	SAUTEED SEASONAL GREENS	7
ROASTED BRUSSELS SPROUT	8	Truffle salt, sea salt, and herbs		with garlic	
Toasted pistachios & melted Manchego		BULGHUR PILAF	7	TOASTED ISRAELI COUSCOUS	7