

PERA SOHO

EST.  2011

PRIX FIXE BRUNCH

YOUR CHOICE OF BRUNCH
COCKTAIL OR FRESH JUICE AND
BRUNCH MAIN PLATE

• 21 •

BRUNCH COCKTAILS

GLASS

• 9 •

PITCHER

• 36 •

PERA BLOODY MARY

CLASSIC MIMOSA

TURKISH APRICOT BELLINI

PEACH MARGARITA

WEEKEND SANGRIA

DIPS & CHIPS

Served with house made pita chips

HOUSEMADE HUMMUS

WITH BLENDED HERBS7

LABNE "TERLETEN"

Labne, "terleten" spicy oil, and crushed peppers8

SMOKED EGGPLANT

WITH GARLIC YOGHURT8

SPICY PEPPER AND

WALNUT "MUAMMARA"8

BEET AND GOAT CHEESE DIP8

SALADS

WATERMELON AND FETA SALAD

Fresh mint and radish11

PERA SOHO SALAD

Grape tomatoes, cucumbers, feta, toasted walnuts, pomegranate vinaigrette12

HEIRLOOM CHERRY TOMATO SALAD

.....8
Fava beans, red onion, tulum cheese, dill-mint-lemon dressing

THE BRUNCH 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)

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 Charton, 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

MEZES

PHYLLO ROLLS.....6

Lor, kasseri cheese, fresh dill, served atop yoghurt "cacik"

PASTIRMA AND KASSERI BRIK8

Air-dried beef pastirma, kasseri cheese, garlic, served atop yoghurt "cacik"

PORTUGUESE FRIED CALAMARI15

Soujouk and pickled peppers

TURKISH LAMB "MANTI"12

Garlic yoghurt, lamb and tomato sauce, dried mint, sumac

PERA SOHO

MEDITERRANEAN SLIDERS.....11

Seasoned lamb-beef mixed patty, brioche, aioli, pickled tomato slice

PASTIRMA-WRAPPED

FETA-STUFFED DATES10

BRUNCH PLATES

WILD MUSHROOM OMELETTE

.....13
Arugula and goat cheese

"SHAKSHUKA" EGGS

.....15
Poached in tomato sauce, soujouk, kasseri cheese, scallions, lavash chips

EGGS BENEDICT

.....18

Beef pastirma and Marash pepper hollandaise

SALMON EGGS BENEDICT

.....18

Capers and hollandaise

OVEN-BAKED EGGS

.....14

Olive-parmesan polenta cake, kale and shaved manchego (v)

BRIOCHE FRENCH TOAST

.....14

Served with fruit and fig chutney

GREEK YOGURT WITH ORGANIC GRANOLA.....12

Served with mixed fruit

STEAK FRITES

.....21

72 hrs marinated sirloin, bourbon butter glaze, Urfa pepper remoulade, truffle-salted Mediterranean fries (\$3 add'l prix fixe supplement)

TURKISH LAMB "MANTI"

.....18

Garlic yoghurt, lamb and tomato sauce, dried mint, sumac

CHICKEN "ADANA" LAVASH TWIST

.....16

Eastern Mediterranean spices, Italian parsley and garden tomatoes, truffle-salted Mediterranean fries

PERA STEAK BURGER WITH KASSERI CHEESE

.....17

Brioche, smoked paprika aioli , lettuce, tomato, pickled cucumber and truffle-salted Mediterranean fries

SIDES

ONE GREAT RICE.....8

ROASTED BRUSSELS SPROUT.....8

Toasted pistachios & melted Manchego

MEDITERRANEAN FRIES.....7

Truffle salt, sea salt, and herbs

BULGHUR PILAF.....7

SAUTEED SEASONAL GREENS.....7

with garlic

TOASTED ISRAELI COUSCOUS.....7

HERB-ROASTED POTATOES.....7

Smoked paprika aioli

HOUSE MADE CHICKEN SAUSAGE.....7

with apricot marmalade