

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, Reserve!, 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	
ARTISANAL MIXED GREENS SALAD	9
Artisanal Mix Baldor, tomato, cucumber, scallion, brussels sprout, citrus dressing (Feta, Tulum or Manchego, \$3 add'l)	

SIGNATURE COCKTAILS

SOHO BLOSSOM.....	14
Prosecco, rose hip tea, orange blossom, St. Germaine	
BLACK MANHATTAN.....	14
Maker’s Mark, Averna, 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
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	

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 DATES	10
GRILLED BARBOUNIA WRAPPED IN VINE LEAF.....	14
Stuffed with fresh herbs, olives, capers, preserved lemon, roasted red pepper	

MAIN PLATES

MACEDONIAN CHICKEN.....	23
Pan-seared chicken breast, preserved lemon, green/purple olives, ajvar served atop “One Great Rice”	
CENTER-CUT SIRLOIN “SHASHLIK”.....	29
Served atop bulghur pilaf with lavash and garnish salads	
SKILLET SEARED SALMON.....	23
Spinach, pine nuts, pearl couscous	
SOUTH VILLAGE FISH STEW.....	27
Langoustine, sea bass, mussels, calamari	

MARINATED LAMB CHOPS.....	34
Pickled baby carrots and cauliflower puree	
STEAKFRITES.....	25
72 hrs marinated sirloin, bourbon butter glaze, Urfa pepper remoulade, truffle-salted Mediterranean fries	
FETTUCINE “CHERMOULA”.....	17
Chermoula (roast tomato, shallot, garlic, parsley, cilantro, cumin, paprika, sherry vinegar), and crumbled feta cheese	

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