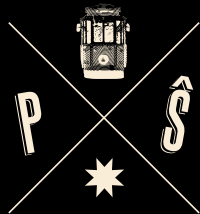


. MEDITERRANEAN TABLE .
PERA SÔHO
EST.  2011

DELIVERY AREA



MONDAY - SUNDAY 5:30PM - 9:30PM



54 THOMPSON ST
NEW YORK, NY 10012

AT THE CORNER OF BROOME ST

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WINTER 2016

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DIPS & CHIPS

(Served with house made lavash chips)

- WARM HUMMUS WITH BEEF PASTIRMA**7
Eastern Mediterranean chickpea dip served warm with sauteed cured beef (pastirma)
- LABNE "TERLETEN"**6
Strained creamy yoghurt (labne), fresh dill, sautéed hot chilis
- SMOKED EGGPLANT WITH GARLIC YOGHURT**6
Our version of Baba Ghanoush made with smoked eggplant, garlic yoghurt, olive oil and seasonings
- SPICY PEPPER AND WALNUT "MUAMMARA"**6
A finely ground dip of hot red peppers, tomatoes, garlic and toasted walnuts
- BEEF AND GOAT CHEESE DIP**6
Mashed red beets cooked with bay leaves, mixed with soft and crumbly goat cheese

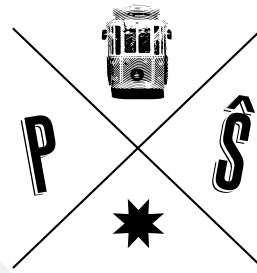
SALADS

- PERA SOHO COUNTRY SALAD**12
Tomatoes, cucumbers, barrel-aged feta, toasted walnuts, pomegranate vinaigrette
- LAHANA SALATA**9
Shaved Brussels sprout, scallions, dill, cucumber, lemon vinaigrette
- HARVEST SALAD**9
Escarole, green kale, apple, raisin, orange vinaigrette and kasseri cheese.

MEZES

(Mediterranean small plates)

- CRISPY PHYLLO ROLLS**6
Paper thin crispy dough wrapped with lor, kasseri cheese and fresh dill. Served with tzatziki. 3 pcs.
- PASTIRMA AND KASSERI BRIK**8
Baked paper-thin sheets of pastry with kasseri cheese and pastirma (air-dried cured beef) served with tzatziki. 5 pcs.
- PORTUGUESE FRIED CALAMARI**15
Fried calamari with soujouk (beef sausage) and medium-spicy pickled cherry peppers. Served with paprika aioli.
- MEDITERRANEAN OCTOPUS**15
Char-grilled Mediterranean octopus tentacle marinated with red wine vinegar and extra virgin olive oil.
- LAMB FLATBREAD "LAHMAJUN"**11
Pan-braised ground lamb with aromatic spices atop homemade flatbread.
- CHICKEN "ADANA" CUT ROLL**11
- LAMB "ADANA" CUT ROLL**14
Hand ground daily, marinated with eastern mediterranean spices and char-grilled to perfection- Wrapped inside lavash with parsley, tomato and onion. Served with tzatziki. 6 pcs.
- LEVANTINE PICKLES & OLIVES**6
Brine-pickled Israeli cucumbers, peppers, turnip, cabbage and assorted olives
- PERA SOHO MEDITERRANEAN SLIDERS**11
Lamb-beef sliders, paprika aioli and pickle slice on brioche bun. Served with parsnip chips. 2 sliders.
- PASTIRMA-WRAPPED FETA-STUFFED DATES**10
Filled with creamy Bulgarian sheep's milk feta and char-grilled on an open flame. 5 pcs
- TURKISH LAMB "MANTI"**12 (meze) / 18 (entree)
Small Turkish dumplings filled with ground lamb. Served with garlic yoghurt and tomato sauce



SPECIAL

MEDITERRANEAN FEAST.....85

Serves 3 – 4 (Family Style)

- * Your Choice of Pera Soho Country Salad, Lahana Salata or Harvest Salad
- * Mixed Grill of Beef Sirloin "Shashlik" Steak, Pera's Signature Lamb "Adana" and Hand-ground Chicken "Adana"
- * House Signature "One Great Rice" pilaf with currants, raisins and toasted almonds
- * Pistachio Baklava (4 pcs)

ENTREES

- MACEDONIAN CHICKEN**21
Pan-roasted Senat Farms Organic half chicken, preserved lemon, green/purple olives, sautéed almond spinach, rice with currants, raisins and toasted almonds.
- SEARED GREEK SALMON**21
Pan-seared Atlantic Salmon served with spanakorizo (spinach rice) and tomato gremolata. Cooked to Chef's recommended medium temperature.
- DOUBLE LAMB CHOPS "IZGARA"**29
Marinated Mediterranean baby lamb chops char-grilled to your liking served with herb-roasted potatoes and haricot vert. 2 double-cut chops.
- SIRLOIN "SHASHLIK" STEAK FRITES**26
48 hrs marinated thin-sliced sirloin, grilled "shashlik" style served with truffle-salted Mediterranean fries. Cooked to Chef's recommended medium temperature.
- MEDITERRANEAN BRAISED SHORT RIBS**27
Beef short ribs braised with thyme and allspice mulled wine, served with garlic-whipped parsnip puree and root vegetables.
- PERA SOHO BURGER WITH KASSERI CHEESE**17
Beef chuck and sirloin blend grilled to your liking on a toasted brioche bun with lettuce, tomato, pickled cucumber and smoked paprika aioli. Served with Mediterranean fries.
- FETTUCINE "POLITIKA"**15
Fettucine pasta tossed with sauteed baby spinach, roasted red peppers, chili flakes and citrus infused cream of tomato. Served with freshly grated parmesan cheese.
- MOUSSAKA**16
Eggplant and Yukon gold potato casserole with aromatic bechamel.

SIDE DISHES

- ONE GREAT RICE**7
House signature rice pilaf with currants, raisins, toasted almonds and herbs
- ROASTED BRUSSELS SPROUT**7
Toasted pistachios and melted manchego cheese
- MEDITERRANEAN FRIES**7
Seasoned with truffle salt, sea salt and Mediterranean herbs
- BULGHUR PILAF**6
Cracked wheat pilaf cooked with tomatoes, red peppers and scallions
- SAUTEED SEASONAL GREENS**6
Seasonal greens, roasted garlic, extra virgin olive oil
- HERB & GARLIC HARICOT VERT**7
Green beans sautéed with Mediterranean herbs and roasted garlic

DESSERT

- CLOVE & ALLSPICE POACHED PEAR**10
Candy floss and crushed pistachios.
- TURKISH BAKLAVA**7
Filled with chopped Turkish pistachios. 3 pcs.
- PISTACHIO MINI CRÈME BRULEE**6
Vanilla and pistachio custard with charred caramel surface (4oz)
- CARAMELIZED RICE PUDDING**7
Served with cinnamon and mixed fruit chutney
- CHOCOLATE MOUSSE**7
Light and airy dark chocolate cream, served with crispy Turkish coffee feuilletine

BEVERAGES

- HOUSEMADE ICED TEA WITH FRESH MINT AND LEMON (16OZ)**3.50
- POLAND SPRING STILL WATER (16.9OZ)**2
- SAN PELLEGRINO SPARKLING (16.9OZ)**4.50
- SAN PELLEGRINO LIMONATA / ARANCIATA (12OZ)**3.50
- COCA COLA / DIET COKE SPRITE / GINGER ALE (12OZ)**2.50
- DR. BROWN'S ROOT BEER / BLACK CHERRY CREAM / DIET CREAM (12OZ)**3.50

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