

PERA SOHO

EST.  2011

WINES BY THE GLASS

WHITE & ROSÉ WINES

Uppercut, Sauvignon Blanc 2015, North Coast, California.....	13
Kavaklidere, Narince - Emir 2013, Anatolia, Turkey	12
Saracina, Organic Chardonnay 2015, Mendocino, California	13
Santi, Pinot Grigio 2015, Delle Venezie, Italy.....	12
Lal, Rose 2016, Denizli, Turkey	11
Gueissard, 'Les Papiles' 2016, Provence	14

RED WINES

Cow Bell, Pinot Noir 2015, Willamette Valley, Oregon	15
Don David, Reserve Malbec 2015, Mendoza, Argentina	13
Kavaklidere, Okuzgozu-Bogazkere 2013, Anatolia, Turkey	13
Rock & Vine, Cabernet Sauvignon 2014, Central Coast	15

DIPS & CHIPS

Served with house made lavash chips

WARM HUMMUS (V) WITH CURED BEEF "PASTIRMA"	9
LABNE "TERLETEN" (V)	9
Labne, "terleten" spicy oil, crushed chilis	
SMOKED EGGPLANT WITH GARLIC YOGHURT (V)	9
SPICY PEPPER AND WALNUT "MUAMMARA" (V)	9
BEEF AND GOAT CHEESE DIP (V)	9

SALADS

WATERMELON & FETA (V)	14
Red radish, fresh mint, white balsamic	
PERA SOHO COUNTRY SALAD (V)	14
Beefsteak tomatoes, cucumbers, aged feta, toasted walnuts, pomegranate vinaigrette	
SUMMER WHEAT "KISIR" (V)	12
Bulgur, mint, parsley, scallion, red pepper & tomato, pomegranate molasses, lettuce cups	
BUTTER LETTUCE SALAD (V)	14
Toasted walnut, dried cranberry, fresh pear, goat cheese, pear-infused white balsamic	

SIGNATURE COCKTAILS

SOHO BLOSSOM	14
Sparkling wine, rose hip tea, orange blossom, St. Germaine	
BLACK MANHATTAN	15
Bulleit Bourbon, Amaro, orange bitters	
TURKISH APRICOT MARGARITA	14
Olmecca Altos, apricot puree, Triple Sec, lime	
BLOOD ORANGE MARTINI	14
Wodka, blood orange puree, orange bitters	
ANYTHYME NEGRONI	15
Appleton Estate Rum, Campari, sweet vermouth, ginger-thyme	
SPICY CUCUMBER COOLER	14
Barton, fresh cucumber juice, serrano chili, lemon	

MEZES

PHYLLO ROLLS (V)	8	LAMB "ADANA" CUT ROLL	14	MEDITERRANEAN SLIDERS	12
Paper thin crispy dough wrapped with lor and kasseri cheese, fresh dill, served with tzatziki		CHICKEN "ADANA" CUT ROLL	11	Seasoned lamb-beef sliders, brioche, paprika aioli, pickle slice, served with parsnip chips	
PORTUGUESE FRIED CALAMARI	15	Hand-ground daily, marinated with eastern Mediterranean spices, wrapped inside lavash with parsley, tomato and onion		TURKEY MEATBALLS	11
Soujouk, pickled peppers and paprika aioli		FIG & GOAT CHEESE FLATBREAD (V)	14	Oregano and cumin, bed of tomato sauce, drizzled sage yoghurt	
MEDITERRANEAN OCTOPUS	18	Thin-crust lavash flatbread, baked pomegranate arils, pomegranate molasses		PASTIRMA-WRAPPED FETA-STUFFED DATES	10
Char-grilled Mediterranean octopus tentacle marinated with red wine vinegar and e.v.o.o.		TURKISH "MANTI"	14	Filled with creamy Bulgarian sheep's milk feta and char-grilled on an open flame	
LEVANTINE SALMON TARTAR	14	Mini beef dumplings, garlic yoghurt, touch of tomato sauce, mint and sumac		ZUCCHINI "MUCVER" BALLS (V)	9
Green olives, parsley, roasted red peppers				Parsley, dill, kasseri cheese, sage yoghurt	
ENGINAR & PEAS (V)	12				
Grilled artichoke bottom, pea puree, fava beans, fresh dill, lemon & e.v.o.o.					

DINNER PLATES

MACEDONIAN CHICKEN	26	SIRLOIN "SHASHLIK" STEAK FRITES	29
Pan-roasted Senat Farms organic half chicken, preserved lemon, green/purple olives, sauteed almond spinach, one great rice		48 hrs marinated thin-sliced sirloin grilled "shashlik style", served with truffle salted Mediterranean fries	
MEDITERRANEAN BRAISED SHORT RIBS	31	MARINATED LAMB CHOPS "IZGARA"	35
Boneless beef short rib cubes braised with thyme and allspice mulled wine, celery root and parsnip puree, French beans		Single-cut Mediterranean baby lamb chops, grilled artichoke & red peppers, parsnip puree, oregano-parsley chimichurri	
SEARED GREEK SALMON	27	PENNE "KASABA" (V)	19
Gigante & fava bean salad, orange segments, dill-yoghurt drizzle		Zucchini & yellow squash, spinach, ricotta, Turkish kaymak, garlic ...with Turkey Meatballs25 ...with Seared Salmon28	
GRAPE LEAF WRAPPED BRANZINO	31	STUFFED EGGPLANT "DOLMA" (V)	21
Roasted tomato and fennel, Greek-style sauteed gigante beans with peppers, onions and feta cheese		Turkish baldo rice, tomato, chili flakes, dried mint, garlic, e.v.o.o., pomegranate reduction	

SIDES

ONE GREAT RICE (V)	9	MEDITERRANEAN FRITES (V)	9	LACINATO KALE & SPINACH (V)	9
Currants, raisins, toasted almonds, fresh herbs		Truffle salt, sea salt, and herbs		Sauteed with roasted garlic and e.v.o.o.	
GRILLED ARTICHOKE (V)	9	GREEK-STYLE BEANS "PILAKI" (V)	9	HERB & GARLIC HARICOT VERT (V)	9
Roasted red peppers		Kale, tomato, pepper, onion, feta cheese		Roasted red pepper and parsley	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

20% SUGGESTED GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. YOU MAY INCREASE OR REDUCE THIS AT YOUR WILL.

