

HAPPY HOUR

\$8 COCKTAILS & MEZES

AVAILABLE AT THE BAR & LOUNGE

(PRICES DO NOT INCLUDE SALES TAX & GRATUITY)

EVERY DAY 4PM - 7PM

CHOICE OF 2 MEZES.....8

Smoked Eggplant w/ Garlic Yoghurt

Cheese Phyllo Rolls

Housemade Hummus w/ Blended Herbs

Levantine Pickles and Olives

Labne "Terleten"

Spicy Pepper and Walnut Muammara

Beet and Goat Cheese Dip

Pastirma-Wrapped Feta-Stuffed Dates

Zucchini "Mucver" Balls

Mediterranean Fries w/ Truffle Salt and Herbs

Pera Soho Mediterranean Sliders

(incl. 2 sliders, counts as 2 mezés)

SELECT SIGNATURE COCKTAILS.....8

Blood Orange Martini

Vodka, blood orange puree, orange bitters

Soho Blossom

Sparkling wine, rose hip tea, orange blossom, St. Germaine

Turkish Apricot Margarita

Tequila, apricot puree, Triple Sec, lime

Cucumber Cooler

Gin, fresh cucumber juice, cilantro, lemon

ROSE OR WHITE SANGRIA.....8

SELECT WINES BY THE GLASS.....8

Cabernet Sauvignon, Malbec, Sauvignon Blanc, Chardonnay, Rose

DRAFT BEER.....7

Radeberger Pilsner, Weihenstephan Hefeweiss, Queens Lager, Big Daddy IPA



SMALL PLATES & MEZES

WARM HUMMUS (V) WITH BEEF PASTIRMA9

LABNE "TERLETEN" (V)9

Labne, "terleten" spicy oil, and crushed peppers

SMOKED EGGPLANT WITH GARLIC YOGHURT. (V)9

SPICY PEPPER AND WALNUT "MUAMMARA" (V)9

BEEF AND GOAT CHEESE DIP (V)9

PHYLLO ROLLS (V)8

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

PERA SOHO MEDITERRANEAN SLIDERS.....12

Lamb-beef mix, brioche, paprika aioli, pickle slice, parsnip chips

PORTUGUESE FRIED CALAMARI.....15

Soujouk, pickled peppers and paprika aioli

MEDITERRANEAN OCTOPUS18

Char-grilled Mediterranean octopus tentacle marinated with red wine vinegar and e.v.o.o.

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"

TURKEY MEATBALLS11

Oregano and cumin, bed of tomato sauce, drizzled sage yoghurt

LEVANTINE PICKLES & OLIVES (V)6

Israeli cucumber, pepper, turnip, cabbage

PASTIRMA-WRAPPED FETA-STUFFED DATES12

WILD MUSHROOM & GOAT CHEESE FLATBREAD (V)17

Thin-crust lavash flatbread, caramelized onion, black truffle oil

ZUCCHINI "MUCVER" BALLS (V)11

Parsley, dill, kasseri cheese, sage yoghurt

MEDITERRANEAN FRIES (V)9

Truffle salt, sea salt, and herbs

