

PERA SOHO

EST.  2011

WINES BY THE GLASS

WHITE & ROSÉ WINES

Assyrtiko, Moschopolis "Aiora," Thessaloniki, Greece.....	16
Pinot Grigio, Gorgo, Veneto, Italy	12
Chardonnay, Ron Rubin, Russian River Valley, California.....	14
Gavi Di Gavi, I Moncalvi, Piedmont, Italy.....	13
Vie Vite, Cotes de Provence Rose 2019, France.....	14

RED WINES

Pinot Noir, Domaine Moillard, Burgundy, France.....	18
Primitivo, Fratelli Cozza, Puglia, Italy.....	12
Malbec, Rio Mendoza, Mendoza, Argentina.....	13
Okuzgozu-Bogazkere, Kavaklidere, Turkey.....	13
Rock & Vine, Cabernet Sauvignon 2017, Central Coast.....	15

SPARKLING WINES

Canals & Munne "Insuperable", Cava Brut, Spain.....	13
Luca Paretti, Prosecco DOC, Italy	15

SIGNATURE COCKTAILS

SOHO BLOSSOM	14
Sparkling wine, rose hip tea, orange blossom, St. Germain	
TURKISH APRICOT MARGARITA	14
Olmeca Altos, apricot puree, Triple Sec, lime	
BLOOD ORANGE MARTINI	15
Absolut, blood orange puree, orange bitters	
SPICY CUCUMBER COOLER	14
Barton, fresh cucumber juice, serrano chili, lemon	
PEACH & GINGER SANGRIA	13
Sauvignon Blanc, Canton, fresh peach, ginger & sage	
SANGRIA PROVENCAL	13
Provence Rose wine, St. Germain, fresh pear, apple & thyme	

MEZES & SALADS

HUMMUS (V)	11	PERA SOHO COUNTRY SALAD (V) ...	18	"KOFTE" MEATBALLS	15
Toasted garbanzo beans, tahini, garlic, summac, cumin		Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley		Bulgarian feta, cacik, fresh dill	
SMOKED EGGPLANT WITH GARLIC YOGHURT (V)	12	FRESH LOCAL BURRATA (V)	21	SOHO WINGS	14
Smoky roasted eggplant, labne, garlic, parsley flakes, sumac		Black tahini sumac and harissa roasted baby carrots		Smoked paprika & honey glaze, cacik dip	
SPICY PEPPER AND WALNUT "MUAMMARA" (V)	12	SUMMER PEA SALAD (V)	21	PORTUGUESE FRIED CALAMARI	19
Marinated pepper paste, roasted red bell peppers, toasted walnut, maldon salt		Candied pistachio, crumbled Feta, fresh mint & pea tendrils, honey mustard		Soujouk, cherry peppers, Calabrian aioli, lemon	
MEDITERRANEAN DIP SAMPLER	18	GRILLED ARTICHOKE BRUSCHETTA (V)	18	MEDITERRANEAN OCTOPUS	23
Hummus, smoked eggplant, cacik, spicy muammara (all vegetarian)		Tomato, caper, onion bruschetta, basil pesto		Giant white beans, bell peppers, red onion, parsley	
		Sirloin 'Shashlik' \$11, Seared Salmon \$10, Grilled Shrimp \$11, Grilled Chicken \$8 add'l		PHYLLO ROLLS (V)	13
				Feta & Kasseri cheese, cucumber-dill yoghurt	
				"CIG KOFTE" (V)	15
				Lentil & bulghur "tartare", Mediterranean spices, pomegranate molasses, bibb lettuce	

DINNER PLATES

SIRLOIN "SHASHLIK" STEAK FRITES	34	BLACKENED SALMON	32
48 hrs marinated thin-sliced sirloin, grilled "shashlik style" with pepper and onion, served with Mediterranean fries		Tomato, pomegranate and fresh mint salad	
PERA ORGANIC BEEF BURGER	21	DAYBOAT GRILLED FISH	M/P
Calabrian chili aioli, Turkish slaw, Brick City Brioche bun, Mediterranean fries / add Kasseri Cheese +2		Red watercress, watermelon radish, grilled spring onion salad, harissa vinaigrette	
CHICKEN "SHASHLIK"	26	HOUSE MADE RICOTTA GNOCCHI (V)	24
Marinated sliced chicken, baby arugula, tomato, artichoke, red onion, lemon, bulghur rice and pita bread		Broccoli rabe, truffle parmesan sauce, chili flakes, Parmigiano Reggiano	
		CRISPY PORTOBELLO GYRO (V)	19
		Lettuce, tomato, red onion, spicy yogurt sauce, served with Mediterranean fries	

SIDES

CRISPY BRUSSELS SPROUT	12	FINGERLING PATATAS BRAVAS	12	SPICY TURKISH SLAW	6
Lemon-Zaatar Yoghurt, dates and red chili		Spicy brava sauce		GRILLED PITA BREAD	
MEDITERRANEAN HERB FRIES	9	GRILLED ARTICHOKE	12	GRILLED ASPARAGUS.....	
TRADITIONAL BULGHUR PILAF	8	Basil pesto and parmesan		14	
				Hot honey, toasted sesame	

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 8 OR MORE. YOU MAY INCREASE OR REDUCE THIS AT YOUR WILL.