

## DIPS

- CREAMY HUMMUS** (ve).....15  
hazelnut & olive salsa
- WHIPPED EGGPLANT** (v).....16  
Whipped ricotta, brown butter, pinenuts

All dips are served with house made pita chips

- MUHAMMARA** (ve).....15  
Walnut, parsley, pomegranate molasses
- ATOM** (v).....14  
Labneh, Turkish chili crunch, honey

**DIP FLIGHT**.....35  
Assortment of all four dips

## MEZE

- ROLLED PHYLLO** (v).....16  
Feta & Kasserri, cucumber-dill yogurt
- CALAMARI**.....23  
Cherry peppers, soujuk, Calabrian chili aioli, lemon
- WARM GOAT CHEESE**.....19  
Crispy pastirma, dates, grilled pita
- PATATAS BRAVAS** (v).....15  
Spicy brava sauce
- FRESH BURRATA** (v).....19  
Basil pesto, aleppo oil and bread of the day.
- GRILLED HALLOUMI** (v).....18  
Oregano, olive oil, honey

- STREET CORN** (ve).....14  
Charred corn ribs
- GRILLED OCTOPUS**.....29  
Warm fingerling potato, pork sausage aioli, salsa verde
- "MUCVER" FRITTERS** (v).....19  
Turkish zucchini fritters, dill yogurt, spring herbs, tomato sauce
- "MANTI" DUMPLINGS**.....19  
An eastern take on ravioli, ground beef, yogurt, spicy brown butter
- "KOFTE" MEATBALLS**.....19  
Ground beef, Mediterranean spices ajuka mayo, yogurt sauce

## SALADS

- PERA SOHO COUNTRY SALAD** (v).....20  
Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley
- PISTACHIO ZA'ATAR FETA** (v).....23  
Feta & ricotta base, shaved spring vegetables, radish, snap peas, fennel, fresh herbs

- COLD SMOKED OCTOPUS**.....29  
House smoked octopus, greens, celery, capers, lemon vinaigrette, orange segments
- CRUNCHY SPRING SALAD** (ve).....21  
Persian cucumbers, olives, spring, walnuts

Salad add-ons: Sirloin "Shashlik" +16, Grilled Shrimp +15, Grilled Chicken +13, Pan Seared Salmon +16

## MEDITERRANEAN TABLE

· The way we eat at Pera Soho ·

\$60 per person · Available at lunch 12-3pm · \$45

### SHARED TO START

CREAMY HUMMUS · MUHAMMARA · ATOM · WHIPPED EGGPLANT · CALAMARI · PHYLLO ROLLS · KOFTE · COUNTRY SALAD

### YOUR MAIN

EACH GUEST CHOOSES ONE OF PERA SIGNATURES, RIGATONI "MOUSAKKA" OR SPRING RATATOUILLE

Whole table participation required, 2 person minimum

## SIGNATURES

- CHICKEN "SHASHLIK"**.....29  
Marinated sliced chicken, arugula salad, bulghur rice and lavash bread
- SIRLOIN "SHASHLIK" STEAK FRITES**.....39  
48 hrs marinated thin-sliced sirloin, grilled "shashlik style" mediterranean fries
- BUTTERFLIED WHOLE BRANZINO**.....41  
Spring onion salsa verde, pea shoots, green salad
- GRILLED LAMB LOIN SKEWERS**.....44  
24h marinated lamb loin, tahini sauce, tabouleh

## PLATES

- SOHO BURGER**.....29  
Kasserri and American cheese blend, caramelized onions, with our secret sauce
- RIGATONI "MOUSAKKA"(v)**.....24  
Roasted eggplants, mousakka spiced béchamel, Parmigiano-Reggiano, parsley
- PAN-SEARED SALMON**.....36  
Roasted asparagus, Marash chili garlic crunch, dill, pine nuts, beurre blanc
- BRAISED SHORT RIBS**.....46  
Red wine reduction, salt crusted potatoes, haricot verts, almonds
- SPRING RATATOUILLE** (ve).....24  
Slow roasted zucchini, fennel, eggplant, potatoes and chickpeas in ajuka-tomato sauce

## SIDES

- MEDITERRANEAN FRIES** (ve).....11
- BULGHUR PILAF** (ve).....10
- GREEN SALAD** (ve).....12
- MINI COUNTRY SALAD** (v).....11
- ROASTED EGGPLANT TAHINI** (ve).....10
- OLIVE OIL & ZAATAR PITA** (ve).....4