



LUNCH EXPERIENCE **

\$35 per person
(not including tax & gratuity)

APPETIZERS (served center table)

MEDITERRANEAN DIP TRIO

Carrot Ginger Hummus (vegan)
Smoked Eggplant with Garlic Yoghurt (vegetarian)
Beet "Borani" Dip (vegetarian)

PORTUGUESE FRIED CALAMARI

Soujouk, cherry peppers, Calabrian aioli, lemon

PERA SOHO COUNTRY SALAD (vegetarian)

Campari tomato, cucumber, kalamata, red onion,
Bulgarian feta, pepperoncini, parsley

ENTREES (guest's choice of one)

PERA SOHO BURGER

Chef's brisket, chuck and short rib blend, Kasserri cheese,
rosemary aioli, pickle relish, Brick City Brioche bun,
Mediterranean fries

GRILLED CHICKEN "SHASHLIK" SALAD

Marinated sliced chicken, grilled artichoke, bulghur rice, baby
arugula, tomato, red onion, lemon

PAN-SEARED SALMON

Grape tzatziki, everything spice crust, baby arugula

CRISPY PORTOBELLO GYRO (vegetarian)

Lettuce, tomato, red onion, spicy yoghurt sauce, Mediterranean
fries

**** Experience Menus are available during regular service hours to parties of 6 – 14 via online, phone and in-person reservations. Full table participation is kindly required.**

BRUNCH EXPERIENCE **

\$29 per person
(not including tax & gratuity)

APPETIZERS (served center table)

MEDITERRANEAN DIP TRIO

Carrot Ginger Hummus (vegan)
Smoked Eggplant with Garlic Yoghurt (vegetarian)
Beet "Borani" Dip (vegetarian)

PHYLLO ROLLS (vegetarian)

Feta and Kasserri cheese, cucumber-dill yoghurt

"KOFTE" MEATBALLS

Bulgarian feta, cacik, fresh dill

ENTREES (guest's choice of one)

"SHAKSHUKA" EGGS (vegetarian)

Three tomato-poached eggs, kasserri cheese, scallion, labne,
lavash chips

HOMEMADE "PACHANGA" & EGGS

Crispy phyllo dough stuffed with beef pastirma, shredded kasserri
cheese, long hot peppers, with 2 sunny side eggs

BROCHETTE FRENCH TOAST (vegetarian)

Fresh & macerated strawberries, rosewater maple syrup

PERA SOHO BURGER

Chef's brisket, chuck and short rib blend, Kasserri cheese,
rosemary aioli, pickle relish, Brick City Brioche bun, Mediterranean
fries

BRUNCH FREEKEH BOWL (vegetarian)

Toasted unripened wheat, blueberry, sliced almond, vanilla-
cinnamon rose syrup, two poached eggs

DINNER EXPERIENCE **

\$45 per person
(not including tax & gratuity)

APPETIZERS (served center table)

MEDITERRANEAN DIP TRIO

Carrot Ginger Hummus (vegan)
Smoked Eggplant with Garlic Yoghurt (vegetarian)
Beet "Borani" Dip (vegetarian)

PORTUGUESE FRIED CALAMARI

Soujouk, cherry peppers, Calabrian aioli, lemon

CRISPY BRUSSELS SPROUT (vegetarian)

Lemon-Zaatar Yoghurt, dates and red chili

PERA SOHO COUNTRY SALAD (vegetarian)

Campari tomato, cucumber, kalamata, red onion,
Bulgarian feta, pepperoncini, parsley

ENTREES (guest's choice of one)

PERA SOHO BURGER

Chef's brisket, chuck and short rib blend, Kasserri cheese, rosemary
aioli, pickle relish, Brick City Brioche bun, Mediterranean fries

GRILLED CHICKEN "SHASHLIK" SALAD

Marinated sliced chicken, grilled artichoke, bulghur rice, baby
arugula, tomato, red onion, lemon

PAN-SEARED SALMON

Grape tzatziki, everything spice crust, baby arugula

HOUSE MADE RICOTTA GNOCCHI (vegetarian)

Marinara, Mozzarella, rosemary

DESSERT (served center table)

PISTACHIO BAKLAVA



EXPERIENCE DRINKS PACKAGES (OPTIONAL)

Available exclusively with Group Experience menus and requires full group participation in the same package.

Must be 21 or older to consume alcoholic beverages. One drink per guest at a time.

Pera Soho is required to suspend service to any individual(s) showing signs of intoxication.

Prices are not inclusive of tax and gratuity.

Package 1: BRUNCH MUST-HAVES

includes unlimited service of:

Mimosa
Bloody Mary
Soft Drinks
Brewed coffee & tea

90-minutes \$25 per person

Package 2: ALL-DAY FAVORITES

includes unlimited service of:

Mimosa
Bellini
Bloody Mary
Apricot Margarita
Sangria
House Sparkling/Red/White/Rose Wines
Draft Beer
Soft Drinks
Brewed coffee/tea

90-minutes \$30 per person

Package 3: STANDARD BAR

includes unlimited service of:

All-Day Favorites PLUS
Blood Orange Martini (vodka)
Cucumber Cooler (gin)
Soho Blossom (floral sparkling)
Spirit Labs Hudson Valley GF Vodka, Tito's Vodka
Beefeater Gin, Fort Hamilton NY Gin
Olmecca Altos Reposado Tequila
Sombra Mezcal
Bacardi Superior Rum
Jameson, Jack Daniel's, Johnnie Walker Red
Rittenhouse Rye
Efe Blue and Efe Green Raki

2-hour \$45 per person