

# PERA SOHO

EST. 2011

## WINES BY THE GLASS

### WHITE & ROSÉ WINES

Assyrtiko, Moschopolis "Aiora," Thessaloniki, Greece.....	16
Pinot Grigio, Gorgo, Veneto, Italy .....	13
Chardonnay, La Galine, Languedoc, France.....	16
Gavi Di Gavi, I Moncalvi, Piedmont, Italy.....	13
Rose, Pinot Grigio, Fratelli Cozza, Puglia, Italy.....	12
Rose, Grenache, Vie Vite, Cotes de Provence, France.....	16

### RED WINES

Pinot Noir, Domaine Moillard, Burgundy, France.....	18
Primitivo, Fratelli Cozza, Puglia, Italy.....	13
Malbec, Uvas, Mendoza, Argentina.....	14
Okuzgozu-Bogazkere, Kavaklidere, Turkey.....	14
Cabernet Sauvignon, Portal Los Andes Reserve, Chile.....	17

## SPARKLING WINES AND SPRITZERS

Canals & Munne "Insuperable", Cava Brut, Spain.....	14
Persimmon Spritz.....	15
Rinquinquin Peach Spritz.....	15
Luca Paretti, Prosecco DOC, Italy.....	16

## SIGNATURE COCKTAILS

<b>RUM AND CHERRY JULEP</b> .....	16
Rum, Maraschino cherry liqueur, kiwi puree, served over crushed ice	
<b>TURKISH APRICOT MARGARITA</b> .....	16
Olmeca Altos, apricot puree, Triple Sec, lime	
<b>BLOOD ORANGE MARTINI</b> .....	16
Absolut, blood orange puree, orange bitters	
<b>SCARLET ON THOMPSON</b> .....	16
Aperol, gin, fresh lime juice, cucumber	

## SALADS & MEZES

### PERA SOHO COUNTRY SALAD (V) ...18

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

### PURSLANE & FRISEE SALAD (V) .....19

Red and greens grapes, green apple, goat cheese, champagne vinaigrette

### WATERMELON & HEIRLOOM

#### TOMATO (V) .....19

Feta, red onion, serrano chilis, basil, walnut, lemon oil

### SALAD ADD-ONS:

Sirloin 'Shashlik' \$15, Grilled Shrimp \$15, Grilled Chicken \$12, Pan-Seared Salmon \$16 add'l.

### BURRATA BRUSCHETTA (V) .....16

Smoked burrata, confit cherry tomato, chili-infused honey, toasted baguette

### PHYLLO ROLLS (V) .....13

Feta & Kasserri cheese, cucumber-dill yoghurt

### CARROT GINGER HUMMUS (V) .....12

Garbanzo beans, tahini, garlic, lemon, cumin, evoo, roasted thumbelina carrots

### SMOKED EGGPLANT

#### WITH GARLIC YOGHURT (V) .....12

Smokey roasted eggplant, labne, garlic, parsley flakes, sumac

### BEET "BORANI" DIP (V) .....12

Labne, saffron yoghurt, ground pistachio

### MEDITERRANEAN DIP SAMPLER.....24

Hummus, smoked eggplant, borani, mixed Turkish pickles (all vegetarian)

### "KOFTE" MEATBALLS .....15

Bulgarian feta, cacik, fresh dill

### FETA STUFFED DATES .....13

Wrapped in beef pastirma, date syrup

### YELLOWTAIL CRUDO .....24

Orange, caper, basil, chili, EVOO, pinenuts

### PORTUGUESE FRIED CALAMARI .....21

Soujouk, cherry peppers, Calabrian chili aioli, lemon

### MEDITERRANEAN OCTOPUS.....24

Crispy fingerling potato, smoked onion, red pepper & paprika chimichurri

### SOUJOUK LOLLIPOPS .....13

Grilled beef soujouk, cacik dip

### OVEN-BAKED MINI PIDETTES

Baked to order, a la minute

Beef & Lamb Lahmacun .....5

Kasserri Cheese (v) .....7

Soujouk & Kasserri Cheese .....8

Tri-colored Peppers & Cheese (v) .....7

## DINNER PLATES

### SIRLOIN "SHASHLIK" STEAK FRITES .....34

48 hrs marinated thin-sliced sirloin, grilled "shashlik style" with pepper and onion, served with Mediterranean fries

### PERA SOHO BURGER .....23

Chef's brisket, chuck and short rib blend, Kasserri cheese, rosemary aioli, pickle relish, Brick City Brioche bun, Mediterranean fries add Avocado +3 / Bacon +3

### CHICKEN "SHASHLIK" .....26

Marinated sliced chicken, baby arugula, tomato, artichoke, red onion, lemon, bulghur rice and lavash bread

### GRILLED LAMB SAMPLER .....45

Baby lamb chop, marinated lamb brochette, lamb "adana" with pistachio and kasserri, grilled vegetables, onion-sumac-parsley

### PAN-SEARED SALMON.....32

Grape tzatziki, everything spice crust, baby arugula

### STRIPED BASS.....36

Smoked cauliflower puree, grilled asparagus

### BARNEGAT SOUND PAN-SEARED SEA SCALLOPS .....38

Spring pea puree, pickled ramps, morrells, chamomile butter

### HOUSEMADE RICOTTA GNOCCHI .....26

Lamb sausage, marinara, Mozzarella cheese, rosemary

### CRISPY PORTOBELLO GYRO (V) .....19

Lettuce-tomato-onion, spicy yogurt and tahini sauce, fries

## SIDES

### CRISPY BRUSSELS SPROUT (V) .....15

Lemon-Zaatar Yoghurt, dates and red chili

### MEDITERRANEAN HERB FRIES (V) ....11

### BULGHUR PILAF (V) .....10

### SPICE ROASTED CAULIFLOWER (V) .....14

Vegan cashew crema, red onion, mint, parsley

### OLIVE OIL & ZAAATAR GRILLED PITA (V) .....4

### FINGERLING PATATAS BRAVAS (V) .....12

Spicy brava sauce

### CRISPY SHISHITO PEPPERS (V) .....16

Black truffle cacik

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.