

PERA SOHO

EST.  2011

WINES BY THE GLASS

WHITE & ROSÉ WINES

Jean Demont, Sancerre 2019, Loire, France	16
Gorgo, Pinot Grigio 2020, Veneto, Italy	12
Clos Anais Vineyards, Chardonnay 2018, Napa	14
Jerzu, "Tevale" Vermentino 2018, Sardinia, Italy.....	13
Vie Vite, Cotes de Provence Rose 2019, France	14

RED WINES

Pascal Jolivet, Pinot Noir "Attitude" 2019, Loire	16
Cave La Comtadine, Cotes du Rhone 2018, France	13
Rutini Wines, Malbec 2019, Mendoza, Argentina	13
Kavaklidere, Okuzgozu-Bogazkere 2016, Turkey	13
Rock & Vine, Cabernet Sauvignon 2017, Central Coast	15

SPARKLING WINES

Veuve Ambal, Blanc de Blanc, France	13
Luca Paretti, Prosecco DOC, Italy	15
Moet Mini, Rose Imperial Brut, Champagne	25

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	14
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)

Toasted garbanzo beans, tahini, garlic, sumac, cumin

SMOKED EGGPLANT WITH GARLIC YOGHURT (V)

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

SPICY PEPPER AND WALNUT "MUAMMARA" (V)

Marinated pepper paste, roasted red bell peppers, toasted walnut, maldon salt

MEDITERRANEAN DIP SAMPLER.....

Hummus, smoked eggplant, cacik, spicy muammara

PERA SOHO COUNTRY SALAD (V) ...

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

FRESH LOCAL BURRATA (V)

Black tahini sumac and harissa roasted baby carrots

Sirloin 'Shashlik' \$11, Seared Salmon \$10, Grilled Shrimp \$11, Grilled Chicken \$8 add'l

"KOFTE" MEATBALLS

Bulgarian feta, cacik, fresh dill

PORTUGUESE FRIED CALAMARI

Soujouk, cherry peppers, Calabrian aioli, lemon

MEDITERRANEAN OCTOPUS

Crushed fingerling potato, salsa Romesco, balsamic cippollini onions, herb salad

GRILLED ARTICHOKE (V)

Roasted French beans, heirloom carrots, salsa verde, shallots, lemon

PHYLLO ROLLS

Feta & Kasserri cheese, cucumber-dill yoghurt

LUNCH PLATES

SIRLOIN "SHASHLIK" STEAK FRITES

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

PERA ORGANIC BEEF BURGER

Calabrian chili aioli, Turkish slaw, Brick City Brioche bun, Mediterranean fries / add Kasserri Cheese +2

GRILLED CHICKEN "SHASHLIK" SALAD

Marinated sliced chicken, grilled artichoke, bulghur rice, baby arugula, tomato, red onion, lemon, extra virgin olive oil

PAN-ROASTED SALMON

butternut squash risotto, fennel pollen yoghurt and sage

RAKI STEAMED BOUCHOT MUSSELS & FRIES

Shallots, garlic, house pickled mustard seeds, tomato confit, pita

KALE GNOCCHI (V)

Creamy kale pesto, roasted black walnuts, , aged parmesan

GRILLED VEGETABLE SANDWICH (V)

Portobello mushroom, eggplant, oregano pesto, Brick City brioche, Mediterranean fries / add Kasserri Cheese +2

SIDES

CRISPY HERB POTATOES

MEDITERRANEAN HERB FRIES

TRADITIONAL BULGHUR PILAF

FRENCH BEANS & HEIRLOOM CARROTS

FINGERLING POTATOES & BALSAMIC ONIONS

SPICY TURKISH SLAW

GRILLED PITA BREAD

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.