

# PERA SOHO

EST.  2011

## WINES BY THE GLASS

### WHITE & ROSÉ WINES

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

### RED WINES

Pinot Noir, Domaine Moillard, Burgundy, France.....	18
Primitivo, Fratelli Cozza, Puglia, Italy.....	13
Malbec, Rio Mendoza, Mendoza, Argentina.....	14
Okuzgozu-Bogazkere, Kavaklidere, Turkey.....	14
Rock & Vine, Cabernet Sauvignon 2017, Central Coast.....	17

## SPARKLING WINES

Canals & Munne "Insuperable", Cava Brut, Spain.....	14
Luca Paretti, Prosecco DOC, Italy .....	16

## SIGNATURE COCKTAILS

<b>SOHO BLOSSOM</b> .....	15
Sparkling wine, rose hip tea, orange blossom, St. Germain	
<b>TURKISH APRICOT MARGARITA</b> .....	15
Olmeca Altos, apricot puree, Triple Sec, lime	
<b>BLOOD ORANGE MARTINI</b> .....	16
Absolut, blood orange puree, orange bitters	
<b>SPICY CUCUMBER COOLER</b> .....	15
Barton, fresh cucumber juice, serrano chili, lemon	
<b>PEACH &amp; GINGER SANGRIA</b> .....	14
Sauvignon Blanc, Canton, fresh peach, ginger & sage	
<b>SANGRIA PROVENCAL</b> .....	14
Provence Rose wine, St. Germain, fresh pear, apple & thyme	

## MEZES & SALADS

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

## LUNCH PLATES

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

## SIDES

<b>CRISPY BRUSSELS SPROUT</b> .....12	<b>FINGERLING PATATAS BRAVAS</b> .....12	<b>SPICY TURKISH SLAW</b> .....6
Lemon-Zaatar Yoghurt, dates and red chili	Spicy brava sauce	<b>GRILLED PITA BREAD</b> .....3
<b>MEDITERRANEAN HERB FRIES</b> .....9	<b>TRADITIONAL BULGHUR PILAF</b> .....8	