NEDITERRAMEAN TABLE . **RERA ŜOHO** EST. **\*** 2011 **NYC SUMMER RESTAURANT WEEK** 

JULY 24TH TO AUGUST 20TH , 2023

# 2-COURSE BRUNCH WITH BRUNCH COCKTAIL \$45 PER PERSON

APPETIZERS (CHOICE OF ONE)

WATERMELON & HEIRLOOM TOMATO (V) Feta, red onions, serrano chilis, basil, walnut, lemon oil

PORTUGUESSE FRIED CALAMARI Soujouk, cherry peppers, calabrian chili aioli, lemon

CARROT GINGER HUMMUS (V) Garbanzo beans, tahini, garlic, lemon, cumin, evoo, roasted thumbelina carrots

> CRISPY PHYLLO ROLLS (V) Feta & Kasseri cheese, cucumber-dill yogurt

## BRUNCH PLATES (CHOICE OF ONE)

PERA SOHO BURGER Chef's brisket, chuck and short rib blend, Kasseri cheese, rosemary aioli, pickle relish, Brick City brioche bun, Mediterranean fries.

#### "SHAKSHUKA" EGGS (V)

Three tomato-poach<mark>ed eggs, kasseri cheese, fresh scallion, l</mark>abne, lavash cri<mark>sps</mark>

#### GRILLED CHICKEN "SHASHLIK" SALAD

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

### FREEKEH BOWL (V)

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

#### BRUNCH COCKTAILS (CHOICE OF ONE)

BLOODY MARY

CLASSIC MIMOSA

TURKISH APRICOT BELLINI

SANGRIA PROVENCAL

APRICOT MARGARITA

ADDITIONAL ROUNDS \$13 GLASS / \$52 PITCHER (5 GLASSES)

FOR RESERVATIONS 212-878-6305 OR PERA-SOHO.COM







# NYC SUMMER RESTAURANT WEEK

## JULY 24<sup>TH</sup> TO AUGUST 20<sup>TH</sup>, 2023

# 3-COURSE DINNER WITH GLASS OF WINE/BEER \$60 PER PERSON

**APPETIZERS** 

(CHOICE OF ONE)

FETA-STUFFED DATES wrapped in air-cured beef pastirma, date syrup

HEIRLOOM TOMATO AND WATERMELON SALAD (V) Feta cheese, red onion, serrano chili, basil and lemon oil

"KOFTE" MEATBALLS beef meatballs seasoned with garlic, parsley, oregano, cumin and onion, Feta crumbles, cacik and fresh dill

> LOCAL FLUKE CRUDO watermelon, purple basil, fresh mint, red chili vinaigrette

#### MAIN PLATES (CHOICE OF ONE)

CHICKEN "SHASHLIK" marinated sliced chicken breast, baby arugula, tomato, artichoke, red onion, lemon, bulghur pilaf and pita bread

fava beans, English pea puree, pea tendril salad, lemon parmesan and watermelon radish

PAN-SEARED SALMON red and green grape tzatziki, everything bagel spiced crust, baby arugula salad

GRILLED LAMB PAILLARD mariinated with Mediterranean spices, tomato-cucumber salad, fresh dill

## **BAKLAVA DUO**

TURKISH PISTACHIO & DARK CHOCOLATE

## WINE/BEER SELECTION

CHOICE OF ONE) SPARKLING, CAVA CANALS & MUNNE, SPAIN SAUVIGNON BLANC, L'OIE DU PERIGORD, FRANCE COTES DE PROVENCE ROSE, VIE VITE, FRANCE MALBEC, MI TERUNO "UVAS", ARGENTINA PILSNER, STELLA ARTOIS, BELGIUM

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# NYC SUMMER RESTAURANT WEEK

## JULY 24<sup>TH</sup> TO AUGUST 20<sup>TH</sup>, 2023

# 2-COURSE LUNCH WITH GLASS OF WINE/BEER \$45 PER PERSON

APPETIZERS

(CHOICE OF ONE)

FETA-STUFFED DATES wrapped in air-cured beef pastirma, date syrup

HEIRLOOM TOMATO AND WATERMELON SALAD (V) Feta cheese, red onion, serrano chili, basil, walnut and lemon oil

> "KOFTE" MEATBALLS Bulgarian feta, cacik, fresh dill

# MAIN PLATES

CHICKEN "SHASHLIK" marinated sliced chicken , baby arugula, tomato, artichoke, red onion, lemon, bulghur rice and lavash bread

SUMMER GNOCCHI (V) fava beans, English pea puree, pea tendril salad, lemon parmesan and watermelon radish

> PAN-SEARED SALMON Grapes, tzatziki, everything spice crust, baby arugula

## WINE/BEER SELECTION

(CHOICE OF ONE)

SPARKLING, CAVA CANALS & MUNNE, SPAIN SAUVIGNON BLANC, L'OIE DU PERIGORD, FRANCE COTES DE PROVENCE ROSE, VIE VITE, FRANCE MALBEC, MI TERUNO "UVAS", ARGENTINA PILSNER, STELLA ARTOIS, BELGIUM

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# SIDE DISHES (OPTIONAL)

CRISPY BRUSSELS SPROUT......15

BULGUR PILAF......8

FINGERLING PAPAS BRAVAS.....12

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