

# 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

<b>SOHO BLOSSOM</b> .....	14
Sparkling wine, rose hip tea, orange blossom, St. Germain	
<b>TURKISH APRICOT MARGARITA</b> .....	14
Olmeca Altos, apricot puree, Triple Sec, lime	
<b>BLOOD ORANGE MARTINI</b> .....	14
Absolut, blood orange puree, orange bitters	
<b>SPICY CUCUMBER COOLER</b> .....	14
Barton, fresh cucumber juice, serrano chili, lemon	
<b>PEACH &amp; GINGER SANGRIA</b> .....	13
Sauvignon Blanc, Canton, fresh peach, ginger & sage	
<b>SANGRIA PROVENCAL</b> .....	13
Provence Rose wine, St. Germain, fresh pear, apple & thyme	

## MEZES & SALADS

<b>HUMMUS (V)</b> .....	9
Toasted garbanzo beans, tahini, garlic, summac, cumin	
<b>SMOKED EGGPLANT WITH GARLIC YOGHURT (V)</b> .....	10
Smoky roasted eggplant, labne, garlic, parsley flakes, sumac	
<b>SPICY PEPPER AND WALNUT "MUAMMARA" (V)</b> .....	10
Marinated pepper paste, roasted red bell peppers, toasted walnut, maldon salt	

### MEDITERRANEAN DIP SAMPLER.....16

Hummus, smoked eggplant, cacik, spicy muammara

### PERA SOHO COUNTRY SALAD (V) ...17

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

### FRESH LOCAL BURRATA (V) .....21

Black tahini sumac and harissa roasted baby carrots

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

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

Bulgarian feta, cacik, fresh dill

### PORTUGUESE FRIED CALAMARI .....17

Soujouk, cherry peppers, Calabrian aioli, lemon

### MEDITERRANEAN OCTOPUS .....21

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

### GRILLED ARTICHOKE (V) .....17

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

### PHYLLO ROLLS .....13

Feta & Kasserri cheese, cucumber-dill yoghurt

## DINNER PLATES

<b>SIRLOIN "SHASHLIK" STEAK FRITES</b> .....	34	<b>PAN-ROASTED SALMON</b> .....	29
48 hrs marinated thin-sliced sirloin, grilled "shashlik style" with pepper and onion, served with Mediterranean fries		butternut squash risotto, fennel pollen yoghurt and sage	
<b>PERA ORGANIC BEEF BURGER</b> .....	21	<b>RAKI STEAMED BOUCHOT MUSSELS &amp; FRIES</b> .....	25
Calabrian chili aioli, Turkish slaw, Brick City Brioche bun, Mediterranean fries / add Kasserri Cheese +2		Shallots, garlic, house pickled mustard seeds, tomato confit, pita	
<b>CHICKEN "SHASHLIK"</b> .....	26	<b>KALE GNOCCHI (V)</b> .....	24
Marinated sliced chicken, baby arugula, tomato, artichoke, red onion, lemon, bulghur rice and pita bread		Creamy kale pesto, roasted black walnuts, , aged parmesan	
		<b>GRILLED VEGETABLE SANDWICH (V)</b> .....	19
		Portobello mushroom, eggplant, oregano pesto, Brick City brioche, Mediterranean fries / add Kasserri Cheese +2	

## SIDES

<b>CRISPY HERB POTATOES</b> .....	8	<b>FRENCH BEANS &amp; HEIRLOOM CARROTS</b> .....	9	<b>SPICY TURKISH SLAW</b> .....	6
<b>MEDITERRANEAN HERB FRIES</b> .....	9	<b>FINGERLING POTATOES &amp; BALSAMIC ONIONS</b> .....	9	<b>GRILLED PITA BREAD</b> .....	3
<b>TRADITIONAL BULGHUR PILAF</b> .....	8				

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.