

# 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, 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

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

## BRUNCH COCKTAIL SPECIAL

THOMPSON ST BLOODY MARY Tito's Vodka, spicy pickled okra and green beans, celery hearts .....19

## BRUNCH COCKTAILS

<b>GLASS</b>	<b>PITCHER (5 glass)</b>
• 13 •	• 52 •

<b>BLOODY MARY</b>	<b>TURKISH APRICOT BELLINI</b>
<b>CLASSIC MIMOSA</b>	<b>APRICOT MARGARITA</b>
<b>SANGRIA PROVENCAL</b>	

## SALADS & MEZES

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

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

### PURLANE & 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 \$13, Grilled Chicken \$12 add'l.

### 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)

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

Feta & Kasserri cheese, cucumber-dill yoghurt

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

Bulgarian feta, cacik, fresh dill

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

Wrapped in beef pastirma, date syrup

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

Soujouk, cherry peppers, Calabrian chili aioli, lemon

### OVEN-BAKED MINI PIDETTES

Baked to order, a la minute

Lamb Lahmacun .....5

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

## BRUNCH PLATES

### HOMEMADE "PACHANGA" & EGGS .....22

Phyllo dough stuffed with beef pastirma, shredded Kasserri cheese and long hot peppers, served with 2 sunny side eggs

### "SHAKSHUKA" EGGS (V) .....19

Three tomato-poached eggs, kasserri cheese, fresh scallion, labne, lavash crisps

### TURKISH "ACMA" SANDWICH .....19

Soft semi-sweet Turkish bagel, fried egg, avocado, cucumber, grilled beef soujouk, alfalfa sprout, Calabrian chili aioli, Fries

### "MENEMEN" SCRAMBLED EGGS (V) .....18

Soft scrambled eggs with peppers, onions, tomatoes, served atop pepper & cheese pidette, crispy onions. add Beef Soujouk \$4

### BRUNCH FREEKEH BOWL (V) .....18

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

### PERA SOHO BURGER .....22

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

### BROCHETTE FRENCH TOAST (V) .....17

Fresh strawberries, macerated strawberries, rosewater maple syrup

### GRILLED CHICKEN "SHASHLIK" SALAD .....26

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

## BRUNCH SIDES

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

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

### GRILLED BEEF SOUJOUK .....8

### MINI COUNTRY SIDE SALAD (V) .....8

### BACON (BAKED) .....6

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

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.