

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
Rock & Vine, Cabernet Sauvignon, Central Coast.....	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 hearts19

BRUNCH COCKTAILS

GLASS	PITCHER (5 glass)
• 13 •	• 52 •

BLOODY MARY	TURKISH APRICOT BELLINI
CLASSIC MIMOSA	APRICOT MARGARITA
SANGRIA PROVENCAL	

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' \$13, Grilled Shrimp \$11, Grilled Chicken \$11 add'l.

CARROT GINGER HUMMUS (V)11

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" MEATBALLS15

Bulgarian feta, cacik, fresh dill

FETA STUFFED DATES13

Wrapped in beef pastirma, date syrup

PORTUGUESE FRIED CALAMARI19

Soujouk, cherry peppers, Calabrian chili aioli, lemon

OVEN-BAKED MINI PIDETTES

Baked to order, a la minute

Lamb Lahmacun5

Tri-colored Peppers & Cheese (v)7

BRUNCH PLATES

HOMEMADE "PACHANGA" & EGGS22

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" SANDWICH19

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 BURGER22

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" SALAD24

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

BRUNCH SIDES

MEDITERRANEAN HERB FRIES (V)9

BULGHUR PILAF (V)8

GRILLED BEEF SOUJOUK8

MINI COUNTRY SIDE SALAD (V)8

BACON (BAKED)6

OLIVE OIL & ZAATAR GRILLED PITA (V)3

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.