

DIPS

All dips are served with house made pita chips

CREAMY HUMMUS (ve).....15
hazelnut & olive salsa

WHIPPED EGGPLANT (v).....16
Whipped ricotta, brown butter, pinenuts

DIP FLIGHT.....35
Assortment of all four dips

MUHAMMARA (ve) 15
Walnut, parsley, pomegranate molasses

ATOM (v) 14
Labneh, Turkish chili crunch, honey

MEZE

ROLLED PHYLLO (v).....16
Feta & Kasseri, cucumber-dill yogurt

CALAMARI.....23
Cherry peppers, soujuk, Calabrian chili aioli, lemon

WARM GOAT CHEESE.....19
Crispy pastirma, dates, grilled pita

PATATAS BRAVAS (v).....15
Spicy brava sauce

FRESH BURRATA (v).....19
Basil pesto, aleppo oil and bread of the day.

GRILLED HALLOUMI (v).....18
Oregano, olive oil, honey

STREET CORN (ve).....14
Charred corn ribs

GRILLED OCTOPUS.....29
Warm fingerling potato, pork sausage aioli, salsa verde

“MUCVER” FRITTERS (v).....19
Turkish zucchini fritters, dill yogurt, spring herbs, tomato sauce

“MANTI” DUMPLINGS.....19
An eastern take on ravioli, ground beef, yogurt, spicy brown butter

“KOFTE” MEATBALLS.....19
Ground beef, Mediterranean spices ajuka mayo, yogurt sauce

SALADS

PERA SOHO COUNTRY SALAD (v).....20
Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley

PISTACHIO ZA’ATAR FETA (v).....23
Feta & ricotta base, shaved spring vegetables, radish, snap peas, fennel, fresh herbs

COLD SMOKED OCTOPUS.....29
House smoked octopus, greens, celery, capers, lemon vinaigrette, orange segments

CRUNCHY SPRING SALAD (ve).....21
Persian cucumbers, olives, spring, walnuts

Salad add-ons: Sirloin “Shashlik” +16, Grilled Shrimp +15, Grilled Chicken +13, Pan Seared Salmon +16

LUNCH DINNER

MEDITERRANEAN TABLE

· The way we eat at Pera Soho ·

\$60 per person · Available at lunch 12–3pm · \$45

SHARED TO START

CREAMY HUMMUS · MUHAMMARA · ATOM · WHIPPED EGGPLANT · CALAMARI · PHYLLO ROLLS · KOFTE · COUNTRY SALAD

YOUR MAIN

EACH GUEST CHOOSES ONE OF PERA SIGNATURES, RIGATONI “MOUSAKKA” OR SPRING RATATOUILLE

Whole table participation required, 2 person minimum

SIGNATURES

CHICKEN “SHASHLIK”.....29
Marinated sliced chicken, arugula salad, bulghur rice and lavash bread

SIRLOIN “SHASHLIK” STEAK FRITES.....39
48 hrs marinated thin-sliced sirloin, grilled “shashlik style” mediterranean fries

BUTTERFLIED WHOLE BRANZINO.....41
Spring onion salsa verde, pea shoots, green salad

GRILLED LAMB LOIN SKEWERS.....44
24h marinated lamb loin, tahini sauce, tabouleh

PLATES

SOHO BURGER.....29
Kasseri and American cheese blend, caramelized onions, with our secret sauce

RIGATONI “MOUSAKKA”(v).....24
Roasted eggplants, moussaka spiced béchamel, Parmigiano-Reggiano, parsley

PAN-SEARED SALMON.....36
Roasted asparagus, Marash chili garlic crunch, dill, pine nuts, beurre blanc

SUMMER VEGETABLE ROAST (ve).....24
Slow-roasted zucchini, eggplant, fennel, and potato with red pepper and tomato “ajouka” sauce, served with tabouleh.

SIDES

MEDITERRANEAN FRIES (ve).....11

BULGHUR PILAF (ve).....10

GREEN SALAD (ve).....12

MINI COUNTRY SALAD (v).....11

ROASTED EGGPLANT TAHINI (ve).....10

OLIVE OIL & ZAATAR PITA (ve).....4