



## LUNCH GROUP EXPERIENCE \*\*

\$35 per person  
(not including tax & gratuity)

### APPETIZERS (served center table)

#### MEDITERRANEAN DIP TRIO

Carrot Ginger Hummus (vegan)  
Smoked Eggplant with Garlic Yoghurt (vegetarian)  
Beet "Borani" Dip (vegetarian)

#### PORTUGUESE FRIED CALAMARI

Soujouk, cherry peppers, Calabrian aioli, lemon

#### PERA SOHO COUNTRY SALAD (vegetarian)

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

### ENTREES (guest's choice of one)

#### PERA SOHO BURGER

Chef's brisket, chuck and short rib blend, Kasserri cheese,  
rosemary aioli, pickle relish, Brick City Brioche bun,  
Mediterranean fries

#### GRILLED CHICKEN "SHASHLIK" SALAD

Marinated sliced chicken, grilled artichoke, bulghur rice, baby  
arugula, tomato, red onion, lemon

#### PAN-SEARED SALMON

Grape tzatziki, everything spice crust, baby arugula

#### CRISPY PORTOBELLO GYRO (vegetarian)

Lettuce, tomato, red onion, spicy yoghurt sauce, Mediterranean  
fries

**\*\* Experience menus are available during regular  
service hours to parties of 8 or larger. Full table  
participation is kindly required.**

## BRUNCH GROUP EXPERIENCE \*\*

\$29 per person  
(not including tax & gratuity)

### APPETIZERS (served center table)

#### MEDITERRANEAN DIP TRIO

Carrot Ginger Hummus (vegan)  
Smoked Eggplant with Garlic Yoghurt (vegetarian)  
Beet "Borani" Dip (vegetarian)

#### PHYLLO ROLLS (vegetarian)

Feta and Kasserri cheese, cucumber-dill yoghurt

#### "KOFTE" MEATBALLS

Bulgarian feta, cacik, fresh dill

### ENTREES (guest's choice of one)

#### "SHAKSHUKA" EGGS (vegetarian)

Three tomato-poached eggs, kasserri cheese, scallion, labne,  
lavash chips

#### HOMEMADE "PACHANGA" & EGGS

Crispy phyllo dough stuffed with beef pastirma, shredded kasserri  
cheese, long hot peppers, with 2 sunny side eggs

#### BROCHETTE FRENCH TOAST (vegetarian)

Fresh & macerated strawberries, rosewater maple syrup

#### PERA SOHO BURGER

Chef's brisket, chuck and short rib blend, Kasserri cheese,  
rosemary aioli, pickle relish, Brick City Brioche bun, Mediterranean  
fries

#### BRUNCH FREEKEH BOWL (vegetarian)

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

## DINNER GROUP EXPERIENCE \*\*

\$45 per person  
(not including tax & gratuity)

### APPETIZERS (served center table)

#### MEDITERRANEAN DIP TRIO

Carrot Ginger Hummus (vegan)  
Smoked Eggplant with Garlic Yoghurt (vegetarian)  
Beet "Borani" Dip (vegetarian)

#### PORTUGUESE FRIED CALAMARI

Soujouk, cherry peppers, Calabrian aioli, lemon

#### CRISPY BRUSSELS SPROUT (vegetarian)

Lemon-Zaatar Yoghurt, dates and red chili

#### PERA SOHO COUNTRY SALAD (vegetarian)

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

### ENTREES (guest's choice of one)

#### PERA SOHO BURGER

Chef's brisket, chuck and short rib blend, Kasserri cheese, rosemary  
aioli, pickle relish, Brick City Brioche bun, Mediterranean fries

#### GRILLED CHICKEN "SHASHLIK" SALAD

Marinated sliced chicken, grilled artichoke, bulghur rice, baby  
arugula, tomato, red onion, lemon

#### PAN-SEARED SALMON

Grape tzatziki, everything spice crust, baby arugula

#### HOUSE MADE RICOTTA GNOCCHI (vegetarian)

Marinara, Mozzarella, rosemary

### DESSERT (served center table)

#### PISTACHIO BAKLAVA



### EXPERIENCE DRINKS PACKAGES (OPTIONAL)

Available exclusively with Group Experience menus and requires full group participation in the same package.

Must be 21 or older to consume alcoholic beverages. One drink per guest at a time.

Pera Soho is required to suspend service to any individual(s) showing signs of intoxication.

Prices are not inclusive of tax and gratuity.

#### Package 1: BRUNCH MUST-HAVES

includes unlimited service of:

Mimosa  
Bloody Mary  
Soft Drinks  
Brewed coffee & tea

**90-minutes \$25 per person**

#### Package 2: ALL-DAY FAVORITES

includes unlimited service of:

Mimosa  
Bellini  
Bloody Mary  
Apricot Margarita  
Sangria  
House Sparkling/Red/White/Rose Wines  
Draft Beer  
Soft Drinks  
Brewed coffee/tea

**90-minutes \$30 per person**

#### Package 3: STANDARD BAR

includes unlimited service of:

All-Day Favorites PLUS  
Blood Orange Martini (vodka)  
Cucumber Cooler (gin)  
Soho Blossom (floral sparkling)  
Spirit Labs Hudson Valley GF Vodka, Tito's Vodka  
Beefeater Gin, Fort Hamilton NY Gin  
Olmecca Altos Reposado Tequila  
Sombra Mezcal  
Bacardi Superior Rum  
Jameson, Jack Daniel's, Johnnie Walker Red  
Rittenhouse Rye  
Efe Blue and Efe Green Raki

**2-hour \$45 per person**