

# PERA SOHO

EST.  2011

## DIPS

<b>CREAMY HUMMUS</b> (ve).....15
Hazelnut & olive salsa
<b>WHIPPED EGGPLANT</b> (v).....16
Whipped ricotta, brown butter, pinenuts
<b>MUHAMMARA</b> (ve).....15
Walnuts, parsley, pomegranate molasses
<b>FAVA</b> (ve).....16
Olive oil poached fave beans, dill, pickled onions
<b>ATOM</b> (v).....14
Labneh, Turkish chili crunch, honey
<b>DIP FLIGHT - choose three</b> .....33

## MEZES

<b>ROLLED PHYLLO</b> (v).....16	<b>GRILLED OCTOPUS</b> .....29
Feta & Kasserri, cucumber-dill yogurt	Warm fingerling potato, pork sausage aioli, salsa verde
<b>CALAMARI</b> .....23	<b>MUCVER FRITTERS</b> (v).....19
Cherry peppers, soujuk, Calabrian chili aioli, lemon	Turkish zucchini fritters, dill yogurt, spring herbs, tomato sauce
<b>"KOFTE" MEATBALLS</b> .....19	<b>GRILLED HALLOUMI</b> (v).....18
Spiced lamb meatballs, ajuka mayo, bulgarian feta	Oregano, olive oil, honey
<b>WARM GOAT CHEESE</b> .....19	<b>MANTI</b> (v).....19
Crispy pastirma, dates, grilled pita	An eastern take on ravioli, yogurt, spicy brown butter
<b>PATATAS BRAVAS</b> (ve).....15	<b>FRESH BURRATA</b> (v).....19
Spicy brava sauce	Basil pesto, aleppo oil and bread of the day
<b>STREET CORN</b> (ve).....14	
Charred corn ribs	

## SALADS

<b>PERA SOHO COUNTRY SALAD</b> (v).....20	<b>CRUNCHY SPRING SALAD</b> (ve).....21
Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley	Persian cucumbers, olives, spring, walnuts
<b>PISTACHIO ZA'ATAR FETA</b> (v).....23	<b>COLD SMOKED OCTOPUS</b> .....29
Feta & ricotta base, shaved spring vegetables, radish, snap peas, fennel, fresh herbs	House smoked octopus, greens, celery, capers, lemon vinaigrette, orange segments

**Salad add-ons:** Sirloin "Sashlik" \$16, Grilled Shrimp \$15, Grilled Chicken \$13, Pan Seared Salmon \$16

## SIGNATURES

<b>CHICKEN "SHASHLIK"</b> .....29
Marinated sliced chicken, arugula salad, bulghur rice and lavash bread
<b>SIRLOIN "SHASHLIK" STEAK FRITES)</b> .....39
48 hrs marinated thin-sliced sirloin, grilled "shashlik style" mediterranean fries
<b>BUTTERFLIED WHOLE BRANZINO</b> .....41
Spring onion salsa verde, pea shoots, green salad
<b>GRILLED LAMB LOIN</b> .....44
24h marinated lamb loin, tahini sauce, tabouleh

## MEDITERRANEAN TABLE

**\$60 per person**

Whole table participation required · 2 person minimum

### SHARED TO START

DIP FLIGHT · CALAMARI · GRILLED HALLOUMI · MÜCVER · PHYLLO ROLLS · KOFTE · COUNTRY SALAD

### YOUR MAIN

EACH GUEST CHOOSES ONE SIGNATURE, OR ANY VEGETARIAN PLATE

Ask your server about our drinks packages

## SOHO PLATES

<b>THE "NEW" SOHO BURGER</b> .....28	<b>PAN-SEARED SALMON</b> .....36
Kasserri and American cheese blend, caramelized onions, brioche dipped in secret sauce	Roasted asparagus, Marash chili garlic crunch, dill, pine nuts, beurre blanc
<b>GRILLED CHICKEN LEG</b> .....26	<b>BRAISED SHORT RIBS</b> .....46
Whole leg, spring herb marinade, tarragon mustard sauce, radicchio salad with walnuts	Red wine reduction, salt crusted potatoes, charred haricot verts, almonds
<b>MOUSSAKA RIGATONI</b> .....22	<b>SPRING RATATOUILLE SHASHLIK</b> (ve).....24
Roasted eggplants, mousakka béchamel, Parmigiano-Reggiano, cured egg yolks	Asparagus, spring onion, baby zucchini, cherry tomato, fennel, tabouleh

## SIDES

<b>MEDITERRANEAN HERB FRIES</b> (ve).....11	<b>GREEN SALAD</b> (ve).....12	<b>ROASTED EGGPLANT &amp; TAHINI</b> (ve).....10
<b>BULGHUR PILAF</b> (ve).....10	<b>MINI COUNTRY SIDE SALAD</b> (v).....11	<b>OLIVE OIL &amp; ZAATAR GRILLED PITA</b> (ve).....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.