

· MEDITERRANEAN TABLE ·

PERA SOHO

EST.  2011

NYC RESTAURANT WEEK

JANUARY 21ST TO FEBRUARY 9TH, 2025

2-COURSE BRUNCH \$30 PER PERSON

APPETIZERS (CHOICE OF ONE)

TURKISH LENTIL SOUP (V)
Marash pepper, oregano, lemon

"KOFTE" MEATBALLS
Bulgarian feta, cacik, fresh dill

CHICORY SALAD (V)
salt-roasted Marcona almonds, smoked baby carrots, red onion, blood orange, goat cheese vinaigrette

CRISPY PHYLLO ROLLS (V)
Feta & Kasserli cheese, cucumber-dill yogurt



BRUNCH PLATES (CHOICE OF ONE)

TURKISH "ACMA" SANDWICH
Soft semi-sweet Turkish bagel, fried egg, avocado, cucumber, grilled beef soujouk, alfalfa sprout, Calabrian chili aioli, served with Mediterranean Fries

"SHAKSHUKA" EGGS (V)
Three tomato poached eggs, Kasserli cheese, scallion, on top of a bed of lavash chips

GRILLED CHICKEN "SHASHLIK" SALAD
Marinated sliced chicken, grilled artichoke, bulghur rice, baby arugula, tomato, red onion, lemon, e.v.o.o.

ROASTED BABY EGGPLANT (V)
bed of black hummus, tomato-cucumber-parsley-sumac and pomegranate seed salad, crispy chickpeas, hard-boiled egg



BRUNCH COCKTAILS (OPTIONAL)

\$13 GLASS / \$52 PITCHER (5 GLASSES)

BLOODY MARY

CLASSIC MIMOSA

TURKISH APRICOT BELLINI

SANGRIA PROVENCAL

APRICOT MARGARITA

FOR RESERVATIONS
212-878-6305 OR PERA-SOHO.COM



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JANUARY 21ST TO FEBRUARY 9TH, 2025

3-COURSE DINNER \$45 PER PERSON

APPETIZERS

(CHOICE OF ONE)

MEDITERRANEAN DIP SAMPLER (V)
carrot-ginger hummus, beet borani, smoked eggplant with garlic yoghurt, served with crispy lavash chips

TURKISH LENTIL SOUP (V)
marash pepper, oregano, lemon

PORTUGUESE FRIED CALAMARI
beef soujouk, pickled cherry peppers, Calabrian aioli

CHICORY SALAD (V)
salt-roasted Marcona almonds, smoked baby carrots, red onion, blood orange, goat cheese vinaigrette



MAIN PLATES

(CHOICE OF ONE)

CHICKEN "SHASHLIK"
marinated sliced chicken breast, baby arugula, tomato, artichoke, red onion, lemon, bulghur pilaf and lavash bread

MEDITERRANEAN BARBECUE COULOTTE STEAK
grilled sirloin cap steak, creamy eggplant, crispy paprika onions

BAKED SALMON SPANAKOPITA
oven-baked salmon stuffed with spinach, feta, parsley and garlic, topped with crispy phyllo, finished with lemon butter sauce

ROASTED BABY EGGPLANT (V)
bed of black hummus, tomato-cucumber-parsley-sumac and pomegranate seed salad, crispy chickpeas, hard-boiled egg



BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE



FEATURED WINES & BEER (OPTIONAL)

(FULL WINE, BEER & COCKTAILS LIST AVAILABLE UPON REQUEST)

SPARKLING, CAVA, CANALS & MUNNE, SPAIN 14

SAUVIGNON BLANC, L'OIE DU PERIGORD, FRANCE 15

COTES DE PROVENCE ROSE, VIE VITE, FRANCE 16

MALBEC, MI TERUNO "UVAS", ARGENTINA 14

PILSNER, STELLA ARTOIS, BELGIUM 10

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