

· MEDITERRANEAN TABLE ·

# PERA SOHO

EST.  2011

## NYC RESTAURANT WEEK

JANUARY 16<sup>TH</sup> TO FEBRUARY 4<sup>TH</sup>, 2024

### 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

PURSLANE & FRISEE SALAD (V)

red and green grapes, green apple, goat cheese, champagne vinaigrette

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#### MAIN PLATES

(CHOICE OF ONE)

CHICKEN "SHASHLIK"

marinated sliced chicken breast, baby arugula, tomato, artichoke, red onion, lemon, bulghur pilaf and pita bread

BRAISED BEEF SHORT RIBS

polenta, mascarpone, green apple, red wine sauce

EVERYTHING BAGEL SEASONED SALMON

pan-seared, grape cacik, baby arugula salad

HOMEMADE RICOTTA GNOCCHI

black truffle puree and parmesan

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#### BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE

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#### 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

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



NYC  
Restaurant Week

