



DIPS & MEZES

HUMMUS (v) · 10

toasted garbanzo beans, tahini, garlic, cumin & sumac

SMOKED EGGPLANT WITH GARLIC YOGHURT (v) · 10

smoky roasted eggplant, labne, garlic, parsley flakes, sumac

SPICY PEPPER & WALNUT "MUAMMARA" (v) · 11

marinated pepper paste, toasted walnut, maldon salt

PERA DIP TRIO (v) · 17

hummus, smoked eggplant and spicy pepper "muammara"

PORTUGUESE FRIED CALAMARI · 18

beef sujouk and sliced cherry peppers, smoked paprika
yoghurt aioli, scallions

GRILLED SPANISH OCTOPUS · 23

giant white beans, bell peppers, red onion, parsley

GRAPE LEAVES (v) · 13

hand-rolled with rice and aromatic spices, garlic-dill labne

GRILLED ARTICHOKE · 16

green pea puree, fava beans, dill and lemon

PHYLLO ROLLS (v) · 13

Feta and Kasserli cheese, cucumber-dill yoghurt

CHEF'S MEZE SAMPLER (DINNER ONLY) · 25

a tasting plate of various mezés, including chef's
inspirational additions

SALADS

VILLAGE SALAD (v) · 17

cherry tomato, cucumber, parsley, onion, kalamata olives,
sheep's milk feta cheese, red wine vinaigrette

MAROUL SALAD (v) · 15

shredded romaine hearts, dill, scallion, feta cheese, lemon
and extra-virgin olive oil

WATERMELON & FETA (v) · 17

fresh basil, freshly-pressed grape "saba", extra virgin olive oil

ADD-ONS

sliced sirloin "shashlik" · 15

char-grilled octopus · 18

chicken "shashlik" · 12

signature lamb "adana" · 13

grilled jumbo shrimp · 15

pan-roasted salmon · 13

MAIN PLATES

SIGNATURE FRESH LAMB "ADANA" · 31

grilled tomato, long hot pepper, cipolini onions, lavash bread

SIRLOIN "SHASHLIK" STEAK FRITES · 34

48-hr marinated thin-sliced sirloin, grilled "shashlik" style with peppers and onion, served with Mediterranean fries

PERA ORGANIC BEEF BURGER · 21

calabrian chili aioli, Turkish slaw, Brick City Brioche bun, Mediterranean fries / add Kasserli cheese +2

LEVANTINE SEAFOOD CAKE · 35

atlantic cod, shrimp, roasted beets with basil yoghurt, baby arugula, tangerine olive oil

PAN-ROASTED SALMON · 29

butternut squash risotto, fennel pollen yoghurt and sage

CHICKEN "SHASHLIK" · 26

thin sliced chicken breast, marinated in Greek yoghurt, baby arugula, artichoke, red onion, bulghur pilaf

WINTER KALE GNOCCHI (v) · 24

creamy kale pesto, roasted black walnuts, aged Parmigiano Reggiano

GRILLED VEGETABLE TIMBALE (v) · 19

grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side

SIDES

GRILLED VEGETABLES · 12

MEDITERRANEAN FRITES · 10

BULGHUR PILAF · 9

YOGHURT "CACIK" · 7

LONG HOT PEPPERS
w/ MINT YOGHURT · 10

TURKISH COLESLAW · 7



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
For your convenience, 20% suggested gratuity will be added to parties of 6 or more. You may increase or reduce this at your will.