

PERA SOHO

EST. ★ 2011

WINES BY THE GLASS

WHITE & ROSÉ WINES

Reserve Durand, Sauvignon Blanc 2017, Loire	13
Sonoro, Pinot Grigio 2018, Friuli, Italy	12
Clos Anais Vineyards, Chardonnay 2018, Napa	14
Lal, Rose 2018, Denizli, Turkey	11
Breezette, Cotes de Provence Rose 2017, France	12

RED WINES

Pascal Jolivet, Pinot Noir "Attitude" 2019, Loire	16
Chateau Kefraya, Syrah 2016, Bekaa - Lebanon	13
Rutini Wines, Malbec 2017, Mendoza, Argentina	13
Kavaklidere, Okuzgozu-Bogazkere 2015, Turkey	13
Rock & Vine, Cabernet Sauvignon 2016, Central Coast	15

SPARKLING WINES

Veuve Ambal, Blanc de Blanc, France	13
Luca Paretti, Prosecco DOC, Italy	15
Moet Mini, Rose Imperial Brut, Champagne	25

SIGNATURE COCKTAILS

SOHO BLOSSOM	14
Sparkling wine, rose hip tea, orange blossom, St. Germain	
TURKISH APRICOT MARGARITA	14
Olmeca Altos, apricot puree, Triple Sec, lime	
BLOOD ORANGE MARTINI	14
Absolut, blood orange puree, orange bitters	
SPICY CUCUMBER COOLER	14
Barton, fresh cucumber juice, serrano chili, lemon	
PEACH & GINGER SANGRIA	13
Sauvignon Blanc, Canton, fresh peach, ginger & sage	
SANGRIA PROVENCAL	13
Provence Rose wine, St. Germain, fresh pear, apple & thyme	

DIPS & CHIPS

HUMMUS (V)	9
Toasted garbanzo beans, tahini, garlic, shallots, paprika	

SMOKED EGGPLANT WITH GARLIC YOGHURT (V)	9
Smoky roasted eggplant, labne, garlic, parsley flakes, sumac	

SPICY PEPPER AND WALNUT "MUAMMARA" (V)	9
Marinated pepper paste, roasted red bell peppers, toasted walnut, maldon salt	

SALADS

PERA SOHO COUNTRY SALAD (V)	16
Beefsteak tomato, cucumber, kalamata olives, red onion, aged feta, pepperoncini, parsley	

ROASTED BEET & PEAR (V)	17
Ricotta, olive oil, saba, toasted almond	

Sirloin 'Shashlik' \$11, Seared Salmon \$10, Grilled Shrimp \$11, Grilled Chicken \$8 add'l

WARM MEZES

TRADITIONAL LENTIL SOUP	11
Red lentils, sage labne, soujouk, croutons	
PORTUGUESE FRIED CALAMARI	16
Soujouk, cherry peppers, Calabrian aioli, lemon	

MEDITERRANEAN OCTOPUS	19
Fingerling potato, romesco, lentil, herb salad	

GRILLED ARTICHOKE (V)	17
Parsnip, heirloom carrot, sunchoke, salsa verde	

MEDITERRANEAN MEATBALLS	15
Stewed tomato, feta and oregano	

DINNER PLATES

SIRLOIN "SHASHLIK" STEAK FRITES	32
48 hrs marinated thin-sliced sirloin, grilled "shashlik style" with pepper and onion, served with Mediterranean fries	

PERA ORGANIC BEEF BURGER	19
Calabrian chili aioli, Turkish slaw, Brick City Brioche bun, Mediterranean fries / add Kasseri Cheese +2	

CHICKEN "SHASHLIK"	24
Marinated sliced chicken, baby arugula, tomato, artichoke, red onion, lemon, bulghur rice and pita bread	

GRILLED SCOTTISH SALMON	29
Zucchini, eggplant, squash, stewed tomato, pepper, crispy shallot	

RAKI STEAMED BOUCHOT MUSSELS & FRITES	23
Shallots, garlic, house pickled mustard seeds, tomato confit, pita	

BLACK PEPPER RICOTTA GNOCCHI (V)	24
Olive oil poached tomato, scallion, foraged mushrooms, parmesan	

GRILLED VEGETABLE SANDWICH (V)	18
Portobello mushroom, eggplant, oregano pesto, Brick City brioche, Mediterranean fries / add Kasseri Cheese +2	

SIDES

CRISPY HERB POTATOES (V)	8
PARSNIP & HEIRLOOM CARROT (V)	11
MEDITERRANEAN HERB FRITES (V)	9

TRADITIONAL BULGHUR PILAF (V)	8
FORAGED MUSHROOMS (V)	9
RATATOUILLE (V)	9

SPICY TURKISH SLAW (V)	5
GRILLED PITA BREAD (V)	2

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.