

PERA SOHO

EST. 2011

WINES BY THE GLASS

WHITE & ROSÉ WINES

Reserve Durand, Sauvignon Blanc 2020, Loire	13
Gorgo, Pinot Grigio 2020, Veneto, Italy	12
Clos Anais Vineyards, Chardonnay 2018, Napa	14
Lal, Rose 2019, Denizli, Turkey	11
Vie Vite, Cotes de Provence Rose 2019, France	14

RED WINES

Pascal Jolivet, Pinot Noir "Attitude" 2019, Loire	16
Cave La Comtadine, Cotes du Rhone 2018, France	13
Rutini Wines, Malbec 2019, Mendoza, Argentina	13
Kavaklidere, Okuzgozu-Bogazkere 2016, Turkey	13
Rock & Vine, Cabernet Sauvignon 2017, Central Coast	15

SPARKLING WINES

Veuve Ambal, Blanc de Blanc, France	13
Luca Paretto, 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	

MEZES & SALADS

HUMMUS (V)

Toasted garbanzo beans, tahini, garlic, shallots, paprika

SMOKED EGGPLANT

WITH GARLIC YOGHURT (V)

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

SPICY PEPPER AND WALNUT

"MUAMMARA" (V)

Marinated pepper paste, roasted red bell peppers, toasted walnut, maldon salt

MARINATED OLIVES (V)

Assorted green and black olives, Mediterranean herbs & spices

PERA SOHO COUNTRY SALAD (V) ...17

Beefsteak tomato, cucumber, kalamata, red onion, aged feta, pepperoncini, parsley

PEACH AND BURRATA (V)

Pistachio butter, saba, olive oil, sumac & maldon salt

LITTLE GEM LETTUCE (V)

Pickled shallot, yoghurt, pistachio, garlic, parmesan and croutons

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

GRILLED "KOFTE" MEATBALLS15

Cacik, scallions, peppers, onion and parsley

PORTUGUESE FRIED CALAMARI17

Soujouk, cherry peppers, Calabrian aioli, lemon

MEDITERRANEAN OCTOPUS21

Fingerling potato, giant butter beans, salsa verde, bell peppers, aged wine vinegar

GRILLED ARTICHOKE (V)

Peas, chicory, shallots, lemon, chilled roasted tomato

CHICKEN "ADANA" CUT ROLL14

Hand ground daily and marinated with eastern Mediterranean spices, yoghurt cacik

DINNER PLATES

SIRLOIN "SHASHLIK" STEAK FRITES

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

PERA ORGANIC BEEF BURGER

Calabrian chili aioli, Turkish slaw, Brick City Brioche bun, Mediterranean fries / add Kasseri Cheese +2

CHICKEN "SHASHLIK"

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

GRILLED SCOTTISH SALMON

Asparagus, fine herbs, quick pickled fennel, paesano olive oil, sumac, preserved lemon, labne

RAKI STEAMED BOUCHOT MUSSELS & FRITES

Shallots, garlic, house pickled mustard seeds, tomato confit, pita

HOUSE MADE BLACK PEPPER CAVATELLI (V)

Olive oil poached tomatoes, scallion, fava beans, parmesan

GRILLED VEGETABLE SANDWICH (V)

Portobello mushroom, eggplant, oregano pesto, Brick City brioche, Mediterranean fries / add Kasseri Cheese +2

SIDES

CRISPY HERB POTATOES

ASPARAGUS & PICKLED FENNEL11

MEDITERRANEAN HERB FRITES

TRADITIONAL BULGHUR PILAF8

MARINATED BEAN SALAD

CHILLED CHICORY & PEAS

SPICY TURKISH SLAW

GRILLED PITA BREAD

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.