

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, 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	
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MEDITERRANEAN OCTOPUS	19
Grilled octopus, fingerling potatoes, romesco, lentils, herb salad	

WARM MEZES

PORTUGUESE FRIED CALAMARI	16
Soujouk, cherry peppers, Calabrian aioli, lemon	

GRILLED ARTICHOKE (V)	17
Parsnips, heirloom carrots, sunchoke, salsa verde	

MEDITERRANEAN MEATBALLS	15
Stewed tomato, feta and oregano	

HALLOUMI CROQUETTES	13
Sea salt, homemade eggplant jam	

ZUCCHINI "MUCVER" FRITTERS	14
Kasseri cheese, dill, sage labne	

LUNCH PLATES

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

RAKI STEAMED BOUCHOT MUSSELS	18
Shallots, garlic, house pickled mustard seeds, tomato confit, pita	

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

BLACK PEPPER RICOTTA GNOCCHI (V)	17
Olive oil poached tomato, scallion, foraged mushrooms, parmesan	

"SHASHLIK" STEAK SANDWICH	19
Marinated sliced beef sirloin, beef pastirma, kasseri cheese, Turkish slaw, labne, Mediterranean fries	

GRILLED CHICKEN "SHASHLIK" SALAD	18
Marinated sliced breast, grilled artichoke, bulghur rice, baby arugula, tomato, red onion, lemon, extra virgin olive oil	

SIDES

CRISPY HERB POTATOES (V)	8
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PARSNIP & HEIRLOOM CARROT (V)	11
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MEDITERRANEAN HERB FRIES (V)	9
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TRADITIONAL BULGHUR PILAF (V)	8
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FORAGED MUSHROOMS (V)	9
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RATATOUILLE (V)	9
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SPICY TURKISH SLAW (V)	5
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GRILLED PITA BREAD (V)	2
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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.