

PERA SOHO

EST.  2011

PRIX FIXE BRUNCH

YOUR CHOICE OF BRUNCH
COCKTAIL OR JUICE
AND BRUNCH MAIN PLATE

• 25 •

UNLIMITED DRINKS UPGRADE

90-MIN UNLIMITED COCKTAILS
OR JUICE WITH YOUR PRIX FIXE

(last call 10 min prior to end time,
one drink at a time per person)

• 15 •

BRUNCH COCKTAILS

GLASS

• 10 •

PITCHER

• 40 •

PERA BLOODY MARY
TURKISH APRICOT BELLINI
CLASSIC MIMOSA
APRICOT MARGARITA
SANGRIA PROVENÇAL

DIPS & CHIPS

Served with house made lavash chips

WARM HUMMUS (V) WITH
CURED BEEF "PASTIRMA"9

LABNE "TERLETEN" (V)9
Labne, "terleten" spicy oil, crushed chilis

SMOKED EGGPLANT
WITH GARLIC YOGHURT (V)9

SPICY PEPPER AND WALNUT
"MUAMMARA" (V)9

SALADS

PERA SOHO COUNTRY SALAD (V) ...14
Beefsteak tomatoes, cucumbers, aged feta,
toasted walnuts, pomegranate vinaigrette

SHAVED BRUSSELS SPROUT (V)14
Dried cranberry, pecan, crumbled goat
cheese, red onion, maple cider vinaigrette

QUINOA & LENTIL SALAD (V)15
Cinnamon sweet potato, cranberry, almond,
red cabbage, pomegranate, parsley-mint
vinaigrette

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

WINES BY THE GLASS

Primaterra, Prosecco, D.O.C., Italy....15

Veuve Ambal, Blanc de Blanc.....13

Kavaklidere, Rose "La" 2017,
Denizli, Turkey11

Vie Vite, Grenache-Syrah-Cinsault
Rose 2017, Provence, France.....14

Reverve Durand , Sauvignon Blanc
2017, Loire Valley, France.....13

Margarett's Vineyard, Chardonnay
2018, California14

Pasaeli, Sultaniye 2017, Aegean
Region, Turkey12

Pascal Jolivet, Pinot Noir 2017,
Loire Valley, France.....16

High Note, Malbec 2017, Uco Valley,
Mendoza, Argentina13

Kavaklidere, Okuzgozu-Bogazkere
2015, Anatolia, Turkey13

Rock & Vine, Cabernet Sauvignon
2016, Central Coast15

MEZES

PHYLLO ROLLS (V)9
Paper thin crispy dough wrapped with lor and
kasseri cheese, fresh dill, served with tzatziki

PORTUGUESE FRIED CALAMARI16
Soujouk, pickled peppers and paprika aioli

ZUCCHINI "MUCVER" BALLS (V)11
Parsley, dill, kasseri cheese, sage yoghurt

CHICKPEA CAULIFLOWER (V)12
Chickpea flour dusted, served with smoked
paprika aioli

LAMB "ADANA" CUT ROLL15

CHICKEN "ADANA" CUT ROLL12
Hand-ground daily, marinated with eastern
Mediterranean spices, wrapped inside lavash
with parsley, tomato and onion

TURKISH "MANTI"14
Mini beef dumplings, garlic yoghurt,
touch of tomato sauce, mint and sumac

MEDITERRANEAN SLIDERS12

Seasoned lamb-beef sliders, brioche, paprika
aioli, pickle slice, served with parsnip chips

TURKEY MEATBALLS11
Oregano and cumin, bed of tomato sauce,
drizzled sage yoghurt

PASTIRMA-WRAPPED
FETA-STUFFED DATES12
Filled with creamy Bulgarian sheep's milk feta
and char-grilled on an open flame

BRUNCH PLATES

WILD MUSHROOM OMELETTE (V)16
Arugula and goat cheese

"SHAKSHUKA" EGGS19
Poached in tomato sauce, soujouk, kasseri cheese, scallions,
lavash chips

EGGS BENEDICT W/ BEEF PASTIRMA OR SALMON ..19
Capers and Marash pepper Hollandaise

"MENEMEN" EGGS (V)17
Turkish-style soft scrambled eggs with tomatoes, peppers and
onions, toasted country bread

BAKED EGG WITH SIMIT & LOX23
Scallion cream cheese, capers and tomato (\$3 prix fixe supplement)

RAISIN BRIOCHE FRENCH TOAST (V)15
Served with fruit and fig & mascarpone chutney

GREEK YOGURT WITH ORGANIC GRANOLA (V)13
Served with mixed fruit

SIRLOIN "SHASHLIK" STEAK FRITES25
48 hrs marinated thin-sliced sirloin grilled "shashlik style", served
with truffle salted Mediterranean fries (\$5 prix fixe supplement)

STEAK AND EGGS23
Marinated sirloin "shashlik style", two eggs any style, herb-roasted
potatoes (\$3 prix fixe supplement)

TURKISH "MANTI".....21
Mini beef dumplings, organic garlic yoghurt, tomato, mint, sumac

LAMB "ADANA" LAVASH TWIST19
Eastern Mediterranean spices, Italian parsley and garden tomatoes,
truffle-salted Mediterranean fries

PERA STEAK BURGER WITH KASSERI CHEESE19
Brioche, smoked paprika aioli , lettuce, tomato, pickled cucumber
and truffle-salted Mediterranean fries

GRILLED CHICKEN FLATBREAD SANDWICH18
Roasted red pepper and feta spread, red leaf lettuce, tomatoes,
pickled cucumber and shaved Brussels sprout

SIDES

HERB-ROASTED POTATOES (V)8
Smoked paprika aioli

GRILLED ARTICHOKE (V)11
Roasted red peppers

MEDITERRANEAN FRIES (V)9
Truffle salt, sea salt, and herbs

TRADITIONAL BULGHUR PILAF (V) ...9
Green & red peppers, sweet onion

LACINATO KALE & SPINACH (V)11
Sauteed with roasted garlic and e.v.o.o.

ROASTED RAINBOW CARROTS (V)...12
Sea salt, pepper and zaatar yoghurt

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.

