

PERA SOHO

EST. 2011

WINES BY THE GLASS

WHITE & ROSÉ WINES

Reserve Durand, Sauvignon Blanc
2017, Loire Valley, France13

Kavaklidere, Narince - Emir 2013,
Anatolia, Turkey12

Saracina, Organic Chardonnay 2016,
Mendocino, California13

Lal, Rose 2016, Denizli, Turkey11

Gueissard, 'Les Papiles' Rose 2017,
Provence14

RED WINES

Pascal Jolivet, Pinot Noir 2017,
Loire Valley, France.....15

Zenato "Alanera" Rosso Veronese
2014, Veneto, Italy.....14

High Note, Malbec 2016 Uco Valley,
Mendoza, Argentina13

Kavaklidere, Okuzgozu-Bogazkere
2015, Anatolia, Turkey13

Rock & Vine, Cabernet Sauvignon
2016, Central Coast15

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**

SPARKLING WINES

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

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

Moet Mini, Rose Imperial Brut,
Champagne.....25

SIGNATURE COCKTAILS

SOHO BLOSSOM.....14
Sparkling wine, rose hip tea,
orange blossom, St. Germaine

**TURKISH APRICOT
MARGARITA**.....14
Olmeca Altos, apricot puree,
Triple Sec, lime

BLOOD ORANGE MARTINI...14
Wodka, blood orange puree, orange
bitters

WINTER DATE MARGARITA...15
Date & clove infused Tequila, Triple
sec, lime juice

**SPICY CUCUMBER
COOLER**.....14
Barton, fresh cucumber juice,
serrano chili, lemon

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

MEDITERRANEAN OCTOPUS19
Char-grilled Mediterranean octopus tentacle
marinated with red wine vinegar and e.v.o.o.

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

LAMB "ADANA" CUT ROLL15

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

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

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 DATES**12
Filled with creamy Bulgarian sheep's milk feta
and char-grilled on an open flame

LUNCH PLATES

SIRLOIN "SHASHLIK" STEAK FRITES28
48 hrs marinated thin-sliced sirloin grilled "shashlik style", served
with truffle salted Mediterranean fries

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

SEARED GREEK SALMON25
Cauliflower dill pilaf, parsley and caper sauce, dill-yoghurt drizzle

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

MEDITERRANEAN GNOCCHI (V)26
Wild mushrooms, truffle sauce, shaved parmesan

STUFFED EGGPLANT "DOLMA" (V)23
Turkish baldo rice, tomato, chili flakes, dried mint, garlic, e.v.o.o.,
pomegranate reduction

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.