

PERA SOHO

EST.  2011

WINES BY THE GLASS

WHITE & ROSÉ WINES

Assyrtiko, Moschopolis "Aiora," Thessaloniki, Greece.....	16
Pinot Grigio, Gorgo, Veneto, Italy	13
Chardonnay, La Galine, Languedoc, France.....	16
Gavi Di Gavi, I Moncalvi, Piedmont, Italy.....	13
Rose, Pinot Grigio, Gorgo, Veneto, Italy.....	12
Rose, Grenache, Vie Vite, Cotes de Provence, France.....	16

RED WINES

Pinot Noir, Domaine Moillard, Burgundy, France.....	18
Nero D'Avola-Syrah, Feudo Luparello, Sicily, Italy.....	13
Malbec, Uvas, Mendoza, Argentina.....	14
Okuzgozu-Bogazkere, Kavaklidere, Turkey.....	14
Cabernet Sauvignon, Portal Los Andes Reserve, Chile.....	17

SPARKLING WINES AND SPRITZERS

Canals & Munne "Insuperable", Cava Brut, Spain.....	14
Persimmon Spritz.....	15
Rinquinquin Peach Spritz.....	15
Luca Paretti, Prosecco DOC, Italy.....	16

SIGNATURE COCKTAILS

RUM AND CHERRY JULEP	16
Rum, Maraschino cherry liqueur, kiwi puree, served over crushed ice	
TURKISH APRICOT MARGARITA	16
Olmeca Altos, apricot puree, Triple Sec, lime	
BLOOD ORANGE MARTINI	16
Absolut, blood orange puree, orange bitters	
SCARLET ON THOMPSON	16
Aperol, gin, fresh lime juice, cucumber	

SALADS & MEZES

PERA SOHO COUNTRY SALAD (V) ...18

Campari tomato, cucumber, kalamata, red onion, Bulgarian feta, pepperoncini, parsley

CHICORY SALAD (V)19

Salt-roasted marcona almonds, smoked baby carrots, red onion, blood orange and goat cheese vinaigrette

WATERMELON & HEIRLOOM

TOMATO (V)19

Feta, red onion, serrano chilis, basil, walnut, lemon oil

SALAD ADD-ONS:

Sirloin 'Shashlik' \$15, Grilled Shrimp \$15, Grilled Chicken \$12, Pan-Seared Salmon \$16 add'l.

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MEDITERRANEAN DIP SAMPLER.....24

Hummus, smoked eggplant, borani, mixed Turkish pickles (all vegetarian)

CARROT GINGER HUMMUS (V)12

Garbanzo beans, tahini, garlic, lemon, cumin, evoo, roasted thumbelina carrots

SMOKED EGGPLANT

WITH GARLIC YOGHURT (V)12

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

BEET "BORANI" DIP (V)12

Labne, saffron yoghurt, ground pistachio

"KOFTE" MEATBALLS15

Bulgarian feta, cacik, fresh dill

SOUJOUK LOLLIPOPS13

Grilled beef soujouk, cacik dip

PORTUGUESE FRIED CALAMARI21

Soujouk, cherry peppers, Calabrian chili aioli, lemon

MEDITERRANEAN OCTOPUS24

Crispy fingerling potato, smoked onion, red pepper & paprika chimichurri

PHYLLO ROLLS (V)13

Feta & Kasser cheese, cucumber-dill yoghurt

BURRATA BRUSCHETTA (V)16

Smoked burrata, confit cherry tomato, chili-infused honey, toasted baguette

FETA STUFFED DATES13

Wrapped in beef pastirma, date syrup

BOSPHORUS FRIED MUSSELS13

Walnut and garlic "tarator" dip, fresh lemon

KASSERI CHEESE "MIHLAMA"17

Melted cheese and cornmeal, ground beef "soujouk", Turkish chili oil, zaatar grilled pita

DINNER PLATES

SIRLOIN "SHASHLIK" STEAK FRITES36

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

PERA SOHO BURGER23

Chef's brisket, chuck and short rib blend, Kasser cheese, rosemary aioli, pickle relish, Brick City Brioche bun, Mediterranean fries add Avocado +3 / Bacon +3

CHICKEN "SHASHLIK"26

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

GRILLED LAMB T-BONE STEAK45

Marinated in oregano, paprika and roasted garlic, served with crispy artichoke, soft polenta and Mediterranean chimichurri

PAN-SEARED SALMON.....32

Served atop "begendi" warm eggplant puree, smoked trout caviar, winter greens, dill and lemon

MEDITERRANEAN BRANZINO38

Boneless fillet, fava beans, pistachio pesto, sauce vierge, shaved garden vegetables

BARNEGAT SOUND PAN-SEARED SEA SCALLOPS39

Spring pea puree, pickled green onion, morrells, chamomile butter

SQUID INK SEAFOOD SPAGHETTI28

Calamari, local clams, Calabrian sausage, basil and ricotta salata

ROASTED BABY EGGPLANT (V)22

Bed of black hummus, tomato-cucumber-parsley-sumac and pomegranate seed medley, crispy chickpeas, hard-boiled egg

SIDES

CRISPY BRUSSELS SPROUT (V)15

Lemon-Zaatar Yoghurt, dates and red chili

MEDITERRANEAN HERB FRIES (V)11

BULGHUR PILAF (V)10

SPICE ROASTED CAULIFLOWER (V)14

Vegan cashew crema, red onion, mint, parsley

OLIVE OIL & ZAAATAR GRILLED PITA (V)4

FINGERLING PATATAS BRAVAS (V)12

Spicy brava sauce

CRISPY SHISHITO PEPPERS (V)16

Black truffle cacik

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.