

cold meze soup & salad

Lentil Soup 🌱🍅🥕🥔 7

Red lentil, onion, carrot, potato

Shepherd Salad 🌱🍅🥕🥔 13

Chopped tomato, cucumber, pepper, onion, parsley with red vinegar dressing

Garden Salad 🌱🍅🥕🥔 12

Mix green, slice carrot, cherry tomato, cucumber, mint with lemon dressing

(Any salad add feta cheese 2)

Humus 🌱🍅🥕🥔 9

Chickpeas mashed with tahini, lemon, garlic

Spinach Tarator 9

Spinach, minced walnut, sour cream, garlic

Ezme 9

Minced tomato, hot pepper, onion, garlic, walnut, flavored with pomegranate reduction

Babagannoush 🌱🍅🥕🥔 9

Smoked eggplant, garlic, tahini

Tabouli 🍅🥕🥔 9

Parsley, scallion, diced tomato, brown wheat

Stuffed Grape Leaves 🍅🥕🥔 10

Rice with caramelized onion, pine nut flavored with all spice and mint

Mix Eggplant 🌱🍅🥕🥔 9

Fried cubes of eggplant topped with tomato, pepper, garlic sauce

Cacik 🌱🍅 9

Yogurt with cucumber, dill, garlic

Feta Cheese 🌱 11

Served with sundried tomato and olives

Combo Platter 23

Chef's choice of different mezes

hot meze

Falafel 🍅 8

Mashed chickpeas blended with vegetables and herbs

Mucver 9

Mashed zucchini blended with herbs & fried till golden brown

Cheese Roll 8

Phyllo dough wrapped with feta cheese and parsley, deeply fried

Arnavut Cigeri 14

Pan fried liver with onion and lemon

Fried Calamari 14

Deep fried calamari with spicy mayo

Served with lettuce, tomato, onion, white and red sauce

Falafel 🍅 10

Mashed chickpeas blended with vegetable and herbs

Gyro 10

Freshly ground lamb and beef combination wrapped around large vertical spit and grilled

Chicken Kebap 11

Tender chunks of chicken marinated with chef's own blend of herbs and spices

Grilled Chicken 11

Chicken thigh marinated with chef's own blend of herbs and spices

Chicken Adana 10

Chopped boneless chicken flavored with red bell peppers, spices and grilled on skewers

Lamb Adana 12

Grilled lamb flavored with red bell peppers and slightly seasoned with paprika

Lamb Shish 12

Marinated cubes of baby lamb grilled to delight on skewer

Fried Fish (Flounder) 10

Fried Chicken 10

Breaded chicken breast

Hamburger 12

Cheeseburger 13

sandwich, wrap & burger

grill

Grill platters served with grill tomato, onion, hot pepper and rice

Doner/Gyro 18

Freshly ground lamb and beef combination wrapped around large vertical spit and grilled

Chicken Kebap 19

Tender chunks of chicken marinated with chef's own blend of herbs and spices

Grilled Chicken 18

Chicken thigh marinated with chef's own blend of herbs and spices

Chicken Adana 18

Chopped boneless chicken flavored with red bell peppers, spices and grilled on skewers

Lamb Adana 19

Grilled lamb flavored with red bell peppers and slightly seasoned with paprika

Lamb Shish 20

Marinated lamb cubes grilled on a skewer

Lamb Chops 35

Marinated baby lamb chops grilled to order

Mixed Grill 32

Combination of gyro, grilled chicken, lamb shish

pera dishes

Iskender 22

Sautéed bread layered with gyro, yogurt & special tomato sauce

Manti 19

Tiny lamb-stuffed dumplings topped with yogurt and red oil

Hunkar Begendi 28

Slow cooked Lamb shank over smoked eggplant

Lamb Beyti 23

Ground lamb grilled on a skewer served in lavash, topped with tomat sauce and yogurt

Chicken Beyti 21

Ground chicken grilled on a skewer served in lavash, topped with tomato sauce and yogurt

Chicken Garlic 19

Chunks of chicken breast sautéed with garlic and lemon and served with rice

Vegetable Casserole 🌱🍅 17

Slow cooked seasonal vegetables. Served with rice

Moussaka 18

Chunks of baby eggplant with ground leg of lamb, seasoned with herbs and served with rice

seafood

All seafood platters served with arugula salad

Levrek 29

Mediterranean sea bass, lean white meat with moist tender flakes

Çipura 29

Grilled royale dorado, firm, moist, white fish

Salmon 26

Fresh herb marinated grilled salmon

Shrimp Kebap 26

Wild caught jumbo shrimp charcoal grilled

desserts

Baklava 8

Thin sheets of phyllo dough layered with chopped nuts and honey syrup and baked with butter

Kunefe 12

Shredded phyllo, sweet cheese, syrup, crushed pistachios

Kazandibi 9

Caramelized milk pudding with burned bottom layer

Sutlac 8

Traditional rice pudding

drinks sides

Rice 4

French Fries 6

Side Feta 3

Pita 1

Turkish Tea 2

Turkish Coffee 4

Ayran 3

Sarikiz (Mineral Water) 3

Canned Soda 3

Juices 3

Gluten Free 🌱

Vegan 🍌

Dairy Free 🥛

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illnesses. Please notify your server if you have any food allergies.



PERA

TURKISH CUISINE