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STANDARD PRIX-FIXE LUNCH MENUS

**LUNCH MENU #1 ·** $29 per person (not incl 5% administrative fee, tax and gratuity)

**1st Course: APPETIZERS / MEZES / SALADS**

**Please select 3 items to be served center table**

**Trio of dips** Warm Hummus w/ Cured Beef “Pastirma” – Smoked Eggplant with Garlic Yogurt – Beet & Goat Cheese Dip

**Crispy Phyllo Rolls** - Paper thin crispy dough wrapped with lor and kasseri cheese, fresh dill, served with tzatziki

**Chicken “Adana” Cut Rolls** – Hand-ground and marinated daily, wrapped inside lavash with parsley, tomato and onion

**Portuguese Fried Calamari** – Thin-sliced beef sausage, pickled peppers and paprika aioli

**Zucchini “Mucver” Balls** – Parsley, dill, kasseri cheese, sage yoghurt

**Turkey Meatballs** – Oregano and cumin, bed of tomato sauce

**Pera Soho Country Salad** - beefsteak tomatoes, cucumbers, aged feta, toasted walnuts, pomegranate vinaigrette

**Lahana Salata** - shaved Brussels sprout, scallions, dill, cucumbers, lemon dressing (Feta, Tulum or Kasseri $3 add’l)

**Roasted Beet Salad -**  red and golden beets, baby arugula, frisee, goat cheese and pistachio vinaigrette

**2nd Course: ENTREES**

**Please select 3 items to be offered to the guests in your group as their choices for the event**

**Seared Greek Salmon** - Pan-seared salmon, “spanokorizo” spinach rice, tomato gremolata

**Turkish “Manti”** – Mini beef dumplings, garlic yoghurt, touch of tomato sauce, mint and sumac

**Pera Steak Burger w/ Kasseri Cheese -** Brioche, smoked paprika aioli , lettuce, tomato, pickled cucumber and truffle-salted Mediterranean fries

**Grilled Chicken Flatbread Sandwich -** Roasted red pepper and feta spread, escarole, green kale, plum tomatoes, pickled Israeli cucumber and lahana salata

**Fettucine “Politika” (Vegetarian)** - Sauteed baby spinach, roasted red peppers, chili flakes and citrus-infused cream of tomato

**SIDE DISHES (OPTIONAL)**

**additional $3 per person per selection**

**One Great Rice** - Currants, raisins, toasted almonds, fresh herbs

**Mediterranean Fries** - Truffle salt, sea salt, and herbs

**Sauteed Lacinato Kale & Spinach** - Sauteed with roasted garlic and e.v.o.o.

**Greek-Style Beans “Pilaki”** - Gigante beans, kale, tomato, pepper, onion, feta cheese

**Roasted Brussels Sprout** - Melted Manchego cheese and pistachio

**Herb & Garlic Haricot Vert** - Roasted red pepper and parsley

**3rd Course: DESSERTS**

**Individual service of the duo of your choice**

**Pistachio Baklava** – Thin layers of phyllo dough, crushed pistachios, baked and topped with honey syrup

**Grilled Seasonal Fruit** – Served with house made Cinnamon Fresh Cream

##### Caramelized Rice Pudding – Turkish-style, with mixed fruit chutney

**Chocolate Mousse** – Served inside dark chocolate cup, Turkish coffee feulletine

**Seasonal Fresh Fruit** – Selections change seasonally

**Assorted Ice Creams & Sorbets** – Selections change seasonally

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LUNCH MENU #2 · $37 per person (not incl 5% administrative fee, tax and gratuity)

**1st Course: APPETIZERS / MEZES**

**Please select 3 items to be served center table**

**Trio of dips** Warm Hummus w/ Cured Beef “Pastirma” – Smoked Eggplant with Garlic Yogurt – Beet & Goat Cheese Dip

**Crispy Phyllo Rolls** - Paper thin crispy dough wrapped with lor and kasseri cheese, fresh dill, served with tzatziki

**Pastirma-Wrapped Feta Stuffed Dates** – filled with Bulgarian sheep’s milk feta, grilled on open flame – add $2pp

**Chicken “Adana” Cut Rolls** – Hand-ground and marinated daily, wrapped inside lavash with parsley, tomato and onion

**Lamb “Adana” Cut Roll** – our signature lamb version of the “Adana” cut roll – add $2pp

**Portuguese Fried Calamari** – Thin-sliced beef sausage, pickled peppers and paprika aioli – add $2pp

**Zucchini “Mucver” Balls** – Parsley, dill, kasseri cheese, sage yoghurt

**Mediterranean Octopus** – Char-grilled Mediterranean tentacle marinated with red wine vinegar and e.v.o.o. – add $3pp

**Mediterranean Sliders –** Seasoned lamb-beef sliders, brioche, paprika aioli, pickle slice, served with parsnip chips

**Turkey Meatballs** – Oregano and cumin, bed of tomato sauce

**Levantine Salmon Tartar** - Green olives, parsley, roasted red peppers – add $2pp

**Turkish “Manti”** – Mini beef dumplings, garlic yoghurt, touch of tomato sauce, mint and sumac

**Fig & Goat Cheese Flatbread** – Thin-crust lavash flatbread, baked pomegranate arils, pomegranate molasses

**2nd Course: SALADS**

**Please select 1 item to be served center table**

**Pera Soho Country Salad** - beefsteak tomatoes, cucumbers, aged feta, toasted walnuts, pomegranate vinaigrette

**Lahana Salata** - shaved Brussels sprout, scallions, dill, cucumbers, lemon dressing (Feta, Tulum or Kasseri $3 add’l)

**Roasted Beet Salad -**  red and golden beets, baby arugula, frisee, goat cheese and pistachio vinaigrette

**3rd Course: ENTREES**

**Please select 4 items to be offered to the guests in your group as their choices for the event**

**Lamb “Adana” Lavash Twist** – Our signature hand-ground lamb preparation rolled inside thin lavash bread with Eastern Mediterranean spices, parsley, garden tomatoes, served with truffle-salted fries

**Sirloin “Shashlik” Steak Frites** - 48 hrs marinated thin-sliced sirloin grilled “shashlik style”, served with herb & truffle salted fries

**Seared Greek Salmon** - Pan-seared salmon, “spanokorizo” spinach rice, tomato gremolata

**Pera Steak Burger w/ Kasseri Cheese -** Brioche, smoked paprika aioli , lettuce, tomato, pickled cucumber and truffle-salted Mediterranean fries

**Grilled Chicken Flatbread Sandwich -** Roasted red pepper and feta spread, escarole, green kale, plum tomatoes, pickled Israeli cucumber and lahana salata

**Stuffed Eggplant “Dolma” (Vegetarian)** - Turkish baldo rice, tomato, chili flakes, dried mint, garlic, e.v.o.o., pomegranate reduction

**Pappardelle “Moussaka” (Vegetarian)** - Eggplant and mushrooms, allspice bechamel, parmigiano reggiano

**Fettucine “Politika” (Vegetarian)** - Sauteed baby spinach, roasted red peppers, chili flakes and citrus-infused cream of tomato

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**LUNCH MENU #2 ·** continued

**SIDE DISHES (OPTIONAL)**

**additional $3 per person per selection**

**One Great Rice** - Currants, raisins, toasted almonds, fresh herbs

**Mediterranean Fries** - Truffle salt, sea salt, and herbs

**Sauteed Lacinato Kale & Spinach** - Sauteed with roasted garlic and e.v.o.o.

**Greek-Style Beans “Pilaki”** - Gigante beans, kale, tomato, pepper, onion, feta cheese

**Roasted Brussels Sprout** - Melted Manchego cheese and pistachio

**Herb & Garlic Haricot Vert** - Roasted red pepper and parsley

**3rd Course: DESSERTS**

**Individual service of the duo of your choice**

**Pistachio Baklava** – Thin layers of phyllo dough, crushed pistachios, baked and topped with honey syrup

**Grilled Seasonal Fruit** – Served with house made Cinnamon Fresh Cream

##### Caramelized Rice Pudding – Turkish-style, with mixed fruit chutney

**Chocolate Mousse** – Served inside dark chocolate cup, Turkish coffee feulletine

##### Pistachio Crème Brulee – Traditional crème brulee with an Eastern Mediterranean flavor twist

**Seasonal Fresh Fruit** – Selections change seasonally

**Assorted Ice Creams & Sorbets** – Selections change seasonally

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**LUNCH BEVERAGE PACKAGE: WINE & BEER**

One red and one white wine selected by Guest

Beer & Non-Alcoholic Beverages

$20 per person for 2 hours

$30 per person for 3 hours

**LUNCH BEVERAGE PACKAGE: STANDARD BAR**

Standard Spirits incl. Lunch Cocktail

One type of red and one type of white wine selected by Guest

Sparkling wine

Beer & Non-Alcoholic Beverages

$25 per person for 2 hours

$35 per person for 3 hours

**LUNCH BEVERAGE PACKAGE: PREMIUM BAR**

Premium Spirits incl. Lunch Cocktail

One red and one white wine selected by Guest

Sparkling wine

Beer & Non-Alcoholic Beverages

$30 per person for 2 hours

$40 per person for 3 hours

(not incl 5% administrative fee, tax and gratuity)

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**BEERS ON TAP & BOTTLE**

Efes Pilsen, Queens Lager, Weihenstephaner Hefe Weissbier, Speakeasy “Big Daddy” IPA, Heineken, Ace Perry Hard Pear Cider, Founders Porter, Bear Republic Pale Ale, Buckler Non-Alcoholic

Please select one each of sparkling, rose, white and red wine to be served from the following lists :

**SPARKLING WINE**

Veuve Ambal, Blanc de Blanc, France

Bella Blu, Prosecco DOC, Italy (+$2pp per hour)

**ROSÉ WINE**

Kavaklidere ‘Lal’, Calkarasi, Turkey

Paul Jaboulet ‘Parallel 45’, Cotes du Rhone

Gueissard ‘Les Papilles’, Provence (+$2pp per hour)

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| **WHITE WINES**Santi, Pinot Grigio, Delle Venezie, ItalyUppercut, Sauvignon Blanc, California Kavaklidere, Narince-Emir, Anatolia, TurkeySaracina, Unoaked Chardonnay, Mendocino, CaliforniaHeinz-Eiffel “Shine”, Riesling, GermanyGaia “Thallasitis”, Assyrtiko, Santorini, Greece (+$2pp/hr)Domaine Reverdy-Ducroux “Silex”, Sancerre, Loire (+$2pp/hr) | **RED WINES**High Note, Malbec-Cabernet-Syrah, ArgentinaKavaklidere, Okuzgozu-Bogazkere, TurkeyStobi, Vranec, Tikves, MacedoniaDon David, Reserve Malbec, ArgentinaVina Bujanda, Rioja Reserva, Rioja, Spain (+$2pp/hr)Rock & Vine, Cabernet, Central Coast, CA (+$2pp/hr)Cow Bell, Pinot Noir, Oregon (+$2pp/hr) |

NOTE: The above wine list is subject to periodic change in availability. In case Pera Soho is unable to fulfill any specific wine selection, the client will be notified and offered a comparable alternative or the option to re-select.

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| **STANDARD BAR** *(Wine & Beer Plus)*J&B, Dewar’s, Jameson, Jim BeamWodkaBeefeaterJose Cuervo Gold, Bacardi, Flor de CanaYeni RakiPera Specialty Cocktailsand/or equivalents of the above | **PREMIUM BAR** *(Standard Bar Plus)*JW Red and Black, Macallan 12, Glenmorangie, Maker’s Mark, BulleitGrey Goose, Belvedere, Ketel OneTanqueray, Bombay Sapphire, Hendrick’sPatron Silver, Patron ReposadoCaptain Morgan, Ten Cane, Leblon CachacaHennessey VS, Remy Martin VSOPEfe Blue and Green Rakiand/or equivalents of the above |

**PERA SOHO SPECIALTY COCKTAILS (choice of one with Standard or Premium Packages)**

**Soho Blossom** Sparkling wine, rose hip tea, orange blossom, St. Germaine

**Black Manhattan** Bulleit Bourbon, Amaro, orange bitters

**Turkish Apricot Margarita** Olmeca Altos, apricot puree, Triple Sec, lime

**Blood Orange Martini** Wodka, blood orange puree, orange bitters, lemon

**ANYTHYME NEGRONI** Appleton Estate Rum, Campari, sweet vermouth, ginger-thyme syrup

**Spicy CUCUMBER COOLER** Gin, fresh cucumber juice, serrano chili, lemon

**POST-MEAL DIGESTIFS (+$8pp)**

LBV Tawny, Amaretto, Bailey’s, Fernet Branca, Sambuca, Grappa, Tokaji, Pacharan.

**NON-ALCOHOLIC (included in all beverage packages)**

Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Ginger Ale, Cranberry Juice, Orange Juice, Regular Coffee and Tea

**Only one drink will be served at a time per guest. Doubles and shots are not included in the Beverage Packages.**