

STARTERS

Fresh Baked Baguette/ herbed olive oil or butter | 2

Soup du jour – Chef's Daily Inspirations 4 | 5.5

PERA Sampler | 16
hummus, tabouli, spanakopita, grape leave, falafel

Pera Style Pan Seared Falafel | 8
cusabi

Hummus Plate | 8
Pita bread

Spanakopita | 8
feta cheese, spinach, onion

Tabouli | 8
Tomato, onion, mint, parsley, pita bread

PEI Mussels du jour | 10
Chef's daily inspiration

Stuffed Grape Leaves | 7
rice, herb

Beet and Pear Timbale | 10
walnut, goat cheese, balsamic glaze

RUSTIC FLATBREADS

Topped with citrus arugula

Buffalo Chicken | onion, blue cheese | 13

Spiced Ground Lamb | Goat cheese, basil | 13

Mediterranean | onion, tomato, olive, feta cheese | 12

SALADS

Add to any salad:

chicken +4 | steak +9 | shrimp +7 |
Salmon +8 | lamb +10

Pera Salad | 12

Arugula, dried cranberries, goat cheese walnuts, sherry
vinaigrette

Greek Salad | 10

Mixed green, feta cheese, kalamata olives, tomatoes, cucumber,
red onions, pepperoncini

Classic Cesar | 10

Herb croutons, shaved parmesan

Roquefort Pear Salad | 12

Mixed greens, candied walnuts, sliced onions, pear,
mustard vinaigrette

HANDCRAFTED SANDWICHES

Choice of: artisan greens or chips (additional 1.50 for other side
salads)

Lamb Burger | 13

Fresh ground lamb, arugula, feta, cusabi

Lamb Kabob Wrap | 15

Arugula, feta cheese, tzatziki sauce

Chicken Kabob Wrap | 12

Mixed greens, feta cheese, maple chipotle dressing

Falafel Wrap | 11

Mixed greens, cusabi dressing

ARTISANAL PASTAS

~ We serve fresh pasta always ~

Wild Mushroom Ravioli | 19
sautéed cremini mushrooms, Marsala cream

Pappardelle Lamb Bolognese | 19
fresh ground lamb, plum tomato, penne

Pasta Primavera | 16
assorted vegetables, fresh herbs, white wine, penne

Polenta Napoleon | 16
roasted eggplant, tomato, spinach, goat cheese

ENTREES

Grilled Norwegian Salmon | 23
artichokes, veg de jour, lemon-caper butter

Mediterranean Scrod | 19
tomatoes, feta, onion, pepperoncini, olives, bulgur pilaf

Cioppino | 24
seafood stew, mussels, scrod, shrimp, calamari with tomato white
wine saffron sauce

Grilled Chicken Kabob | 19
bulgur pilaf, tzatziki sauce

Grilled Lamb Kabob | 25
bulgur pilaf, tzatziki sauce

Grill NY Strip Steak | 25
veg de jour, roasted garlic butter

Mixed Kabobs | 24
chicken and lamb kabobs, kofte (lamb meatball)

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