

SMALL & LIGHT

Soup du Jour
chef's daily inspiration 4.5|5.5

Fresh Baked Baguette V
butter or olive oil + herbs 3.50

Hummus + Vegetables crudité VG
chickpeas, tahini, cumin, chili olive oil + lemon
w/ vegetables + pita bread 8

Dolmades V GF
lemony rice + herb-stuffed grape
leaves, tzatziki sauce 7

Crimini Mushroom Sautéed GF LC VG
dates, toasted almonds, cumin 7

Baba Ghanoush VG
roasted eggplant, tahini, pita bread 8

Spanikopita V
flakey phyllo pastry layered w/ spinach,
feta cheese + caramelized onions 8

Borek V
crispy rolled phyllo dough, stuffed
w/mashed garlic potatoes, cheese 7

MORE THAN A BITE

Buffalo Chicken Flatbread 12
spicy buffalo chicken, onions,
cheese and arugula (lunch only)

Mediterranean Flatbread 12
onions, tomatoes, olives, greek
dressing and arugula (lunch only)

Pera Sampler V
hummus, tabouli, spanikopita, grape leaf, falafel 18

Mussels du Jour
chef's daily inspiration 12

IN BOWLS

Seasonal organic greens from Aqua and Equinox Farm.

Add to any salad: Chicken +4 | Falafel +4 | Shrimp +7 | Grilled Salmon +8

Pera Salad V GF LC
arugula, dried cranberries, goat cheese, spiced walnuts + sherry vinaigrette 12

Greek Salad V GF LC
mixed greens, feta cheese, olives, tomatoes, cucumbers, red onions 12

Roasted Beet Salad V GF LC
arugula, walnuts, goat cheese + pomegranate vinaigrette 12

Ceaser Salad V
chopped romaine, parm cheese, croutons, ceaser dressing 10

ON BREADS

*served w/ side salad or potato chips + pickle
(add other side salads 2)*

Lamb Burger

fresh ground lamb, arugula, feta, cusabi 14

Falafel Wrap V (lunch only)
mixed greens, cusabi dressing 12

Lamb Kebab Wrap
arugula, feta cheese, tzatziki sauce 16

Chicken Kebab Wrap (lunch only)

mixed greens, feta cheese, maple-chipotle dressing 13

ON PLATES

inspired by Mediterranean living

Shrimp & Scallop Kebab GF LC

roasted vegetables, arugula, lemon olive oil 27

Saffron Tofu – Vegetable Kebab V GF LC

roasted vegetables, Arugula, lemon and olive oil 17

Hunkar Begendi GF LC

aromatic beef stew, cheese fire-roasted eggplant puree 24

Pork Osso Bucco GF LC

braised pork in a tomato, garlic red wine sauce, w/ creamy polenta 21

Grilled Norwegian Salmon GF LC

sautéed vegetables, artichoke, capers 25

Wild Mushroom Ravioli V

sautéed crimini mushrooms, marsala cream sauce 19

Mediterranean Scrod GF

tomatoes, feta, onions, pepperoncini, olives, rice pilaf 22

Crimini Mushroom Biryani V GF

coconut rice, dates, curried vegetables, saffron tofu, almonds + mint 19
add chicken 24 / add lamb 26 / add seafood 27

Grilled Chicken Kebab GF

chopped greek salad, rice pilav, tzatziki 21

Grilled Lamb Kebab GF

chopped greek salad, rice pilav, tzatziki 26