

PERA

TURKISH CUISINE

RESTAURANT WEEK 25\$

April 1st - April 10th 2022

COURSE 1

HUMUS

Chickpeas mashed with tahini, lemon, garlic

EZME

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

FALAFEL

Mashed chickpeas blended with vegetables and herbs

ATOM

Grilled eggplant mixed with yogurt added spicy red pepper oil

COURSE 2

GRILLED CHICKEN

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

DONER/GYRO

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

CHICKEN ADANA

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

LAMB ADANA

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

ISKENDER

Sautéed bread layered with gyro, yogurt & special tomato sauce

COURSE 3

BAKLAVA

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

KAZANDIBI

Caramelized milk pudding with burned bottom layer

TURKISH TEA



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