

PERA

Schnitzels Garden

Starters

- Grilled Halloumi**
Grilled halloumi slices with fresh tomato, red onion
- Crispy Squid Rings**
Panko coated crispy squid rings served with tartar sauce and wedge of lemon
- Mozzarella Stick V**
Golden and crispy Garlic flavored melted mozzarella stick with onion chutney
- Arancini Porcini V**
Crispy golden risotto balls filled with porcini mushroom and melted mozzarella served with tomato basil and garlic mayo
- Tiger Prawn**
Tender and succulent prawn coated in seasoned panko bread crumb served with tartar sauce.
- Grilled Beef Sausage**
Premium cuts of beef seasoned with a blend of Garlic, and paprika served with fresh tomato and red onion
- Feta Borek V**
Golden, flaky rolls are filled with creamy feta cheese and fresh herb wrapped in delicate phyllo pastry
- Hummus and Falafel V-G**
Creamy hummus topped with two crunch falafel served with pita bread
- Hummus and Pitta V-G**
Blended chickpeas, tahini, fresh lemon juice, and hint of Garlic and olive oil served with warm pita
- Prawn Tempura**
Perfectly light butter coated crispy prawns served with tartar sauce

Salads

- Greek Salad V/G-F**
Crispy cucumber, juicy tomato, bell pepper, red onion kalamata olive, creamy feta cheese, dressed in tangy olive oil vinaigrette
- Cesare Salad V**
Crispy romaine lettuce tossed in rich and creamy cesare dressings with crunchy crouton and freshly grated parmesan
- Potato Salad G-F**
Sliced boil potato with boiled eggs, finely chopped onions, fresh herbs with tangy mustard mayo vinaigrette
- Pera Garden Salad V/G-F**
Combinations of potato salad, coleslaw and Greek salad with lemon wedge
- Pink Coleslaw Salad V/G-F**
Shredded red cabbage, carrot, red onion fresh herb with tangy mayonnaise and lemon juice
- Coleslaw Salad V/G-F**
Shredded white cabbage white onion with fresh herb tangy mayonnaise and fresh lemon juice
- Mixed Salad G-F/D-F**
Mixed leaves, tomato, crunch, cucumber, sliced red onion with olive oil and lemon dressing
- Aubergine Shakshuka Salad V-G**
A hearty and aromatic fried aubergine, pepper and onion in rich spiced tomato sauce
- Tzatziki V/G-F**
Crispy cucumber, Greek, yogurt, mint and garlic combination, adds a cool and zesty flavor any dishes

Grills

- Char-Grilled Chicken Shish G-F/DF 16.5**
Olive oil lemon juice mustard marinated chunks of tender chicken breast cooked over a charcoal grill served with fluffy basmati rice and garden mix salad
- Char-Grilled Lamb Kofte G-F/DF 16.5**
Juicy and flavorful seasoned ground miced lamb kofte grilled over real charcoal served with fluffy basmati rice and garden mix salad
- Char Grilled Lamb Chops G-F/DF 20.5**
Succulent lamb chops marinated in blend of garlic oregano and olive oil then grilled to perfection served with steak cut chips and garden salad
- * Mix Grill G-F/DF 21.5**
Combinations of 3 pieces chicken shish 2 pieces lamb kofte 1 pieces lamb chops served with fluffy basmati rice and mix garden salad
- Char-Grilled Salmon Fillet G-F 20.5**
Fresh salmon fillet lightly seasoned with herb and spices grilled to perfection served with sautéed potato and sautéed spinach
- Peppercorn Chicken 19.5**
Grilled chicken shish pieces served with sautéed potato sautéed spinach and creamy peppercorn sauce

MEAT PLATTER £45

IDEAL TO SHARE FOR TWO

- 6 Pieces of Char Grill Chicken Shish
4 Pieces of Char Grill Lamb Kofte
6 Pieces of Char Grilled Chicken Wings
2 Pieces of Grilled Lamb Chops.
On bed of basmati rice and side mixed salad

Burgers

- Halloumi Schnitzel Burger V 12.5**
Double layered fried halloumi schnitzel served in brioche bun with lettuce, tomato, cucumber pickles, burger relish and onion chutney
- Beef Combo Burger 12.5**
Hand crafted Scottish beef patty topped with sliced of bacon, melting mozzarella cheese served in brioche bun with lettuce, tomato, cucumber pickle
- Chicken Schnitzel Burger 11.5**
Double layered chicken schnitzel served in brioche bun with lettuce, tomato, cucumber pickles, burger relish and onion chutney
- Seabass Schnitzel Burger 11.5**
Double layered seabass schnitzel served in brioche bun with lettuce, tomato, cucumber pickles, burger relish and red onion chutney
- Pork Schnitzel Burger 11.5**
Double layered pork schnitzel served in brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney
- Veal Schnitzel Burger 12.5**
Double layered veal schnitzel served in brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney
- Tower Burger 13.5**
Combination of Veal, Pork, and Chicken schnitzel layered on top of it served in brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney
- Aubergine Burger V 11.5**
Double layered aubergine slices served in brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney

Schnitzels

- Classic Chicken Schnitzel 12.5**
Breaded chicken breast fried to golden perfection with lemon wedge and garlic butter and side of garlic mayo and sweet chili
- Traditional Pork Schnitzel 12.5**
Breaded and pan-fried pork loin with lemon wedge and Garlic butter smoky BBQ sauce and garlic mayo
- Seabass Schnitzel 14.5**
Breaded and fried to perfection juicy seabass fillet with lemon wedge, Garlic butter and side tartar sauce and sweet chili
- Austrian Veal Schnitzel 16.5**
Traditional Austrian breaded and fried veal schnitzel, served with lemon wedge Garlic butter, side of mustard mayo sauce and cranberry sauce
- Portabella Mushroom Schnitzel V-G 12.5**
Marinated meaty large breaded portabellas fried to perfection Served with lemon wedge and mix garden salad.
- * Iberian Schnitzel 22.5**
Crispy pork schnitzel topped with mozzarella cheese and chorizo sliced and baked in oven till cheese are bubbly served with side peppercorn sauce
- Napolitano Schnitzel 20.5**
Golden colored thin sliced whole chicken breast schnitzel baked with mozzarella cheese topped with fresh tomato sauce served with lemon wedge and Garlic butter and side smoky BBQ sauce and garlic mayo
- * Holstein Schnitzel 22.5**
Veal schnitzel topped with a fried egg, anchovies, capers served with lemon wedge Garlic butter and side of mustard mayo and peri peri sauce.
- Halloumi Schnitzel V 12.5**
Golden crusted fried, crispy halloumi cheese served with lemon wedge and mix crispy garden salad.
- Aubergine Schnitzel V-G 12.5**
Crispy, outside juicy, inside breaded aubergine slices fried to golden brown served with lemon wedge, and mixed crispy garden salad side tomato basil sauce.
- Greek Schnitzel 18.5**
Breaded and perfectly golden fried seabass fillet topped with Greek feta salad served with side tartar sauce.

- Vegetarian Special Musakka V 16.5**
Layer of roasted aubergine, potato, bell pepper, chickpea topped with béchamel sauce S/W rice and salad

SET MENU £27 Per Person

All these six items served as a starter to share.

Hummus / Tzatziki / Aubergine
Shakshuka / Grilled Halloumi / Grilled
Sucuk / Feta Borek

Choose your own main from
Grills, Burgers or Schnitzels.

Selected (*) courses are excluded.

Sides and Dips

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|------------------|------|---------------------|------|
| Chili Sauce | 0.95 | Steak Cut Chips | 3.95 |
| Garlic Sauce | 0.95 | Sautéed Spinach | 3.95 |
| Mayonnaise | 0.95 | Sweet Potato Chips | 4.95 |
| English Mustard | 0.95 | Sautéed Potato | 4.45 |
| Jalapeno Pickles | 1.95 | Creamy Mash Potato | 4.45 |
| Beef Gravy | 1.95 | Sliced of Sourdough | 1.50 |
| Peppercorn Sauce | 1.95 | Basmati Rice | 3.95 |
| Basket of Pitta | 1.95 | | |

Please ask member of the team for allergen advise.

A discretionary service charge of 10% will be added to your bill.

V-G Vegan G-F Gluten Free D-F Dairy Free V Vegetarian

DRINK & DESSERTS MENU

Reds

	175ml Bottle
House Red Tempranillo Spain	£6 £22.5
Yakut Turkey	£6.5 £24.5
Santa Alegra Merlot Chile	£7 £25.5
Majestic/ Kalecik Karasi Turkey	£7.5 £28.5

Whites

House White Candidato Spain	£6 £22.5
Cankaya Turkey	£6.5 £24.5
Majestik Sauvignon Turkey	£7 £25.5
Oganic Pinot Grigio Italy	£7.5 £28.5

Rosé

Mannara Pinot Grigio Blush Italy	£6.5 £24.5
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Bubbles

Vaporetto Prosecco	£7 £26.5
De Nauroy Champagne Brut	£49

Shots

25ml

Tequila	£4.5
Sambuca	£4.5
Baileys'	£4.5
Amaretto	£4.5
Disaranno	£4.5
Limoncello	£4.5

Spirits

50ml | with mixer

Whiskey Jack Daniels, Jameson, Bell's	£6.25 £7
Vodka Smirnoff	£6.25 £7
White Rum Bacardi	£6.25 £7
Dark Rum Caribbean Pearl	£6.25 £7
Dry Gin Gordon	£6.25 £7
Yeni Raki	£6.25

Beers

Efes Draft 500ml	£5.95
Apple Cider 330 ml	£4.95
San Miguel 330ml	£4.95
Budweiser 330 ml	£4.95
Alcohol-free 330 ml	£4.95



Soft Drinks

Coke	£2.5
Diet Coke	£2.5
Fanta	£2.5
7up	£2.5
Orange Juice	£2
Apple Juice	£2
Cranberry Juice	£2
Still Water 330ml	£2
Still Water 750ml	£3.5
Sparkling Water 330ml	£2
Sparkling Water 750ml	£3.5

Fresh Juices & Smoothies

Fresh Orange Juice	£3.5
Homemade Lemonade	£3
Strawberry Sunshine Strawberry, mango and banana	£4.5
Tropical Crush Passion fruit, papaya, mango and pineapple	£4.5
Merry Berry Black berry, strawberry, raspberry and banana	£4.5
Groove green Avocado, spinach, pear, mint, green apple and melon	£4.5

Cocktails

Mojito Lime, rum, fresh mint, soda water, crushed ice	£8.95
Aperol spritz Aperol, prosecco, soda water	£8.95
Bellini Peach juice, prosecco	£8.95
Sex on the beach Vodka, Archers, Lemon juice, Cranberry, Orange juice,	£8.85
Kir Royal Prosecco, Cream de cassis	£8.95
Espresso Martini Vodka, Coffee, Coffee Liquer,	£8.95
Margarita Fresh lime juice, tequilla, triplesec.	£8.95
Bloody Mary Vodka, Lemon juice, Tomato juice, Tabasco, Worcester sauce	£8.95

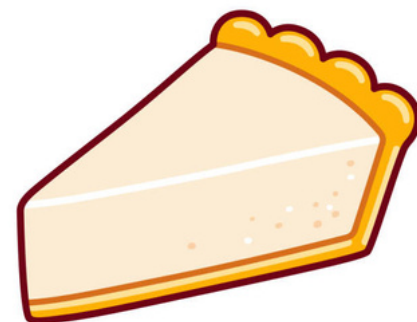
Coffee & Tea

Alternative milks extra 50p	
Tea	£2.25
Green Tea	£2.25
Herbal Tea	£2.25
Green Tea, Earl Grey, Camomile, Peppermint, Red Berries, Lemon&Ginger	
Fresh Mint Tea	£2.95
Americano	£2.45
Espresso	£2.45
Latte	£2.95
Cappuccino	£2.95
Chai Latte	£3.25
Hot Chocolate	£3.25
Iced Latte	£3.25
Iced Tea	£3.25
Flavorings extra 50p Vanilla/ Hazelnut/ Caramel	

Desserts

Vanilla Cheese Cake Mixture of cream cheese, sugar, vanilla and eggs on crushed biscuit	£6.95
Baklava with Vanilla Ice Cream	£5.5
Apple Pie with Vanilla Ice Cream Layers of filo pastry, filled with nuts and soaked in honey	£6.95
Chocolate Cookie Pie Layer of crushed cookies filled with cream , topped with chocolate	£6.95
Vanilla Ice Cream Two large scoops of ice-cream	£5.5
Creme Brulee Custard dessert covered with caramelized sugar	£6.95
Profiteroles (2 pieces) A miniature cream puff with a savory filling	£5.5

SPECIAL OFFER
ALL
COCKTAILS
£7



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