



KITCHEN MENU

SMALL PLATES

CALAMARI 18

Golden-fried wild-caught calamari, crisp and light, served with house marinara

MERA WINGS 16

Five char-grilled wings glazed in smoky harissa

TRUFFLE SLIDERS 20

Three mini Angus burgers with imported Swiss cheese, caramelized onions, and truffle aioli on brioche.

TURKISH FETA ROLLS 14

Five crispy yufka rolls filled with creamy feta and herbs, paired with chilled tzatziki

MERA CHIPS 14

Thin-sliced zucchini lightly fried and served with tzatziki dip

MEZZE TRIO 18 (Individual spreads \$10)

A selection of housemade hummus, tzatziki, and spicy feta, warm pita

MUSHROOM CROQUETTES 16

Five golden croquettes with creamy mushroom filling, finished with truffle aioli and aged cheese

RIVIERA SHRIMP SKEWER 20

Five herb-marinated shrimp grilled to perfection and served with a garden salad

LARGE PLATES

CHAR-GRILLED CHICKEN KEBAB 24

Tender marinated organic chicken skewers over aromatic rice pilaf and chef salad

ROSEMARY LAMB CHOPS 44

Grass-fed Australian lamb chops seared with rosemary butter, served with asparagus and truffle mash

COASTAL SALMON 36

Pan-seared salmon with mushroom sauce, carrot purée, and roasted potatoes

CHEF'S MIX GRILL FOR TWO 74

A Mediterranean feast — lamb chops, chicken kebab, and wings over rice pilaf and salad

MERA SIGNATURE BURGER 22

Angus patty with caramelized onions, mixed greens, and peppercorn mayo on brioche Served with fries

LEMON ROASTED CHICKEN 28

Half roasted free range chicken, broccoli, truffle mash potato

BRICK OVEN PIZZA

CLASSIC NY THIN CRUST 15

classic shredded mozzarella and tomato sauce on thin crust.

MARGHERITA 16

fresh mozzarella, basil, and tomato

CHICKEN & PESTO 18

grilled chicken and mozzarella with creamy basil pesto drizzle

TRUFFLE 20

cremini mushrooms, truffle oil, and fresh arugula on a crisp crust

ARTICHOKE 16

spinach cream base topped with tender artichoke hearts and imported mozzarella

MUSHROOM & SPINACH 14

fresh baked mushroom, spinach, imported mozzarella

PASTA

Seafood Linguine 28

linguine with shrimp, calamari, and mascarpone tomato sauce

Mushroom Fettuccine 22

sautéed mushrooms in roasted garlic butter sauce

Penne alla Vodka 20

rich vodka-tomato cream sauce

Cacio e Pepe 18

spaghetti, black pepper, butter, and Romano cheese pasta

Spicy Rigatoni 22

calabrian chili pink sauce with parmesan and basil

Classic "Parmigiana" 24

organic breaded chicken breast, marinara sauce, spaghetti

Linguine Pomodoro 18

fresh tomato sauce, garlic, olive oil, and basil

add chicken 8 - shrimp 10 SOUP & SALAD

GREEK 14

tomatoes, cucumber, feta, kalamata olives

CLASSIC CAESAR 14

romaine lettuce, croutons, parmesan

LENTIL SOUP 10

yellow chick peas, crispy sage, cumin, pita bread

SIDES

LEMON GARLIC FRIES 8

TRUFFLE MASHED POTATO 10

ROASTED POTATO 8

TRUFFLE PARMESAN FRIES 10

RICE PILAF 6

HANDCUT FRIES 6



BAR
MENU

SPECIALTY COCKTAILS add Premium Spirit +4

CASA DE MERA 20

Passion fruit, Mezcal, Agave

MERA JITO 18

Rum,raspberry, Mint Lemon juice

STRAWBERRY SPRITZ 20

Strawberries, Aperol, Prosecco

PINEAPPLE BELLE 18

Tequilla, Pineapple, Triple sec

MANGO BLOOM 18

Vodka, mango puree, fresh lime

SPICY REFRESHER 20

Jalapeno Tequila, Watermelon, Lemon

PEACH BREEZE 18

Bourbon, peach puree, and citrus

ISLAND DELIGHT 18

Spiced & Coconut rum, Pineapple

LADY SANGRIA 18

Rose or Red - Brandy, Fruits

ESPRESSO-TINI 20

Vodka, Bailys, Khalua, cocoa

BY THE GLASS

RED WINE 14

Pinot Noir
Malbec
Cabernet Sauvignon
Merlot

WHITE WINE 14

Pinot Grigio
Sauvignon Blanc
Chardonnay

CHAMPAGNE SPARKLING 14

Prosecco
Sparkling Rose

BEER 8

Corona - Heineken - Stella - Peroni

" Mera Celebration Tower "

6 or 12 premium shots in our signature floral tower, lit with a sparkler — the ultimate way to celebrate

**Mera**
KITCHEN & BAR

From the Turkish word meaning "grasslands" Mera represents the simplicity and serenity of the Mediterranean countryside.

Refresh, recharge and escape the everyday.

mera.nyc