

SMALL PLATES

- CALAMARI** 18

Golden-fried wild-caught calamari, crisp and light, served with house marinara.
- NERA 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.
- NERA CHIPS** 14

Thin-sliced zucchini, lightly fried and served with tzatziki dip.
- MEZZE TRIO** 18

House-made hummus, tzatziki, and spicy feta with warm pita. Individual spreads 10.
- MUSHROOM CROQUETTES** 16

Five golden croquettes with creamy mushroom filling, 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 puree, and roasted potatoes.
- CHEF'S MIX GRILL FOR TWO** 74

A Mediterranean feast of lamb chops, chicken kebab, and wings over rice pilaf and salad.
- NERA 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 with broccoli and truffle mashed potato.

BRICK OVEN PIZZA

- CLASSIC NY THIN CRUST** 15

Classic shredded mozzarella and tomato sauce on a thin crust.
- MARGHERITA** 16

Fresh mozzarella, basil, and tomato.
- CHICKEN & PESTO** 18

Grilled chicken and mozzarella with a creamy basil pesto drizzle.
- TRUFFLE** 20

Cremini mushrooms, truffle oil, and fresh arugula on a crisp crust.
- ARTICHOKE** 16

Spinach cream base with tender artichoke hearts and imported mozzarella.
- MUSHROOM & SPINACH** 14

Fresh-baked mushrooms, spinach, and imported mozzarella.

PASTA

- SEAFOOD LINGUINE** 28

Linguine with shrimp, calamari, and mascarpone-tomato sauce.
- MUSHROOM FETTUCCINE** 22

Sauteed mushrooms in roasted garlic butter sauce.
- PENNE ALLA VODKA** 20

Rich vodka-tomato cream sauce.
- CACIO E PEPE** 18

Spaghetti with black pepper, butter, and Romano cheese.
- SPICY RIGATONI** 22

Calabrian chili pink sauce with Parmesan and basil.
- CLASSIC PARMIGIANA** 24

Organic breaded chicken breast with marinara sauce and spaghetti.
- LINGUINE POMODORO** 18

Fresh tomato sauce, garlic, olive oil, and basil.

ADD CHICKEN +8 • SHRIMP +10

SOUP & SALAD

- GREEK** 14

Tomatoes, cucumber, feta, and Kalamata olives.
- CLASSIC CAESAR** 14

Romaine lettuce, croutons, and Parmesan.
- LENTIL SOUP** 10

Yellow chickpeas, crispy sage, cumin, and pita bread.

SIDES

FOR THE TABLE

- LEMON GARLIC FRIES 8

TRUFFLE MASHED POTATO 10

ROASTED POTATO 8
- TRUFFLE PARMESAN FRIES 10

RICE PILAF 6

HAND-CUT FRIES 6

SPECIALTY COCKTAILS add Premium Spirit +4

CASA DE MERA 20

Passion fruit, Mezcal, Agave

MERAJITO 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, Baily's, Khalua, cocoa

BY THE GLASS

RED WINE 14Pinot 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