



PEIRANO'S
204 East Main Street One World Many Flavors (805) 648-4853

LUNCH MENU

Small Plates



Stuffed Dates

gorgonzola stuffed dates wrapped in bacon with balsamic molasses reduction
\$9

Shrimp & Feta Rolls

with pico de gallo & avocado
\$9

Garlic Seared Shrimp & Scallops

With wild mushrooms in a marsala onion reduction
\$15

Prawns & Chorizo

Sauteed prawns with spanish chorizo & gigandes white beans
\$12

Chicken Skewers

Grilled chicken breast marinated in imported spices with garlic, yogurt sauce
\$10

Chard Chips

With crushed walnuts, sherry vinegar & sea salt
\$9

Tuna Tataki

Yellowfin with red miso vinaigrette, yuzu caviar & mirin macerated cucumbers
\$12

Calamari

Fried channel islands calamari with a saffron-smoked paprika laced tomato coulis
\$12

Hummus & Beef

Stir fried beef filet tips & fresh garlic lemon hummus, pita bread & pico de gallo
\$12

Stuffed Mushrooms

Prosciutto, fig & gorgonzola stuffed in lightly battered portobello, braised in marsala & served with balsamic molasses reduction
\$12

Daily Charcuterie

Selection of cured & smoked meats, artisan cheese, cornichin, olives & sliced baguettes
\$16

Baba Ghanoush

Roasted eggplant blended with sesame paste, lemon, garlic & olive oil
Served with house made baked flat bread.
\$10

LUNCH MENU

continued...

Hummus

Fresh garbanzo beans blended with sesame paste, lemon, garlic & olive oil.
served with house made baked flat bread

\$10

Peirano's Red Spread

Slightly spicy chopped walnut spread with pomegranate molasses & roasted red
pepper. topped with olive oil. served with house made baked flat bread

\$10

Labneh

Yogurt cheese spread topped with olive oil. choice of pico de gallo or cured olives.
served with house baked flat bread

\$10

Fish and Chips

\$13

Meza Sampler

Chicken skewers, baba ghanoush, labneh, tabbouleh. served with house baked flat bread

\$15

Vegan Meza Sampler

Falafel, hummus, tabbouleh & peirano's red spread. served with house baked flat bread

\$15

Olive & Pickle Platter

\$9

Peirano's Classic Portuguese Crab Bisque

Fried channel islands calamari with a saffron-smoked paprika laced tomato coulis

Cup \$7 Bowl \$10

SALADS

Chicken Breast add \$4 - Shrimp or Salmon add \$7 - Beef Filet Tips add \$6

Caesar

With golden garlic-rubbed croutons, shredded grana padana.

Full \$10 Half \$6

House Romaine Salad

French feta, cucumber, cracked olives, heirloom tomato, sweet onion
with sea salt, greek olive oil & cabernet sauvignon vinegar

Full \$11 Half \$7

Pear & Apple

Baby greens, pears, apples, honey roasted walnuts & raspberry vinaigrette with gorgonzola

\$12

Mediterranean Chopped

Spring mix, artichoke hearts, cucumber, sweet red onion, garbanzo beans,
olives, feta with oregano & garlic vinaigrette

\$12

Beet Salad

Tri-color roasted heirloom beets with sweet pea guacamole & cumin vinaigrette

\$12

Tabbouleh

Parsley, scallions, tomatoes, mint, cracked wheat, lemon, olive oil over whole romaine leaves

\$10

LUNCH MENU

continued...

Sandwiches & Wraps

Your choice of following items served on bread or in a wrap
All items served with choice of shoestring fries or house salad

Falafel

Mixed with tomatoes, lettuce. served with tahini sauce.

\$11

Albacore Tuna Salad

Snipped herbs, diced cucumbers, lemon zest & marinated tomatoes.

\$10

Chicken

Shredded chicken breast salad with dried cranberries & walnuts.

\$10

Bacon, Avocado, Tomato & Hummus with Baby Field Greens

\$10

Other Entrees

½ lb. American Kobe Beef Burger

With hummus, heirloom tomatoes, caramelized onions w/ choice of side salad or shoestring fries

\$13

Pizza

Build your own pizza on fresh pita bread. choose 3 items from the following list.

Add \$1 per additional item. Served with choice of side salad or shoestring fries.

~Pesto ~Marinara ~Mozzerella ~Feta ~Fresh Tomatoes ~Grilled Chicken

~Prosciutto ~Arugula ~ Onions ~ Bell Pepper ~ Olives ~Chard

\$9

Penne Arrabiata

Penne pasta in a spicy fresh tomato sauce.

\$10

Chicken breast add 4 shrimp or salmon add \$7



PEIRANO'S

One World Many Flavors

FIRST TASTES



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Olive & Pickle Platter

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Peirano's Bruschetta

Tomato, basil, and garlic bruschetta served on house-made crostini
\$7

Daily Charcuterie

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continued...



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FORK AND KNIFE



Chicken Breast

Herb crusted shelton farms breast, wild mushroom jus
with roasted garlic mashed potatoes & farmer's market vegetables
\$24

Kobe Burger

½ lb. American kobe burger, fresh garlic hummus, heirloom tomatoes,
caramelized onions & shoestring french fries
\$16

Peirano's Filet

7 oz CAB filet mignon with gorgonzola & wild mushroom demi-glace
with farmer's market vegetables & roasted garlic mashed potatoes
\$34

Certified Angus Beef Rib-Eye

Char-grilled 12 oz CAB rib-eye steak with brandy & green peppercorn demi-glace
with farmer's market vegetables & roasted garlic mashed potatoes
\$32

Braised Short Ribs

Braised with organic dried acai, cherries, root vegetables & rioja wine
with farmer's market vegetables & roasted garlic mashed potatoes
\$24

Snake River Farms Pork Chop

With black strap molasses- McEwen's scotch ale demi pearl barley risotto & farmer's market vegetables
\$26

Rack of Lamb

Rubbed with olive oil, garlic & rosemary. served with mint, honey & greek chili
sauce with roasted garlic mashed potatoes & farmer's market vegetables
full \$38 half \$28

Crab Stuffed Trout

Brook trout, blue crab and cornbread stuffing, brown butter-lemon sauce,
pearl barley risotto & farmer's market vegetables
\$27

Crusted Salmon

Oven-roasted fillet, roasted pepper, black walnut & pomegranate molasses
muhamarra crust with roasted garlic mashed potatoes & farmer's market vegetables
\$26

Ventura Beach Linguini

Linguini with fresh fish, shellfish & roasted san marzano tomato sauce
\$28

Pierano's Cioppino

Fresh fish, shellfish, safron-fennel broth with grilled bread & red pepper rouille
\$28

Vegetable & Barley Risotto

Grilled farmer's market vegetables over pearl barley risotto
\$18

Gnocchi

Lemon zest, cracked olives, cold pressed olive oil, capers & grana padana
\$20



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PEIRANO'S

Specials

FIRST TASTES

Shawarma Wrap

Filet mignon slices marinated in Lebanese spices, sauteed in olive oil and wrapped in a fresh flour tortilla with tomatoes, lettuce and Tahini.

\$15

SALAD

Greek Salad

Chopped romaine lettuce, tomatoes, onions, cucumbers and feta cheese, tossed in olive oil vinaigrette.

\$10

FORK & KNIFE

Sheppard's Pie

Small lamb cubes browned and cooked in celery, carrot, onion, wine, worcestershire, bay leaves, red wine and tomato paste. Topped with mashed potatoes and baked to perfection. Served with sauteed peas.

\$26



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Reservations 805.648.4853 • 204 East Main Street, Ventura

www.peiranos.com • www.facebook.com/Peiranos



“One World Many Flavors”

Desserts

Crème Brulee of the Day

9

Jazz and Honey Crisp Apple Pie with Vanilla Whipped Cream

9

Molten Dark Chocolate Cake with Mandarin Orange Sorbet

10

Assorted Seasonal Berries

9

Banana- Bourbon Bread Pudding with Caramel Sauce and Whipped Cream

9

Sea Salt- Caramel and Vanilla Bean Crunch Cake

9