



"One World Many Flavors"

Lunch Menu

First Tastes

Stuffed Dates

gorgonzola stuffed dates wrapped in bacon with balsamic molasses reduction

9

Shrimp & Feta Rolls

w/ pico de gallo & avocado

10

Garlic Seared Shrimp & Scallops

w/ wild mushrooms in a marsala onion reduction

15

Prawns & Chorizo

sauteed prawns with spanish chorizo & gigantes white beans

12

Chicken Skewers

grilled chicken breast marinated in imported spices w/ garlic, yogurt sauce

10

Chard Chips

w/ crushed walnuts, sherry vinegar & sea salt

9

Tuna Tataki

w/ red miso vinaigrette, yuzu caviar & mirin macerated cucumbers

12

Calamari

fried channel islands calamari w/ a saffron-smoked paprika laced tomato coulis

11

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 w/ balsamic molasses reduction

12

Daily Charcuterie

selection of cured & smoked meats, artisan cheese, cornichin, olives & sliced baguettes

16

Baba Gannoush

roasted eggplant blended w/ sesame paste, lemon, garlic & olive oil. served w/ house made baked flat bread

10

Hummus

homemade blend of garbanzo beans w/ sesame paste, lemon, garlic & olive oil. served w/ house made baked flat bread

10

Peirano's Red Spread

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

10

Labneh

yogurt cheese spread topped w/ olive oil. choice of pico de gallo or cured olives. served w/ house baked flat bread

8

Meza Sampler

chicken skewers, baba gannoush, labneh, tabbouleh. served w/ house baked flat bread

15

Vegan Meza Sampler

falafel, hummus, tabbouleh & peirano's red spread. served w/ house baked flat bread

15

Olive & Pickle Platter

9

Peirano's Bruschetta

tomato, basil, and garlic bruschetta served on house-made crostini

7

PEIRANO'S

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PEIRANO'S

Specials

FIRST TASTES

Stuffed Eggplant

Stuffed with mozzarella cheese, tomatoes & pine nuts
\$9

SALAD


Purslane and Baby Greens

Tossed with cucumbers, onions, fresh garlic, marjoram,
thyme and crispy pita chips in a elmon olive oil dressing.
\$10

FORK & KNIFE

Lemon & Rosemary T Bone Steak

Grilled and served with local seasonal vegetables
and corn on the cob rubbed in a shallot-thyme butter.
\$34



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