



# LA PERLA

R I S T O R A N T E



## “WELCOME LA PERLA”

Indulge in the taste of Italy with our authentic dishes, crafted with care and attention to detail. From our kitchen to your table, we bring you the finest Italian flavors to savor and enjoy.

## SOUP OF THE DAY

---

## APPETIZERS

---

### Bruschetta Pâté De Luxe

Rabbit liver pâté flavored with kimchi, honey cream cheese, cherry tomatoes, arugula sprouts, and toasted sunflower seed bread.

### Bruschetta Dell'emozione

Oven-toasted bread slices topped with sun-dried tomatoes and cheddar cheese.

### Fish And Chips

Haddock fillet, homemade French fries, and tartar sauce.

## SALADS

---

### Garden Greens Salad

Mixed garden greens, cherry tomatoes, and sun-dried tomato balsamic dressing.

### Steak Caesar Salad

Crispy romaine lettuce, garlic croutons, Parmesan cheese, and homemade Caesar dressing.

*Caesar Cardini used all his skill to create a unique salad from the last remaining ingredients in his pantry—one that has become among the most popular in the world today. Almost everyone has either tasted the legendary flavor of Caesar Salad themselves or at least heard of it.*

### Arugula Salad with Balsamic (V)

With plum tomatoes, Parmesan cheese, and extra virgin olive oil.

---



# PASTAS

---

## Linguine Alla Chitarra

With aioli sauce, calamari, and shrimp.

## Penne Arrabbiata Piccante

With smoked spicy tomato sauce, olive slices, and Parmesan cheese.

# SANDWICHES

---

## Green Delight from the Sea

Whole wheat bread, avocado mash, smoked salmon slices, nigella seeds, cherry tomatoes, and arugula sprouts.

## Mediterranean Pearl

Oven-baked focaccia bread, labneh cheese, caramelized fig slices, honey, sesame, fresh thyme, and arugula sprouts.

# BURGERS

---

## Cheeseburger

Homemade grilled burger patty, pickles, tomato, lettuce, coleslaw, and French fries.

*Hamburgers have undergone a long journey to reach their current form, with origins dating back to the 1st century AD.*

## Bazlama Steak Burger

Grilled sirloin slices, cream sauce, coleslaw, mozzarella cheese, tomato, and French fries.

## Kentucky Chicken Burger

With avocado tartar, lettuce, Louisiana mayonnaise, pickles, and French fries.

*Prepared with fresh chicken and a flavorful spice mix, our Kentucky Fried Chicken Burger is a must-try specialty at Ela Excellence.*



Gluten



Egg



Dairy  
Lactose



Fish



Crustacean



Tree  
Nuts



Mustard



Vegetarian



Susame



Hot pepper



Carrot

# PIZZA

---

## Pizza Napoli (V)



With mozzarella cheese, tomato sauce, fresh thyme, basil leaves, and extra virgin olive oil.

*This pizza originated in July 1889, during Queen Margherita of Savoy's visit to the Brandi Pizzeria in Naples.*

## Pizza Margherita (V)



With bufalo mozzarella cheese, tomato sauce, and fresh thyme.

*According to official records, this world-renowned pizza was introduced in 1889 and has remained a global favorite ever since.*

## Pizza Peperoni & Bacon



With mozzarella cheese, tomato sauce, mushrooms, and jalapeño peppers.

## Pizza Vegetariana



With mozzarella cheese, tomato sauce, zucchini, carrots, mushrooms, corn, and avocado.

## Smoked Salmon & Shrimp Pizza



With mozzarella cheese, smoked salmon, shrimp, tomato sauce, red onions, and capers.

# MAIN COURSES

---

## Lombardian-Style Lamb Chops



With oven-baked eggplant, Keşkek Arancini, and tapenade sauce.

## Chicken Saltimbocca



With porcini ragout and gravy sauce.

## Branzino Aromatico



Fresh herb-infused sea bass fillet, served with sautéed spinach and lemon cream sauce.

# DESSERTS

---

## PROFITEROLES (V)



With chocolate sauce.

## Ice Cream Selection



## Seasonal Fruits



Gluten



Egg



Dairy  
Lactose



Fish



Crustacean



Tree  
Nuts



Mustard



Vegetarian



Susame



Hot pepper



Carrot