

Welcome to Ada's Restaurant & Bar

\$35 Three Course Meal

App's

RAINBOW OLIVE TAPENADE

Cracked Black And Green Olives, Charred Red Bell Peppers, Capers, Sundried Tomatoes, Lemon Juice, Italian Parsley, Garlic, Olive Oil, Drizzled Pomegranate Molasses, And Come With Sliced Grilled Baguette (VG)

MUHAMMARA DIP

Charred Red Bell Peppers, Olive Oil, Roasted Walnuts, Pomegranate Molasses and Grilled Baguette (VG)

EZO - GELIN (red lentil) SOUP

Bulgur, Rice, Red Lentils, Garlic, Chili, Onion, Olive Oil, Tomatoes Paste, Red Bell Peppers, Carrots, Come with Browned Olive Oil- Mint Sauce. (VG)

Entrée'

STUFFED EGG PLANT (karni yarik)

Pan-Fried Eggplant, Spiced Certified Angus Ground Beef, Caramelized Onions, Garlic, Anaheim Pepper, Tomatoes Wedge, Come with Jasmine Rice Pilaf and Arrabbiata Sauce.

PRIME TENDERLOIN (Sish Kebab) SKEWER 8oz

Grilled Strips cut skewer tenderloin Meat, Come with Organic Green Mixed Salad, Balsamic Dressing, Jasmine Rice Pilaf and Arrabbiata Sauce.

TURKISH BEEF DUMPLINGS (Manti)

Turkish Spiced Angus-Ground Beef Ravioli, Garlic Yogurt sauce with Browned Butter mint Sauce.

Vegetarian or Vegan Entrée

ALMOND RICOTTA RAVIOLI

Artichokes, Bell Peppers, Sweet Peas, Cherry Tomatoes, Mint Chiffonade and Pomegranates Molasses. (VG)

VEGETABLE STUFFED EGGPLANT (imam Bayildi)

Pan-Fried Egg Plant, Stuffed with Fresh Cherry Tomatoes, Wala-Wala Onions, Bell Peppers, Fennels, Garlic, Olive Oil, Italian Parsley, come with Arrabbiata Sauce and Arancini Cake. V. or (VG)

Dessert

HOUSE MADE-PISTACHIO BAKLAVA

Filo Sheet, Roasted Pistachio, House made Syrup (no Glycose-Honey) V

OVEN ROASTED "MASTIC" RICE PUDDING

Jasmine Rice, Organic Whole Milk, Sugar, Real Vanilla Beans, Come with Roasted Hazel Nuts (GF)