Welcome to Ada’s Restaurant & Bar/ 3 courses $50

App’s

SAVORY CHEESE PASTRY (Su Boregi)
22 Layer savory Baklava sheets with Feta and Parmesan cheese in, come with Arrabbiata sauce (VG)

STUFFED GRAPE LEAVES (Dolmas)
Caramelized onion, Mint, Jasmine Rice served with Garlic Yogurt and roasted Pine nuts (VG or V)

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’

SEA BASS
7oz Pan-Roasted Skin on Boneless Branzini (from Turkey) come with pilaf, Seasonal Vegetable and Lemon-Safran beurre Blanc sauce

GRILLED TENDERLOIN MEDALLIONS
7-8 oz Tenderloins, four cheeses scallop potatoes, Seasonal Vegetable and Mushroom marsala sauce

TURKISH BEEF DUMPLINGS (Etli Manti)
Turkish Spiced Angus-Ground Beef Ravioli, Garlic Yogurt sauce with Browned Mint oil drizzles

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 Jasmine Pilaf. V. or (VG)

Dessert

HOUSE MADE-PISTACHIO BAKLAVA
52 Fresh baklava Sheet, Roasted Pistachio, House made Syrup (no Glycose-Honey) V

Pistachio Kataifi
Pan-Roasted, golden and Krispy Come with center of Pistachio-Traditional Turkish dessert.