

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 .