

ADANA

RESTAURANT

Appetizer

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| Labneh & Za'atar Goat cheese, kefir cheese, za'atar, aleppo pepper, olive oil. | 14 |
| MARINATED OLIVES Olives, citrus, sheep's feta, olive oil | 10 |
| Cheese Platter Armenian string cheese, feta cheese, assorted greens. | 25 |
| BBQ. Vegetarian Salad Eggplant, tomatoes, bell peppers, onions. | 12 |
| Vinaigrette Beetroot, red beans, potatoes, pickles, parsley, cilantro, olive oil. | 12 |
| Beetroot & Pomegranate Beetroot, walnuts, pomegranates, garlic, vinegar, olive oil | 14 |
| Dolma Grape leaves stuffed with rice, herbs, spices (6 pcs) | 12 |
| Hummus Garbanzo beans, tahini, garlic, lemon juice. | 12 |
| Beetroot Hummus Mushrooms, beetroot, Creme, dill | 15 |
| Yogurt & Cucumber Dip Yogurt, shredded cucumbers, herbs. | 12 |
| Masta & Moosir Yogurt, shallots. | 12 |
| Pickled Vegetables pickled carrots, cabbage, celery, cucumbers. | 12 |
| Moutabal Charbroiled eggplant, tahini, garlic, spices. | 12 |
| Eggplant Dish (Kashk-e Bademjan) Fried eggplant, condensed yogurt, fried onions, fried mint. | 14 |
| Adjika Blended bell pepper, carrot, garlic, spices. | 12 |
| Pasuts Dolma Cabbage leaves, pickled cabbage, olive oil, lentil, red kidney beans, garbanzo beans, tomatoes. | 12 |
| Spicy Olive Dish olives, walnuts, parsley, tomato sauce, spices. | 12 |

Savory Shareables

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| Cheese Roll (Boreg) Turnovers stuffed white cheese, pan fried. (4 pcs) | 12 |
| Potato Roll Puff pastry filled with potato. Pan fried. (4 pcs) | 10 |
| Blinchiki Blini turnovers with ground beef, spices. Pan fried. (4 pcs) | 12 |
| Chicken Pelmeni (Dumplings) Dough stuffed with chicken, spices. Pan fried. (6 pcs) | 10 |
| French Fries | 10 |
| Spicy Potatoes Crispy potato, special spices. | 14 |

Specialty Mezze

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| Oyster Mushrooms Lovage & avocado purée, sumac, meyer lemon, cilantro | 18 |
| Grilled Shrimp Harissa marinade, cured zucchini, cucumber tzatziki, fresh herbs, lime | 30 |
| Fried Quail chili oil, tomatoes, cucumber, raita, rose petal, cilantro, fried mustard seeds. | 20 |
| Kofta Lean beef, crushed wheat, stuffed with ground beef. (4 pcs) | 18 |
| Pork Belly (Armenian style BBQ) Pork belly skinless, potato. | 20 |
| Armenian Manti Dough filled with ground beef, spices, yogurt sauce, tomato sauce. | 15 |

Vegetarian Entrees

Vegetarian Combo Plate 20
Hummus, vinaigrette (beetroot), tabbouleh, 2 falafels.

Falafel Plate 20
Fried eggplant, salad, hummus.

Salads

Greek Salad 18
Greek olives, onions, tomatoes, cucumber, feta cheese. Add protein: Chicken +6 | Beef +12.

Tabbouleh 16
Parsley, green onions, tomatoes, cracked wheat, olive oil, lemon.

Persian Salad 16
Tomatoes, cucumbers, onions, herbs, olive oil, lemon.

Fattoush Salad 16
Verdolagas, tomatoes, cucumbers, radish, herbs, feta cheese, pita chips, lemon, pomegranate, molasses.

Adana Avocado Salad 16
Avocado, onions, herbs, garlic, lemon, olive oil.

Red Cabbage Beetroot Salad 16
Carrot, red cabbage, beetroot, cilantro, parsley, pomegranate.

Soups

Ash-Reshteh 12
herbs, kidney beans, lentils, garbanzo beans, noodles, fried onions, garlic, creamed whey.

Vospov Soup 10
Lentil soup with vegetables (Vegetarian favorite).

Spas 10
Yogurt, barley, green onion, cilantro. served hot or cold. Add: 2 Koftas +8.

Stews

Tadig served with stew 16
Rice crust, choice of stew (Ghormeh Sabzi or Gheimeh)

Khoresh Ghormeh Sabzi 23
Stew of chunks of beef, chopped green vegetables, beans, served with rice.

Khoresh Gheimeh Bademjan 23
Eggplant, beef, tomato sauce, split peas, served with rice.

Flavored Rice

Substitute specialty Persian rice for

Zereshk Polo 3
Rice mixed with barberries

Baghali Polo 3
Rice mixed with dill and lima beans

Albaloo Polo 3
Rice mixed with black cherries

Shirin Polo 5
Orange peel, almonds, sweet and sour sauce

Tadig 10
Rice crust

Drinks

Soda 4

Still or Sparkling Water 8

Yogurt Drink 5

Coffee / Tea 5

Specialty Entrée

Adana Filet Sauté 30
Filet mignon sautéed, tomatoes, onions, pepper paste, served with achar(wheat groats) and sautéed mushrooms.

Entrées

All entrées are served with basmati rice, grilled tomato, and Anaheim pepper.

Beef

Soltani Kabob 42
Combination of filet mignon, koobideh kabob. Charbroiled.

Barg Kabob 36
tender filet mignon, house seasoning. Charbroiled.

Shish Kabob 28
House marinated chunks of beef flap meat. Charbroiled.

Koobideh Kabob (Two Skewers) 22
Ground beef, house spices. Charbroiled

Combination (Beef, Chicken, Luleh) 30
2 beef chunks, 2 chicken thigh chunks skewered and 1 luleh skewer, special spices.

Lamb

Lamb Chops Kabob 42
Lamb chops, house marinated. Charbroiled.

Chicken

Chicken Breast Kabob 22
Boneless chicken breast, house marinated. Charbroiled.

Chicken Thigh Kabob 22
Boneless chicken thigh, house marinated. Charbroiled.

Chicken Koobideh Kabob (Two Skewers) 22
Ground chicken, house spices. Charbroiled.

Full Hatam (Cornish Hen) 24
Whole cut skinless cornish hen, house marinated. Charbroiled.

Pork

Pork Baby Back Ribs Kabob 25
Pork ribs, house marinated. Charbroiled.

Fish Entrées

All fish entrées are served with noodles mixed with rice and a cabbage salad.

Fish

Pan Fried Trout 30
Whole deboned trout, tomatoes, onion, anaheim pepper, tomato paste, butter, tarragon.

Prepared in a pan.

Salmon Filets 30
Salmon filets, house marinated. Charbroiled.

Branzino 35
Whole branzino deboned, house spices. Pan Fried.

Desserts

Baklava 5

Honey Cake 12

Adana's Cookie 4

Mango Sorbet 7

Faloudeh (Noodle Sorbet) 8

Ice Cream (Rosewater Pistachio) 7