



FROM ETHIOPIA TO ASBURY PARK, WITH LOVE.

Feel free to ask questions, eat with your hands, and make yourself at home.
Here, you are family, and we are delighted to have you.

MABAYA - APPETIZERS

EMPANADAS

savory fried pastry served with homemade sauce
CHICKEN - BEEF
\$3.50

PASTEL EN HOJA

green banana wrap with mashed plantains and beef
\$6.00

PASTELON

yellow plantains layered with ground beef and cheese
\$7.00

TOSTONES WITH SHRIMP

fried green plantain slices topped with succulent shrimp
6 PCS.
\$12.00

MOFONGO

fried mashed green plantains with garlic and chicharron
Traditional \$8.00 Vegan \$7.00

YUCCA CAKES

lightly fried, served with Ada's Dominican Salsa
Traditional or Vegan \$10.00

VEGAN EMPANADA

Ethiopian spiced vegetable fritters, house dipping sauce
3 PC \$12.00

SHORBA - SOUP

SOUP OF THE DAY

please ask your server for today's selections
VEGAN OPTION ALWAYS AVAILABLE

Cup \$6.00 Bowl \$8.00

SELATA - SALADS

HOUSE SALAD

a classic romaine salad with onions and tomatoes
tossed with special house dressing ... simple but sublime
\$7.00

BEET SALAD

chilled cooked beets and raw onions, lightly pickled in
oil and vinegar, with Ethiopian spices
\$8.00

GRILLED CHICKEN BREAST SALAD

crispy romaine, tomatoes, cucumbers, onions topped with
grilled chicken breast and house dressing
\$12.00

AZIFA

traditional Ethiopian salad of whole lentils, onions, tomatoes
and jalapeños with olive oil and lime dressing
\$7.00

AVOCADO SALAD

avocados with red onion, tomatoes and jalapeños
served over a bed of crisp lettuce with house dressing
\$10.00

SKIRT STEAK SALAD

mixed field greens, red onion, tomatoes and green pepper
with sliced grilled skirt steak and house dressing
\$14.00

SANDWICHES (EMPAREDADOS)

CUBANO

classic pork, ham, Swiss cheese, pickle, mustard and mayo
\$12.00

GRILLED CHICKEN (PECHUGA DE POLLO)

juicy grilled chicken breast with lettuce, tomato and mayo
\$11.00

STEAK (BISTEC)

shredded steak with peppers, onions,
lettuce, tomatoes and mayo
\$13.00

FRIED CHICKEN (PECHUGA DE POLLO EMPANIZADO)

breaded fried chicken breast, lettuce, tomato and mayonnaise
\$11.00

HAM AND CHEESE (JAMON, QUESO Y TOMATE)

ham and cheese with tomato and mayonnaise, Dominican style
\$11.00

ADA'S CHEESE STEAK

perfectly seasoned steak with Ethiopian spices,
topped with grilled onions, mayonnaise and Swiss cheese
\$13.00

all sandwiches served with your choice of French fries, tostones or maduros

PLEASE SEE OUR SPECIALS MENU FOR MORE SELECTIONS

ERAT -- ENTREES

MEAT SELECTIONS

ALL ENTREES ARE SERVED ON
HOMEMADE INJERA, WITH SALAD

SIGA - BEEF

1 - YE SIGA TIBS [MILD OR SPICY]

tender beef sautéed with onions, peppers, garlic and tomatoes
\$19.00

2 - ADA'S SPECIAL YE SIGA TIBS

lean beef marinated in our special sauce; sautéed
with onions, rosemary, tomatoes fresh garlic & ginger
\$21.00

3 - KEY WOT

tender beef cubes sautéed in spicy Ethiopian butter and
stewed in red pepper sauce with onions, garlic & ginger
\$21.00

4 - MINCHET ABISH

lean ground beef braised in a mild turmeric, ginger & garlic sauce
\$19.00

5 - GOULASH

lean beef, tomatoes, onions, peppers, garlic, ginger & rosemary
\$21.00

DORO - CHICKEN

6 - DORO TIBS [MILD OR SPICY]

sautéed chicken with onion, pepper, tomato, garlic & ginger
\$17.00

7 - DORO WOT [SPICY]

tender chicken leg and thigh sautéed in seasoned Ethiopian
butter; stewed in red pepper sauce with onions, garlic & ginger,
served with hard-boiled eggs simmered in the same sauce
\$22.00

8 - DORO WOT ALITCHA [MILD]

exquisitely flavored and mild chicken simmered in
tomato sauce, served with hard boiled eggs
\$22.00

BEG - LAMB

9 - BEG TIBS [MILD OR SPICY]

sautéed lamb with onion, pepper, tomato, garlic & ginger
\$25.00

EXTRA INJERA - \$3.00

VEGETABLE SELECTIONS

ALL OUR VEGETABLE ENTREES ARE VEGAN,
SERVED ON HOMEMADE INJERA.

ATAKILT - VEGETARIAN

10 - KIK ALITCHA

split yellow peas in mild turmeric,
garlic, ginger & tomato sauce

11 - MESIR WOT [SPICY]

split lentils simmered with onions,
garlic, ginger & berbere spice

12 - ATAKILT WOT

potatoes, carrots & green beans
with garlic, onion & pepper

13 - GOMEN

collard greens stewed with onion,
ginger, garlic & tomato

14 - TIKIL GOMEN

cabbage, onion, ginger & garlic in a
sweet, mild turmeric sauce

15 - SHIRO

a medium thick, mildly spicy sauce made with
chick pea flour, minced onions, tomato & spices

16 - DUBA WOT [AVAILABLE IN SEASON]

sweet and savory stew of tender pumpkin in
a mild turmeric, onion & ginger sauce

CHOICE OF 2 VEGETABLES \$12.00

CHOICE OF 3 VEGETABLES \$18.00

CHOICE OF 5 VEGETABLES \$28.00

PLATTERS FOR SHARING

SERVED WITH INJERA,
HOUSE SALAD AND BEET SALAD

17 - MEAT SAMPLER #1

your choice of 2 meats plus 2 side vegetables,
\$52.00

18 - MEAT SAMPLER #2

your choice of 3 meats plus 4 side vegetables
\$72.00

19 - VEGETABLE SAMPLER

your choice of 6 vegetables
\$34.00

DESSERTS

FLAN

caramel or coconut -- a smooth and rich classic
\$4.00

TRES LECHES CAKE

authentic recipe ... moist and delicious
\$4.00

DOMINICAN

ENTREES

SERVED WITH ANY ONE SIDE ORDER

1 - POLLO GUISADO (CHICKEN STEW)

\$14.00

2 - RES GUISADO (BEEF STEW)

\$15.00

3 - MEDIO POLLO (HALF CHICKEN)

\$15.00

SERVED WITH CHOICE OF WHITE OR YELLOW RICE WITH PEAS
AND SWEET OR GREEN PLANTAINS

4 - PECHUGA AL AJILLO (GRILLED CHICKEN)

\$16.00

5 - BISTEC CON CEBOLLAS Y PIMIENTOS (PEPPER AND ONION STEAK)

\$16.00

6 - CHURRASCOS (GRILLED SKIRT STEAK WITH SALSA)

\$20.00

7 - CHULETAS DE CERDO (FRIED PORK CHOPS)

2 PC \$16.00

8 - PERNIL AL HORNO (ROASTED PORK)

\$18.00

9 - CAMARONES AL AJILLO (SHRIMP IN GARLIC OR PAPRIKA SAUCE)

\$18.00

10 - TILAPIA SALTEADA (SAUTÉED TILAPIA)

\$18.00

11 - BACALAO EN SALSA ROJA (COD IN RED SAUCE)

\$18.00

12 - CHICKEN FINGERS AND FRIES

\$11.00

SIDE ORDERS (ACOMPANANTES)

PLATANOS FRITOS (PLANTAINS)

Maduros, sweet plantains or Tostones, savory plantains

\$7.00

PAPAS FRITAS (FRENCH FRIES)

crispy and tender, lightly salted

\$6.00

ARROZ CON FRIJOLE (RED BEANS AND RICE)

Ada's famous red beans and rice ... vegan heaven

\$7.00

ARROZ AMARILLO CON GANDULES (YELLOW RICE & PEAS)

rice with hearty pigeon peas

\$7.00

YUCCA HERVIDA (BOILED YUCCA)

simply delicious, creamy chunks of yucca

\$7.00

VEGETALES AL SARTEN (SAUTÉED MIXED VEGETABLES)

seasonal vegetables sautéed in butter or olive oil

\$7.00

ANY ETHIOPIAN VEGETABLE

\$6.00

ADA'S GOJJO

MOFONGO

SERVED WITH HOMEMADE SAUCE

... WITH CHICHARRON

\$14.00

... WITH FRIED PORK CHOPS

sautéed with onion and pepper sauce

\$15.00

... WITH GRILLED CHICKEN BREAST

sautéed with garlic sauce

\$14.00

... WITH PERNIL

served with onions and peppers

\$16.00

... WITH BACALAO, DOMINICAN STYLE

with red sauce, onions, peppers & cilantro

\$16.00

... WITH SHRIMP

in red paprika sauce, with onions & peppers

\$18.00

... WITH SAUTÉED TILAPIA FILLET

in red paprika sauce, with onions & peppers

\$19.00

... WITH GRILLED SKIRT STEAK

served with house salsa

\$19.00

BEVERAGES (BEBIDAS)

SODA	\$2.50
ICED TEA	\$3.00
LEMONADE	\$3.00
TAMARINDO	\$3.00
PASSION FRUIT	\$3.00
HOT TEA	\$2.50
COFFEE (reg / decaf)	\$2.50
ESPRESSO	\$3.00
HOT CHOCOLATE	\$3.00