

TimeOut

NEW YORK

SUMMER PREVIEW
DOUBLE ISSUE

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JUST OPENED



Miss Ada

NO, MISS ADA isn't the name of some chef's grade-school teacher. Rather, it's a playful twist on the phonetic pronunciation of *misada*, the Hebrew word for "restaurant." At this Fort Greene spot, Israeli-born chef Tomer Blechman (Bar Bolonat) combines his Latvian heritage with Mediterranean cooking: Dishes include masabaha hummus with charred ramps, herring crostini with arugula, and a kebab burger with bone marrow.

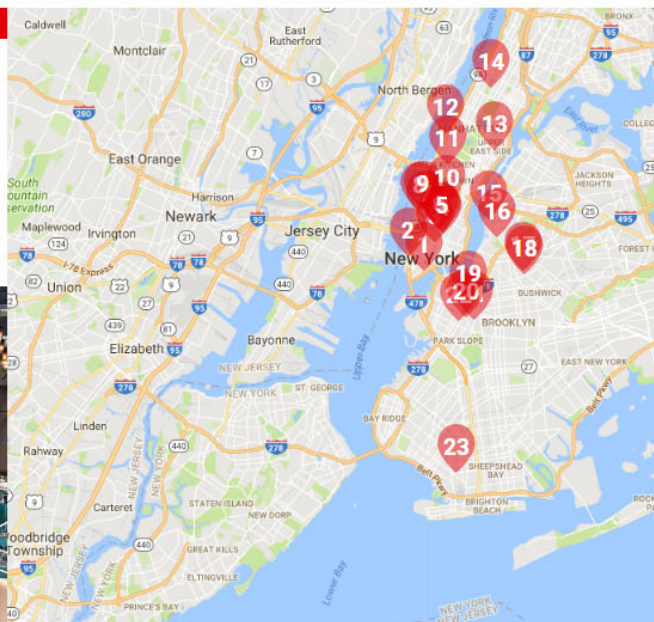
→ 184 Dekalb Ave, Brooklyn (917-909-1023, missadany.com)

All One

23 Lovely Outdoor Dining Spots in New York City

Get outside!

by **Patty Diez** | May 26, 2017, 2:00pm EDT



19 Miss Ada

This Fort Greene newcomer features a lovely backyard garden where the kitchen crew is growing herbs to cook your dinner. It's super quiet and actually feels like you're dining in someone's backyard. The team plans to fire up a smoker once summer officially gets going.











Photo: Miss Ada

OPENINGS

A Charming New Brooklyn Restaurant Specializes in Modern Middle Eastern Food

By Chris Crowley

May 15, 2017
12:52 pm

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Hummus three ways, chicken liver with caramelized onion, maabatah with charred ramps and pickled cauliflower, and meshuheet with dry-aged beef and rose ethanol. Photo: Melissa Horn

Could this be the start of a moment for upscale Israeli food in New York? Hot on the pita-crumb trail of *Nur*, the American debut of Israeli celebrity chef Meir Adoni, *Miss Ada* has opened in Fort Greene. (Not to mention last year's arrival of hummus specialist *Dinner*.) Featuring a partly open kitchen and a backyard for summer, it comes from two veterans of the city's dining scene: general manager Idan Bitton, who logged time at *Spice Market* and *Joseph Leonard*, and chef-owner Tomer Elechman, an alum of New York standbys like *Lupa* and *Bar Bolonat*.

This is mostly Middle Eastern in spirit, with a few Eastern European ingredients like smoked herring, alongside three types of hummus, homemade labneh, and grilled octopus with tahini. But it also covers the bases of a New York neighborhood spot with straightforward entrees like brick chicken with chug and, soon, a dry-aged "Kebaburger" with caramelized onions and rosemary fries. To complement the savory menu, consulting pastry chef Rebecca Eichenbaum (currently of *Mettl*) has created a menu featuring the phyllo pastry knafeh with goat cheese, and sfganiyot with strawberry jam and sumac.



Hanger steak with baby carrots, ramps, and sauerkraut. Photo: Melissa Horn



House labneh with radish, magran, and za'atar. Photo: Melissa Horn



Knafeh, a type of sweet phyllo pastry, with goat cheese and lavender honey. Photo: Melissa Horn



Cocktails include the Ada-Rama with rye, Tuzi, Corbato, and Chertreuse. Photo: Melissa Horn

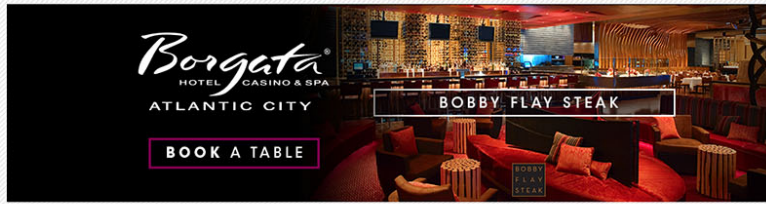


Great for sharing hummus. Photo: Melissa Horn



Have a drink. Photo: Melissa Horn

Miss Ada, 184 DeKalb Ave., nr. Carlton Ave., Fort Greene; 927-909-1023

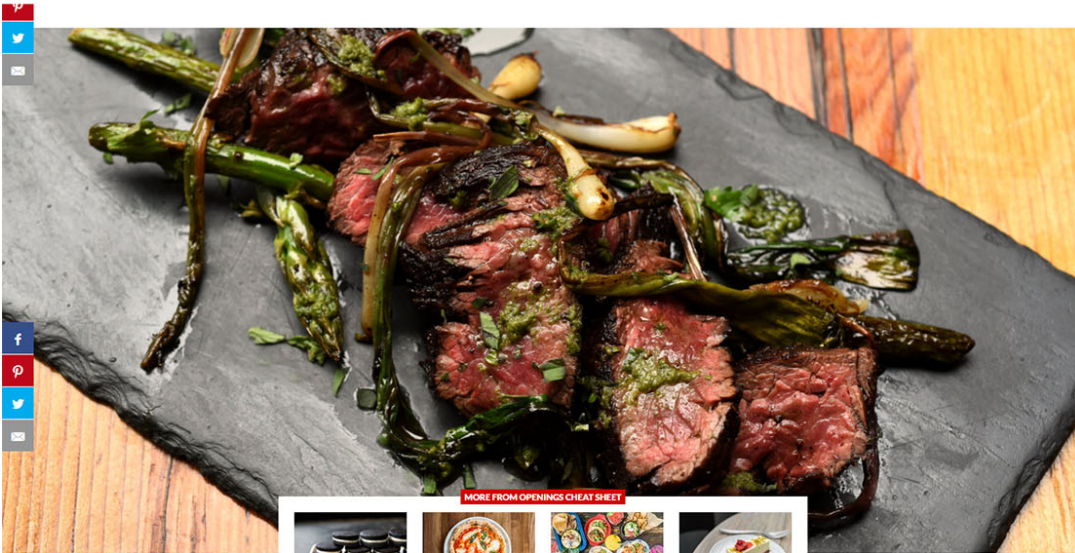


FOOD & DRINK

NYC'S BEST NEW BARS & RESTAURANTS THAT OPENED IN MAY



By LUCY MEILUS
Published On 05/30/2017
@lucymeilus



MORE FROM OPENINGS CHEAT SHEET



The Best Bars And Restaurants That Opened In SF In April



LA's Best Restaurant & Bar Openings Of April 2017



The Best Bars And Restaurants That Opened In Chicago In April



The Best NYC Bar And Restaurant Openings From April

MISS ADA | MICHAEL TULIPAN



May brought New York a mix of unbearably hot mid-August temps and cold rain, which seems like the correct response to a month that kicked off with Justin Timberlake memes. Luckily, the bad weather didn't stop a handful of great new restaurants from opening. From a brand-new food hall to Major Food Group's much-anticipated Four Seasons takeover, these are NYC's best new bars and restaurants from May.



MICHAEL TULIPAN

MISS ADA

FORT GREENE

From Chef/owner Tomer Blechman (previous of Lupa, Gramercy Tavern & Cookshop), this modern Israeli restaurant, complete with a 30-seat backyard, offers fresh takes on traditional Middle Eastern dishes, like homemade labne, grilled octopus, and three types of hummus. Be sure to kick your meal off with a shot of vodka with pickled mushroom -- an ode to Tomer's Russian relatives.



food + drink • drink

Scope out Brooklyn's Best Spring Cocktails

BY SARAH ZORN

June 1, 2017

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When it comes to blink-and-you'll miss it spring, you'll want to consume its endowment of transcendent produce as often as you can, and in as many permutations as possible. So be sure to visit bars and restaurants intent on funneling the garden to your glass, from Olmsted and its sweet pea and sake tippie, to Motel Morris and their strawberry-balsamic drink.



Miss Ada

Modern Middle Eastern cuisine is definitely having a moment, as further evidenced by the Brooklyn opening of Miss Ada, a pseudo Israeli stunner from a Lupa and Bar Bolonat vet, offering Masabaha Hummus with charred ramps, Kebab Burgers moistened with bone marrow, and a slew of exciting cocktails. Dig the "Once Upon a Thyme" comprised of herbs, gin and lime, and a perfumed Lavender Old Fashioned, finished with bourbon and orange peel.

184 Dekalb Ave, (917) 909-1023



#GothamFoodNews: Grand Central's Iconic Bar Reopens; Maison Premiere Hosts Annual Memorial Day Party

By Bao Ong | May 23, 2017 | [Food & Drink](#)

[Miss Ada](#) Offers a Modern Spin on Traditional Israeli Dishes



At Miss Ada, chef and owner Tomer Blechman brings a touch of the Mediterranean to Fort Greene, Brooklyn, with a cozy space that also features a backyard filled with herbs and plants. Whether you order the lamb shawarma salad or baba ganoush, you'll find a modern spin on Israeli and Middle Eastern cooking here. There's also a touch of Russian tradition (Blechman's family is Russian, though he was born in Tel Aviv) here if you'd like to start a meal with a shot of vodka with a pickled mushroom. *184 Dekalb Ave., 917-909-1023*

Israel Meets Latvia With Opening Of Miss Ada In Fort Greene

BY [NELL CASEY](#) IN [FOOD](#) ON [MAY 11, 2017 2:45 PM](#)



([Michael Tulipan](#))



The cuisines of the Middle East and the Baltic region engage in an elegant dance beginning Thursday at Fort Greene's newest restaurant [Miss Ada](#). Bar Bolonat, Gramercy Tavern and Maialino vet Tomer Blechman mines Israeli cuisine for inspiration, while bringing his Latvian roots into play as well. Herring meets hummus.

Though the chickpeas won't meet the fish 'til both are already in your belly, the menu deftly bounces around between the two cuisines. Herring crostini comes with arugula and scallions, while the hummus comes with chicken liver and caramelized onions. There are lighter dishes including a housemade labne seasoned with radish, marjoram and za'atar—the ubiquitous Middle Eastern spice blend packed with herbs, sesame seeds and other spices—and more robust ones, like the dry-aged kebaburger with bone marrow, caramelized onions and rosemary fries.

The space is blessed with a large backyard seating area decorated with murals by artist Abel Macias. A large bar has been installed, behind which head bartender Joshua Kim will mix cocktails and pour beers and natural wines. If you want to start a meal Russian-style, there's a shot of vodka with pickled mushrooms—forged by Blechman's uncle for the first run—available for you.

184 DeKalb Avenue, 917-909-1023, [missadanyc.com](#)

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FROM THE COVER

OPEN-AIR FARE



Hector Romero (far left) and Julian Liang share a pitcher to wash down beer-can chicken (below).

Room with a brew
Threes Brewing, 333 Douglass St., Gowanus; 718-522-2110, ThreesBrewing.com

"Being in a really dense urban environment, we all crave space," says Joshua Stylian, a Threes Brewing founder. So he's turned the Gowanus brewery's

(butcher shop the Meat Hook supplies the beef), nachos and more indulgent foods (\$6 to \$13) make it easy to while away hours under string



NEW YORK POST



Urban oasis
Miss Ada, 184 Dekalb Ave., Fort Greene; 917-909-1023, MissAdaNYC.com

Diners in Miss Ada's backyard enjoy the air scented by potted herbs, as well as dishes such as stracciatella with heirloom tomatoes (inset).

"Basically everybody that comes here ... wants to sit outside," says chef Tomer Blechman of his just-opened Fort Greene restaurant, which boasts a 750-square-foot back garden. "We made it a place where people can come and feel like they're in a different place, not really in New York. You get the experience of breathing in a different space." Cocktails, such as the Veridian (tequila, serrano pepper, cucumber, lime and cilantro, \$13) were designed to be drunk outside, while family-style Israeli dishes (\$5 to \$28) are meant to be eaten with fingers and shared. "You get a space to relax and be yourself," Blechman says. "Talk to the people around the table." Even backyard decorations play a role in the dining experience: The potted herbs around the garden scent the air and flavor certain dishes. "We use the lemon balm in whipped cream and the lavender for the Old-Fashioned," Blechman says.

Miss Ada, Drawing on Middle Eastern Flavors, to Open in Brooklyn

Off the Menu
By FLORENCE FABRICANT MAY 9, 2017



At Miss Ada, Tomer Blechman features Eastern European influences in dishes like herring crostini and shots of vodka garnished with pickled mushrooms. Krista Schlueter for The New York Times

Headliner

MISS ADA The chef Tomer Blechman, whose résumé includes Lupa, Bar Bolonat and Maialino, looked to the Hebrew word for restaurant, “misada,” when naming his new place. His cooking pulls from the Middle East, with labneh, sumac, tahini and schug, a spicy Yemenite sauce, playing a role. The result is appealing but hardly everyday, with dishes like charred eggplant with ginger aioli, mussels with harissa, and swordfish with sumac, spring onions and asparagus. Mr. Blechman’s parents are from Riga, Latvia, and Eastern European influences shine through in dishes like herring crostini and shots of vodka garnished with pickled mushrooms. The room is finished in wood and has a marble bar. An inviting backyard has 30 seats and a street-art mural on the rear wall. The manager, Idan Bitton, attended the Culinary Institute of America with Mr. Blechman. (Opens Thursday): 184 DeKalb Avenue (Carlton Avenue), Fort Greene, Brooklyn; 917-909-1023, missadany.com.

NEWS

Dining

The Best Things Our Editors Ate and Drank This Week

From pizza at Emmy Squared in Brooklyn to brown-butter lobster rolls at Eventide Oyster Co. in Portland, Maine

BY TEAM TASTING TABLE
7/13/17

SHARES
50



PRINT

SAVE



Photo: Andrew Bui

Here at *TT*, we're always looking to stick our forks into the latest and greatest dishes, no matter where we go. Hey, it's a tough job, but someone's got to do it. Thanks to the holiday weekend, many of us left the Big Apple behind in search of the best bites other cities have to offer. Read on to find out where we ended up.

Did you have an unforgettable meal recently? Let us know in the comments.

Hanger Steak with Carrots, Garlic Scapes and Schug

Miss Ada, Brooklyn, NY

My boyfriend and I decided to venture out of Manhattan to celebrate my brother-in-law's birthday with a feast of the food of our people. Israeli-born chef Tomer Blechman serves a full menu of modern Mediterranean dishes at Miss Ada, from a stellar baba ghanoush to the crispiest falafel you've ever had. But don't fill up too much on the incredible meze, because the hanger steak is a true highlight. I recommend making someone get the chicken, too, and split both (a pro move). —*Jake Cohen, Food Editor*



NYC

GUIDE:

The NYC Hit List: The Best New Restaurants In NYC



By Bryan Kim, Katherine Lewin, and Hillary Reinsberg



ADVERTISEMENT

PHOTO: KATIE FOSTER

Wondering where you should be eating in New York City right now? You're in the right place. The Infatuation Hit List is your guide to the city's best new restaurants.

And when we say "best new restaurants," we mean it. Because we've tried every single one of these places - and we've also left off countless spots that simply aren't as worthy of your time and money.

The Hit List is our record of every restaurant that's opened in the past year that we'd highly recommend you try. This guide is sorted chronologically, so at the top you'll find our latest entries to this list (the newest spots), and as you keep scrolling you'll find the places that are on the older side - but are great enough that we still haven't stopped talking about them.

New to The Hit List (as of 6/19): Emily, Egg Shop, Casa Publica, Fiaschetteria Pistoia, Babu Ji, Miss Ada

Some spots you might have heard about that didn't make the cut (click their names to learn more): 33 Greenwich, Iajaja, Otway, Alta Calldad, Little Tong, Lady's, Out East

Miss Ada

184 Dekalb Ave

MAP

Miss Ada might be the nicest new place to eat outside. This new Israeli Fort Greene restaurant has an awesome patio, and some good food to go with it. Get the octopus, and the hummus with lamb shawarma. We do wish the pita was served warmer and was also generally a little better, but when you're drinking a cocktail on a nice summer day here, you won't care too much about the bread.



PHOTO: MICHAEL TULLIPAN

MISS ADA

This Is Fort Greene Dating at Its Finest

Mediterranean Goodness on a Glorious Brooklyn Patio

BY ILANA DADRAS - MAY 16, 2017



It's Tuesday afternoon.

The kind of sunny spring Tuesday afternoon that may cause visions of tequila cocktails and hummus in a charming Brooklyn backyard to dance about in your head.

Of course, should any visions fail to dance, we have some of our own to share.

Also, glad you're not insane.

Anyway, on to Miss Ada. It's a promising new date spot for nights that require exceptional Mediterranean and it's open now in Fort Greene.

We see you coming here on a temperate evening not unlike tonight with someone you're quite fond of. We see you heading past the marble-topped wooden bar to peer into an open kitchen on your right, before marching straight out onto the back patio. We see you claiming a two-top and taking a moment to feel the open air swirl around you. We see you acquiring a couple of tequila-cucumber-serrano cocktails (they call them *Veridians* around these parts) and drinking them.

Then we see you ordering a whole lot of goodness crafted by their native-Israeli, Bar Bolonat-vet chef: [your menu's here](#), and you'd be all the wiser for having a look at it. But before that, we see you [heading into this slideshow](#), which will continue your hypothetical journey with visual accompaniments.

[See you on the other side.](#)



Ilana Dadras cannot discern between situations in which sarcasm is and is not appropriate. Her favorite things include mezcal cocktails, Big Sur and writing about herself in the third person.