

Middle Eastern Cuisine

Ney Restaurant

San Diego Restaurant week
SEPT 25 - OCT 2 - \$30 For Three Courses

1st Course - Choice of

HUMMUS or Spicy Hummus

A blend of chickpeas, tahini, fresh garlic, lemon, paprika, and Extra virgin olive oil

NEY STYLE GREEK SALAD

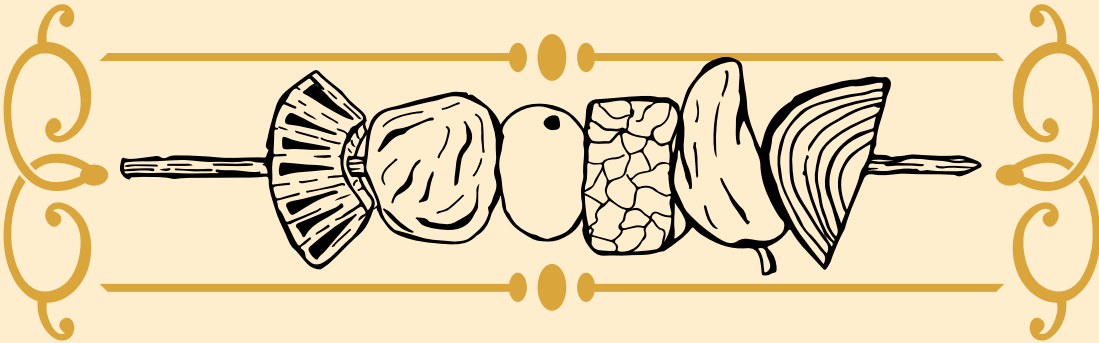
Tomato, red onions, cucumber, olives, capers, bell peppers, feta cheese, greek dressing, herbs

TABBOULEH

Chopped parsley, cracked wheat, tomatoes, onions, and fine dried mint. lemon juice and olive oil dressing

BEEF SHAWARMA FRIES

seasoned Fries, Beef Shawarma, assorted sauces & herbs



2nd Course - Choice of

LAMB QUZI (Slow Braised Lamb)

Rice topped with, slow braised lamb, pickles, and stew of the day

FILET MIGNON TIKKA

Marinated pieces of prime filet mignon and grilled veggies cooked over open fire, cabbage salad, choice of rice or fries

CHICKEN TIKKA

Succulent marinated pieces of Organic boneless chicken and grilled veggies cooked over open fire. cabbage salad, garlic sauce, choice of rice or fries

SALMON TIKKA

Spiced wild Scottish salmon chunks, grilled over open fire, served with your choice of rice or fries and veggies

FALAFEL

Finely ground chickpeas, onions, parsley, garlic, and spices, deep fried into circles, served with a side of cabbage salad, tahini sauce, choice of rice or fries

Dessert - Choice of

TARTUFO

Hazelnut-chocolate Frozen Gelato ball, served with chocolate shavings

PISTACHIO DONDURMA (Turkish Ice Cream)

EQUADOR MOUSSE CAKE

Coconut biscuit, layers of silky coulis made from raspberry and passionfruit