

Middle Eastern Cuisine

Ney Restaurant

San Diego Restaurant week
Sep 24 - Oct 1 - \$30 For Three Courses

1st Course - Choice of

HUMMUS

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

TURKISH STYLE SPICY BABA GHANOUSH

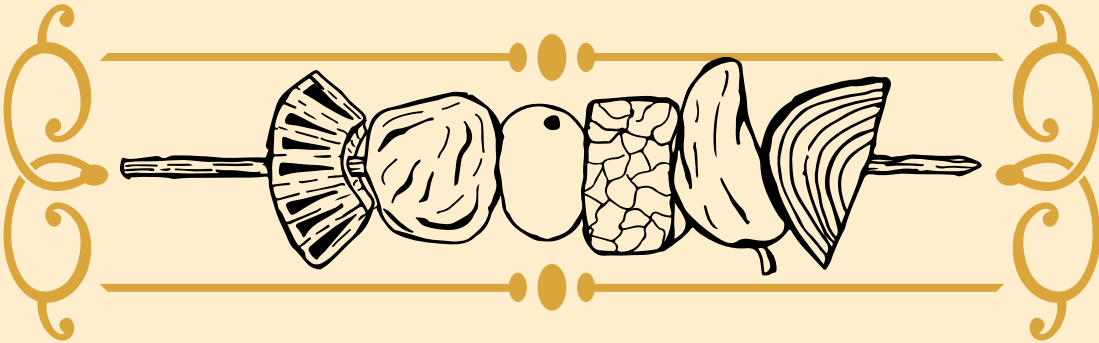
Smoked eggplant, red peppers, tomatoes, olive oil, lemon

TABBOULEH

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

LENTIL SOUP

A velvety lentil soup, freshened with lemon and parsley



2nd Course - Choice of

LAMB KEBAB

All natural ground lamb loin 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

Knafeh

Unripened cheese that's baked in shredded phyllo dough before being soaked in simple syrup.

Turkish Coffee Dondurma (Gelato)