

Middle Eastern Cuisine

# Ney Restaurant

San Diego Restaurant week  
March 3 - March 10 - \$25 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

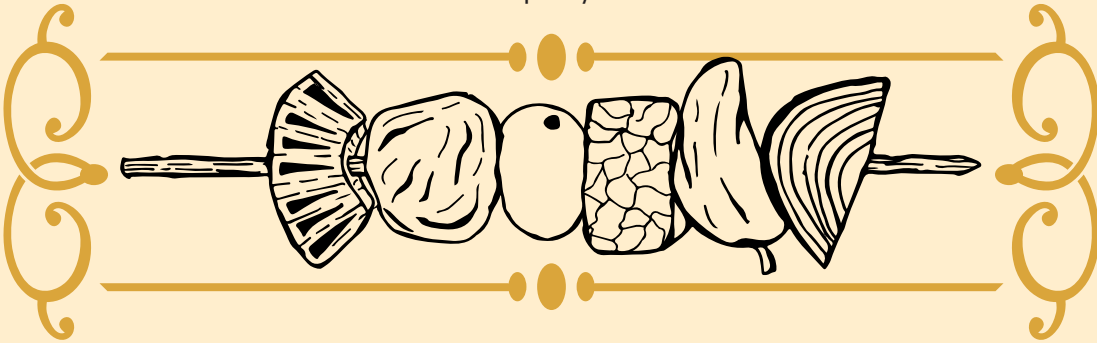
Smoked eggplant, red peppers, tomatoes, olive oil, lemon

### 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

### Baklava

filo pastry sheets, filled with chopped nuts, and sweetened with syrup or honey. filled with vanilla gelato

### Turkish Coffee Dondurma (Gelato)