

Middle Eastern Cuisine

Ney Restaurant

San Diego Restaurant Week
September 22nd - September 29th
\$30 For Three Courses

1st Course - Choice of HUMMUS

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

BEEF Burek

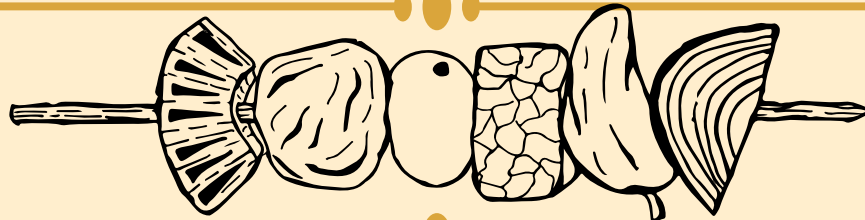
Crispy fillo dough, stuffed with minced beef, onion, and parsley. Fried into three triangular pieces.

FATTOUSH

Gem lettuce, tomatoes, radish, mint, parsley, onions, cucumbers, and radish. Tossed in a pomegranate vinaigrette and topped with pita chips.

VEGETARIAN DOLMA

Grape leaves stuffed with rice, dill, onion, and mint. Five pieces served cold, with garlic sauce and lemon.



2nd Course - Choice of

LAMB QUZI

Rice topped with nuts and raisins and slow braised all-natural lamb, Served with Pickles and white bean stew.

CHICKEN TIKKA

Succulent marinated pieces of organic boneless chicken and grilled veggies cooked over open fire. Served with a choice of rice topped with nuts and raisins or French Fries.

SALMON TIKKA

Spiced Wild Scottish Salmon chunks, grilled over open fire. Served with veggies and your choice of rice topped with nuts and raisins or French Fries.

FALAFEL

Finely ground chickpeas, onions, parsley, garlic, and spices, deep fried into circles, and comes with six pieces. Served with a choice of rice topped with nuts and raisins or French Fries.

FILET MIGNON TIKKA

Marinated pieces of Prime Filet Mignon and grilled veggies cooked over open fire. Served with a choice of rice topped with nuts and raisins or French Fries.

3rd Course - Choice of

BAKLAVA

Filo pastry sheets, filled with chopped nuts, and sweetened with syrup. Served with a side of vanilla gelato.

TURKISH COFFEE DONDURMA (GELATO)

BERRY TART

A baked tart with a sweet filling. Topped with berries and whipped cream.