

Ney Restaurant

SPREADS, COLD APPS & SALADS

- HUMMUS

12

A blend of chickpeas, tahini, fresh garlic, lemon, paprika, and extra virgin olive oil served with pita.
- BABA GHANOUSH

12

Smoked & marinated eggplant spread. Evoo, served with pita Bread
- TURKISH STYLE BABA GHANOUSH

12

Smoked eggplant, red peppers, tomatoes, olive oil, and lemon served with pita.
- TZATZIKI

13

Chopped cucumber mixed with garlic, olive oil, mint, and house labneh Served with pita.
- TABBOULEH

14

Chopped parsley, cracked wheat, tomatoes, red onions, and dried mint. Tossed in a lemon juice and olive oil dressing.
- NEY STYLE GREEK SALAD

16

Tomato, red onions, cucumber, olives, capers, mini sweet peppers, and feta cheese. Tossed in a Greek dressing topped with herbs.
- MIDDLE EASTERN SALAD

14

Tomatoes, red onions, cucumbers, chickpeas, mint, olives and parsley. Tossed in olive oil, and lemon.
- FATTOUSH

14

Romaine lettuce, tomatoes, radish, mint, parsley, onions, cucumbers. Tossed in a pomegranate vinaigrette and topped with pita chips.
- VEGETARIAN DOLMA

13

Grape leaves stuffed with, rice, dill, onion, and mint. Served cold with garlic sauce and lemon,
- SPREADS COMBO PLATTER

36

Hummus, Baba Ghanoush, Spicy Turkish Baba Ghanoush, and Tzatziki. Served with pita bread.

HOT STARTERS

- LENTIL SOUP

8

A velvety lentil soup, freshened with lemon and parsley.
- FRENCH FRIES

8

Yukon gold fries. Tossed in salt.
- TRUFFLE FRIES

12

Topped with parmesan cheese and white truffle oil.
- FALAFEL

14

Finely ground chickpeas, parsley, garlic, and spices. Deep fried into 5 circles. Served with tahini sauce.
- HUMMUS W/ BEEF SHAWARMA

19

A blend of chickpeas, tahini, and fresh garlic. Topped with beef shawarma. Served with pita bread.
- BEEF SHAWARMA FRIES

20

Seasoned fries topped with beef shawarma, cheese, and drizzled with assorted sauces and herbs.
- CHEESE BUREK

13

Four pieces of cheese filled phyllo dough fried to a golden crisp.
- FIRE ROASTED SHRIMP

18

Four Jumbo Tiger Shrimps, marinated in a sumac garlic glaze and fire roasted. Served with tzatziki.

FLATBREAD "PIZZAS"

- MEDITERRANEAN – OLIVES, TOMATOES, & GOAT CHEESE

19

Mediterranean herbs, red onion, and roasted red pepper-tomato coulis.
- BEEF SHAWARMA

19

Red onion, mozzarella cheese, tomato, pickled cucumber and tahini sauce.
- THREE CHEESE

16

Mozzarella, cheddar, and parmesan cheese.
- SPICED SAUSAGE & SHIITAKE MUSHROOM

20

Mozzarella, mushrooms, and roasted red pepper-tomato coulis. Drizzled with balsamic glaze.
- GRILLED CHICKEN TIKKA & ARTICHOKE HEARTS W/ PESTO

20

Goat cheese, red onion, parmesan cheese.

ENTRÉE

- ROASTED MEDITERRANEAN SEA BASS

34

Roasted whole Branzino, served with veggies, pickles, and Ney Rice topped with almonds and raisins.
- SALMON TIKKA

29

Marinated wild Scottish Salmon pieces, grilled veggies cooked over open fire, and pickles. Served with choice of rice topped with almonds and raisins or French Fries.
- FALAFEL

23

Finely ground chickpeas, parsley, garlic, and spices, deep fried into 8 circles. Served with grilled veggies, pickles, tahini sauce and a choice of rice topped with almonds and raisins or French Fries.
- LAMB TASHREEB

30

Iraqi bread, chopped and marinated with tomato Soup , topped with slow braised all-natural lamb. Served with assorted veggies, and pickles.
- BEEF SHAWARMA TASHREEB

30

Iraqi bread, chopped and marinated with tomato sauce, topped with slow cooked grass-fed beef shawarma. Served with assorted veggies, and pickles.
- LAMB QUZI

30

Baryani Rice topped with almond, raisins and slow braised all-natural lamb, served with grilled veggies, pickles, and A choice of white bean or okra stew on the side.
- BEEF SHAWARMA

28

Marinated beef, cooked on a revolving pit and shaved freshly onto your plate. Served with grilled veggies, pickles, tahini sauce and a choice of rice topped with almonds and raisins or French Fries.
- FILET MIGNON TIKKA

29

Marinated pieces of prime Filet Mignon and grilled veggies cooked over open fire. Served with tahini sauce, and a choice of rice topped with almonds and raisins or French Fries.
- LAMB KEBAB

28

All natural ground lamb loin and grilled veggies cooked over open fire. Served with assorted pickles, tahini sauce, and a choice of rice topped with almonds and raisins or French Fries.
- CHICKEN TIKKA

28

Marinated pieces of Mary's Organic Boneless Chicken Breast and grilled veggies cooked over open fire. Served with assorted pickles, garlic sauce a and choice of rice topped with almonds and raisins or French Fries.
- CHICKEN CREAM CHOP

28

Breaded and spiced Organic Chicken Breast. Served with grilled veggies, assorted pickles, garlic sauce and a choice of rice topped with almonds and raisins or French Fries.
- AL MUHIB GRILL

100 – {Add Lamb Shank \$15}

Three skewers of lamb kebab, Two skewers of filet mignon tikka, two skewers of chicken tikka, beef shawarma, two pieces of chicken schnitzel. Served with tahini and garlic sauce, assorted pickles, bread, Ney Rice and Baryani rice both topped with almonds and raisins.

CUSTOMER PRICING NOTICE

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees

SIDES

- NEY STYLE RICE

8
- BARYANI RICE

8
- WHITE BEAN STEW

7
- OKRA STEW

7
- CHICKEN TIKKA SKEWER

9
- FILET MIGNON TIKKA

13
- LAMB KEBAB

8
- SALMON SKEWER

13
- CHICKEN CREAM CHOP

8

WRAPS SERVED WITH PICKLES AND FRENCH FRIES

- FALAFEL WRAP

15

Hummus, tomatoes, pickled cucumber, parsley, and tahini sauce.
- BEEF SHAWARMA WRAP

19

Tomatoes, onions, parsley, pickled cucumber, and tahini sauce.
- CHICKEN TIKKA WRAP

18

Garlic sauce, pickled cucumber, fries, and tomatoes.
- CHICKEN CREAM CHOP WRAP

18

Pickled cucumber, garlic sauce, and tomatoes.
- LAMB KEBAB WRAP

18

Onions, parsley, tomatoes, and tahini sauce.

Ney Restaurant

BEERS

ALMAZA (LEBANON) 8
Light Pilsner

MYTHOS (GREECE) 8
Lager

PFRIEM 8
Pilsner

CORONA (MEXICO) 8
Crisp Pale Mexican Lager

VOODOO RANGER 8
IPA

HAZY LITTLE THING 8
Sierra Nevada IPA

NON-ALCOHOLIC BEER 8
Non-Alcoholic >0.5%

COCKTAILS

POMEGRANATE PARADISE 18
Blowfish Indigo Tequila, pomegranate molasses, orange liqueur, and lime.

MEDITERRANEAN MARGARITA 16
Reposado tequila, orange liqueur, and agave

CORIANDER-GINGER MARTINI 16
Kettle One Vodka, ginger, lime, and cilantro.

SUMAC MARTINI 16
Belvedere Vodka, sumac, pomegranate, and lime.

TURKISH COFFEE MARTINI 16
Vanilla vodka, Turkish Coffee Liqueur, and Turkish Delight Syrup.

ARAK MOJITO 16
Arak Liquor, Bacardi Dark Rum, lime, and mint.

LOVE SHACK 16
Brandy, pineapple, honey, and lemon juice.

1738 OLD FASHION 18
1738 Remy Martin Cognac, cinnamon syrup, yellow chartreuse, and Noilly Prat.

HEE-HAW MULE 16
Johnny Walker Black, honey, lime juice, and ginger beer.

AZTEC APEROL SPRITZ 16
Aperol, Champagne, Blowfish Indigo Tequila & pineapple juice

WHITE WINES

FIORETTI PINOT GRIGIO, DELLE VENEZIE G 12 B 42
Expressive nose features fresh aromas. Round fruit, juicy flavors of citrus and green apples.

GIESEN SAUVIGNON BLANC, MARLBOROUGH G 13 B 44
Enticing bouquet of tropical fruits and citrus. Brimming with pure fruit and bright fresh acidity

SHILOH ROAD CHARDONNAY, SONOMA COUNTY G 13 B 44
Opening with notes of green apple, vanilla and oak. Beautifully balanced, mineral accents and a long, rich finish.

SOUFFLÉ FRENCH ROSÉ G 13 B 44
Chamomile, and notes of peony. Light pearling gives the wine all its freshness and exalts the fruit. Elegant, the finish develops on a fresh and mineral note.

JP. CHENET BLANC DE BLANC BRUT, FRANCE 10
Fresh and refined with a good persistence. Fruity with white peach and apricot with hints of brioche.

LAURENT PERRIER BRUT B 120
Hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes like vine peach and white fruit notes.

RED WINES

JUGGERNAUT PINOT NOIR, RUSSIAN RIVER VALLEY G 14 B 45
Warmth and inviting with depth defined by a nose of red cherries. Berries and earthy notes with lush, rounded tannins. Hints of vanilla. Complex on the palate and finishes long.

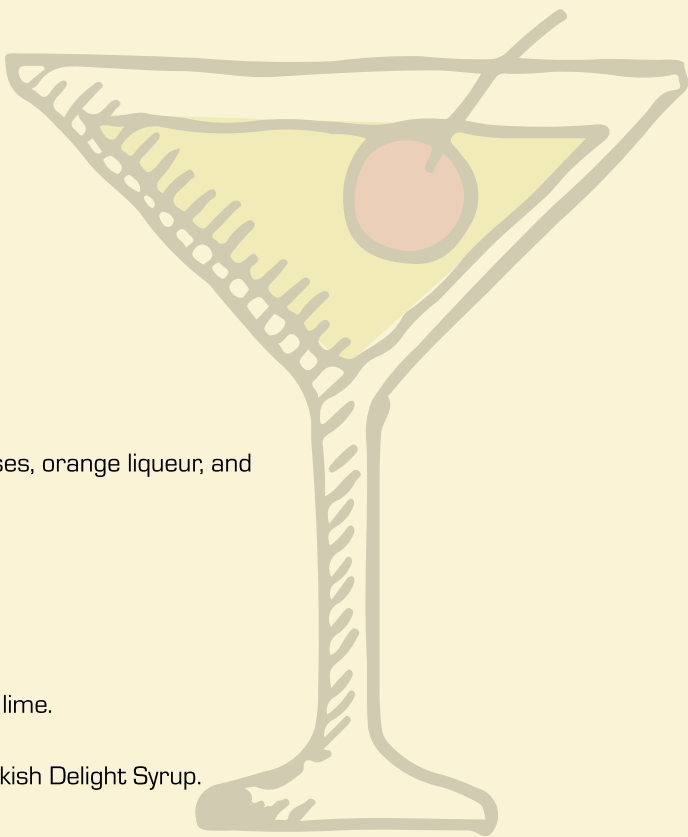
TRIBUTUS PASO ROBLES CABERNET SAUVIGNON, ALEXANDER VALLEY G 14 B 45
Flurry of fruit and spice, aromas of blackberry, cassis and mocha. Hints of vanilla and oak carry all the way through to a silky finish with notes of plum.

TAPIZ MALBEC, MENDOZA ARGENTINA G 13 B 44
Aromas of fresh red berries and ripe fruit. Hints of blackberries and plums. Juicy with a full body. It is concentrated, with velvety, long tannins.

SILK & SPICE RED BLEND, PORTUGAL G 14 B 45
Aromatics of ripe red fruit. Sweet notes of vanilla and mocha.

STAGS LEAP ARTEMIS, NAPA VALLEY B 89
Aromas of olive, espresso, black licorice, and red fruit. The wine is medium to full bodied, with a smooth mouthfeel filled with berry and dark chocolate flavors.

CAYMUS CABERNET SAUVIGNON B 160
Complex bouquet of dark fruits, with blackberry, cassis, and black cherry intermingling with subtle hints of vanilla and mocha.



Drink Happy Hours
Mon & Tue 1pm to 9pm
Wed-Thursday 1pm to 6pm
Friday-Sunday 11am to 6pm

Food Happy Hours
Mon & Tue 1pm to 9pm
Wed-Thursday 1pm to 6pm
Friday-Sunday 11am to 6pm

Wine Wednesday
Half Off Wines by the Bottle

Thursday Special
Two Course Meal \$25/Person

