

Middle Eastern Cuisine

Ney Restaurant

San Diego Restaurant Week
September 14th - 21st
\$38 For Three Courses

1st Course – Choice of HUMMUS

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

BEEF BUREK

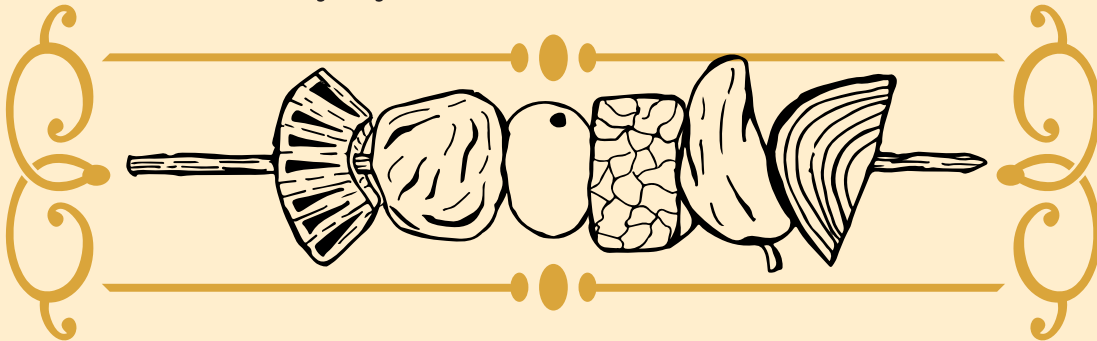
Crispy fillo dough, stuffed with minced beef, onion, and parsley. Fried into three triangular pieces.

NEY STYLE GREEK SALAD

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

FIRE ROASTED SHRIMP

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



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.

ROASTED MEDITERRANEAN SEA BASS

Roasted whole Branzino, served with veggies, pickles, and your choice of rice. Topped with almonds and raisins.

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)

PISTACHIO RICOTTA CAKE

Layered pistachio cake filled with Ricotta Cheese and sprinkled with fresh pistachios.