

Middle Eastern Cuisine

# Ney Restaurant

San Diego Restaurant Week  
Jan 25th - Feb 1st  
\$35 For Three Courses

## 1st Course – Choice of

### HUMMUS

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

### BEEF BUREK

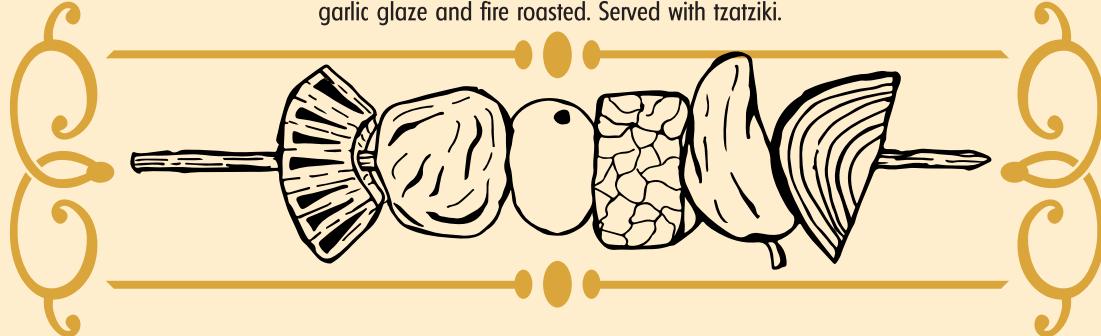
Crispy fillo dough, stuffed with minced beef, onion, and parsley. Fried into three triangular pieces.

### 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

### BAKLAVA

Filo pastry sheets, filled with chopped nuts, and sweetened with syrup.