

Ney Restaurant

MOCKTAILS

- FIG FIZZ

10

Fig syrup, pomegranate juice and topped with sparkling water.
- GINGER APPLE MULE

10

Apple juice, ginger beer and lime.
- TAMARIND TWIST

10

Tamarind, lime, Tajin and cinnamon syrup.
- TURKISH COFFEE MARTINI

10

Turkish Delight syrup, espresso and creamer.
- APPLE RUSH

12

RedBull, apple juice and mint.
- TEA BARREL OLD FASHIONED

★ 10

Tea, peach puree & bitters.
- TROPICAL GLOW

10

Passion fruit, pineapple juice and topped with sparkling water.
- PEACH CREAMSICLE

10

Peach puree, orange juice and cream of coconut.

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

Thursday Special
Two Course Meal
\$25/Person

ZERO PROOF

- HEINEKEN BEER

8

0.0% Alcohol Free
- SAN PELLEGRINO SPARKLING WATER

6
- EVIAN STILL NATURAL SPRING WATER

5
- GINGER BEER

5
- GINGER ALE

5
- PINEAPPLE JUICE

5
- ORANGE JUICE

5
- YOGURT DRINK (AYRAN)

5

Freshened with mint

HOT DRINKS

- ESPRESSO

6
- DECAF ESPRESSO

6
- TEA IN A KETTLE

5

Caffeinated black tea W/ fresh mint
- HOT TEA

DESSERTS

- BAKLAVA

11

Three pieces of fillo dough baklava stuffed with pistachios, and drizzled with syrup. Served with vanilla ice cream.
- TWISTED ROLL PISTACHIO KADAYIF

14

Vermicelli noodles stuffed with pistachio cream and topped with pistachio ice cream.
- CHOCOLATE BAKLAVA

12

Three pieces of fillo dough baklava stuffed with chocolate, pistachios and topped with syrup. Served with Turkish coffee ice cream.
- TURKISH COFFEE DONDURMA (GELATO)

9

Notes of aromatic Turkish Coffee
- VANILLA DONDURMA (GELATO)

9

Velvety French vanilla



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

Ney Restaurant

SPREADS, COLD APPS & SALADS

- HUMMUS

v

12

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

vg

12

Smoked & marinated eggplant spread with olive oil. Served with pita bread.
- TURKISH STYLE BABA GHANOUSH

vg

12

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

vg

13

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

v

14

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

vg

16

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

v

14

Tomatoes, red onions, cucumbers, chickpeas, mint, olives and parsley. Tossed in olive oil and lemon. (add feta cheese \$2)
- FATTOUSH

v

14

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

v

13

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

v

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.
- FRENCH FRIES

vg

8
- TRUFFLE FRIES

vg

12

Topped with parmesan cheese and white truffle oil.
- FALAFEL

v

14

Finely ground chickpeas deep fried with parsley, garlic and spices. 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 SAMBOSEK

vg

13

Phyllo dough stuffed with mozzarella cheese, Feta cheese and chives.
- FIRE ROASTED SHRIMP

18

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

FLATBREAD "PIZZAS"

- MEDITERRANEAN -- OLIVES, TOMATOES, & GOAT CHEESE

vg

19

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

19

Red onion, mozzarella cheese, tomato, pickled cucumber and roasted red pepper-tomato coulis drizzled with tahini sauce.
- THREE CHEESE

vg

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 and parmesan cheese.

ENTRÉE

- STEAK & FRIES

★

45

14 oz Center Cut New York Strip served with truffle fries.
- 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

vg

23

Finely ground chickpeas deep fried with parsley, garlic and spices. 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 almonds, 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 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 with 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 10)

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

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

vg

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 STYLE SURF & TURF WRAP

29

Tiger Shrimp, filet mignon, onion, pickled cucumber, fries, grilled jalapeños and spicy baba ghanoush.