



COLD STARTERS

HUMMUS – 10.95
A blend of chickpeas, tahini, fresh garlic, lemon, cumin, paprika, and olive oil. Served with warm pita bread.

BABA GANOUSH – 10.95
Smoked eggplant spread with olive oil. Served with warm pita bread.

TURKISH STYLE BABA GANOUSH – 10.95
Roasted eggplant peppers, tomatoes, and olive oil. Served with warm pita bread.

TZATZIKI – 11.95
Chopped cucumber mixed with garlic, olive oil, mint, and house labneh. Served with warm pita bread.

TABBOULEH – 13.95
Parsley, cracked wheat, tomato, onion, mint, lemon, and olive oil.

NEY STYLE GREEK SALAD – 14.95
Tomato, cucumber, olives, capers, sweet peppers, and feta in house Greek dressing.

MIDDLE EASTERN SALAD – 13.95
Chickpeas, cucumber, tomato, mint, olives, and parsley tossed in olive oil and lemon.

FATTOUSH – 13.95
Romaine lettuce, tomato, cucumber, onion, radish, mint, and parsley tossed in pomegranate vinaigrette. Topped with crispy pita chips.

VEGETARIAN DOLMA – 11.95
Grape leaves stuffed with rice, dill, onion, and mint served cold with garlic sauce and lemon.

SPREADS COMBO PLATTER – 29.95
Hummus, baba ganoush, Turkish baba ganoush, and tzatziki served with warm pita bread.

FLATBREADS – PIZZAS

MEDITERRANEAN – 15.95
Tomato, olives, feta, red onion, and roasted red pepper-tomato coulis

BEEF SHAWARMA – 16.95
Beef shawarma, mozzarella, red onion, tomato, and roasted red pepper coulis.

THREE CHEESE – 12.95
Mozzarella, cheddar, and parmesan cheese.

GRILLED CHICKEN TIKKA & ARTICHOKE HEARTS – 16.95
Feta cheese, red onion, parmesan, and pesto.

ENTREES

Steak & Fries — 44.95
14 oz prime New York strip served with truffle fries.

Roasted Mediterranean Sea Bass — 32.95
Whole roasted branzino with vegetables, pickles and Ney rice topped with almonds and raisins.

Salmon Tikka — 28.95
Scottish salmon grilled over open fire served with grilled vegetables, pickles and choice of rice or fries.

Falafel Plate — 19.95
Finely ground chickpeas deep fried served with grilled vegetables, pickles, tahini, and choice of rice or fries.

Lamb Tashreeb — 27.95
Iraqi bread soaked in tomato stew topped with slow braised lamb.

Beef Shawarma Tashreeb — 27.95
Iraqi bread topped with slow cooked beef shawarma and vegetables.

Lamb Quzi — 27.95
Biryani rice topped with almonds, raisins and slow braised lamb. Served with choice of white bean stew or okra stew.

Beef Shawarma Plate — 27.95
Marinated beef cooked on a revolving pit, served with grilled vegetables , pickles, tahini, and a choice rice with nuts and raisins or French fries.

Filet Mignon Tikka — 28.95
Marinated filet mignon grilled over open fire served with vegetables and choice of rice or fries.

Lamb Kebab — 26.95
All natural ground lamb loin served with rice, pickles and tahini.

Chicken Tikka — 26.95
Organic chicken breast grilled over open fire served with garlic sauce and choice of rice or fries.

Chicken Cream Chop — 26.95
Breaded chicken breast with vegetables, pickles and garlic sauce.

NEY CLASSIC GRILL (SERVES 2-3) – 53.95
Two skewers lamb kebab, one skewer filet mignon tikka, one skewer chicken tikka, beef shawarma, chicken cream chop. Served with Ney rice and biryani rice topped with almonds and raisins.

NEY ROYAL GRILL (Serves 4–5) — 99.95 – Add Lamb Shank 14.00
Three skewers lamb kebab, two skewers filet mignon tikka, two skewers chicken tikka, beef shawarma, two pieces chicken cream chop. Served with Ney rice and biryani rice topped with almonds and raisins.

HOT STARTERS

LENTIL SOUP – 5.95
Velvety lentil soup finished with lemon.

FRENCH FRIES – 7.95
Classic crispy golden fries.

TRUFFLE FRIES – 10.95
Fries with parmesan cheese, and white truffle oil.

FALAFEL – 10.95
Crispy chickpea fritters served with tahini sauce.

HUMMUS W/ BEEF SHAWARMA – 15.95
Hummus topped with seasoned beef shawarma.

BEEF SHAWARMA FRIES – 17.95
Fries topped with beef shawarma, melted cheese, and house sauces.

CHEESE SAMBOUSEK – 11.95
Crispy pastry filled with mozzarella and feta.

NEY STYLE ROASTED SHRIMP – 14.95
Jumbo shrimp in sumac garlic glaze.

WRAPS

Served with pickles and French fries

FALAFEL WRAP – 12.95
Falafel, hummus, tomato, pickles, and tahini.

CHICKEN TIKKA WRAP – 15.95
Grilled chicken tikka, garlic sauce, pickles, fries, and tomatoes.

BEEF SHAWARMA WRAP – 15.95
Beef shawarma, onion, tomato, parsley, pickles, and tahini.

CRUNCHY CHICKEN WRAP – 15.95
Golden-fried chicken, fresh lettuce, tomato, avocado, and house-made garlic aioli.

LAMB KEBAB WRAP – 15.95
Seasoned lamb kebab, onion, parsley, tomato, and tahini sauce.

SIDES

Ney Style Rice — 6.95
Seasoned rice topped with almonds and raisins.

Biryani Rice — 6.95
Fragrant rice with traditional biryani spices.

White Bean Stew — 5.95
Slow-cooked white beans in a savory tomato and garlic stew.

Okra Stew — 5.95
Tender okra simmered in a rich tomato sauce with herbs and spices.

Chicken Tikka Skewer — 7.95
Marinated chicken breast grilled over open flame.

Filet Mignon Tikka — 11.95
Marinated tender filet mignon cubes

Lamb Kebab — 8.95
Seasoned ground lamb grilled over open fire.

Salmon Skewer — 11.95
Fresh salmon marinated and grilled over open flame.

Chicken Cream Chop — 7.95
golden-fried chicken

CUSTOMER PRICING NOTICE

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BEERS

ALMAZA (LEBANON) – 8
Light Pilsner

MYTHOS (GREECE) – 8
Lager

CORONA (MEXICO) – 8
Light Lager

VOODOO RANGER – 8
IPA

HAZY LITTLE THING – 8
Hazy IPA

Sierra Nevada
IPA

WHITE WINES

FIGORETTI 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

NAVIGATOR CHARDONNAY, NAPA VALLEY – G 13 B 44
Smooth and well-balanced with notes of crisp apple, ripe pear, and citrus, layered with hints of vanilla and light oak. Clean, refreshing 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 mineral note.

MIONETTO PROCELLSCO, ITALY – B 10
Light and refreshing with notes of green apple, pear, and citrus, complemented by delicate floral aromas and a crisp, lively finish.

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.

PIATELLI MALBEC, MENDOZA ARGENTINA – G 13 B 44
A beautifully balanced wine, rich and full-bodied with notes of ripe blackberry, plum, and dark cherry, layered with hints of vanilla, cocoa, and subtle oak.

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

SIGNATURE COCKTAILS

(crafted with premium 24% ABV Korean soju-inspired sprits by Kumiho)

POMEGRANATE PARADISE – 15
TQL-style Soju, pomegranate molasses, orange liqueur, and lime.

SUMAC MARTINI – 15
VDK-style Soju, sumac, pomegranate juice, and lime.

TURKISH COFFEE MARTINI – 15
VDK-style Soju, Turkish Coffee Liqueur, and Turkish Delight Syrup.

Hee-Haw Mule – 15
WSK-style Soju, honey, lime juice, and ginger beer

Majestic Old Fashioned – 17
WSK-style Soju, cinnamon syrup, and Noilly Prat

Tangerine Mojito – 15
RHM-style Soju, tangerine, mint, and lime

Spicy Tamarind Margarita – 15
TQL-style Soju, tamarind, lime, and orange

Passion Mamosa – 17
VDK-style Soju, champagne, passion fruit, pineapple, and lemon

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.

Tropical Glow – 10
Passion fruit, pineapple juice, and topped with sparkling water.

FOOD & DRINK HAPPY HOURS

TUESDAY ALL DAY HAPPY HOUR

WINE WEDNESDAY: \$2 BEERS & \$5 WINE GLASSES

THURSDAY TWO COURSE SPECIAL: \$27/PERSON

FRIDAY-SUNDAY 11:00 AM - 3:00 PM

HOT DRINKS

Espresso – 6
Decaf Espresso – 6
Hot Tea – 5
Caffeinated black tea with fresh mint in a kettle

ZERO PROOF

Heineken Beer – 8
0.0% Alcohol Free
San Pellegrino Sparkling Water – 6
Still Water – 5

DESSERTS

BAKLAVA – 11
Three pieces of fillo dough baklava stuffed with pistachios, and drizzled with syrup. Served with vanilla ice cream.

ROLLED PISTACHIO KUNAFI – 14
Vermicelli noodles stuffed with pistachio cream and topped with pistachio ice cream.

Chocolate Baklava – 12
Three pieces of filo 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

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