

dishdash

ESTABLISHED 2001

MOQABALAT/*Appetizers*

Hot

- SHORABAH *cumin lentil soup* 7
- SAMBUSAK *Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey* 12
- SAMBUSAK DAJAJ *Filo, sumac chicken, caramelized onions, raisins, roasted pine nuts* 12
- CRAB FALAFEL *Crispy blend of organic garbanzo beans, wild caught coastal crab, spicy Gazan tomato salsa, harissa aioli* 16
- KIBBEH *bulghur shell, lamb, onions, parsley, pine nuts, yogurt* 13
- SHAWARMA HUMMUS *w/ marinated grilled onions* CHICKEN 14 | LAMB 16
- KALAI *chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños* 15
- FALAFEL *crispy blend of organic garbanzo beans, tahini* 11

Cold

- TOUM *traditional Lebanese garlic dip* 9
- HUMMUS *organic garbanzo beans, tahini, tatbileh, extra virgin olive oil* 11
- BABAGHANOUGE *smoked eggplant, tahini, extra virgin olive oil* 12
- TABOULI *parsley, mint, cucumber, bell pepper, tomatoes, bulghur* 11
- RIHAN *grilled eggplant, tomatoes, basil, feta, almonds* 13
- KHYAR B' LABAN *cucumber, yogurt, garlic, dill, extra virgin olive oil* 11
- MUHAMMARA *roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil* 12

MAZA SAMPLER

- Hummus
Babaghanouge
Tabouli
Khyar b'laban
Rihan
Muhammara
Falafel
Pickles & Olives

MAZA for TWO 23^{.5}
MAZA for FOUR 34^{.5}

SALATAT/*Salad*

- FATTOUSH *romaine hearts, cherry tomatoes, cucumbers, basil, mint, parsley, onions, Zaatar pita chips, pomegranate vinaigrette* 16 W/FETA +2^{.5} | W/EGGPLANT +2^{.5}
- BUSTAN (*Seasonal*) *mixed greens, cherry tomatoes, freekeh, medjool dates, avocado, goat cheese, pickled onions, toasted almonds, Attiki vinaigrette* 16
- GREEK *romaine hearts, baby arugula, cherry tomatoes, cucumbers, green bell peppers, kalamata, red onions, Greek feta, lemon oregano vinaigrette* 16 W/EGGPLANT +2^{.5}

Top salads with any of the following:

VEGGIE

falafel 20
veggies 20

KEBABS

chicken 24
kufta 25
beef 27
lamb 29

SHAWARMA w/ yogurt

chicken 21
lamb 24

SEAFOOD

prawns 27
crab falafel 28
salmon 28
Chilean sea bass 33



Not all ingredients are listed on menu. Please notify server if you have allergies. **We cannot guarantee that any item can be completely free of allergens.** For information about Gluten Free or Vegan items, please ask to see our Gluten Free /Vegan guide. Consuming raw or undercooked meats or seafood may increase the risk of foodborne illness.

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09.25.25 | LUNCH

SOHOON/*Entrées*

- Mary’s Air Chilled Chicken • Certified Angus Beef®
- Dry-Aged American Lamb • Fresh Produce & Seafood

KHUBIZ / *Bread* **

Wrap or Pita comes w/ HOUSE SALAD **or** FRENCH FRIES. served with tomatoes, cucumber, sumac marinated onions, greens & pickles **FETA** +2⁵ | **EGGPLANT** +2⁵ | **HUMMUS** +2⁵

- CHICKEN SHAWARMA** *grilled chicken breast, garlic-yogurt* 20
- FALAFEL** *organic garbanzo beans, w/ blended herbs, tahini* 19
- KUFTA** *minced lamb & beef w/ blended herbs, garlic-yogurt* 20
- LAMB SHAWARMA** *grilled dry-aged American lamb, tahini* 22
- SALMON** *grilled salmon, basil-tahini* 24
- VEGGIE SHAWARMA** *grilled seasonal veggies, herb-tahini* 19

FURUN / *Hearth*

Served w/ BASMATI RICE * **or** FREEKEH *.

- MANSAF** *tender lamb cubes, slow cooked in aged yogurt* 30
- ZAHRA** *tender lamb cubes, slow cooked in aged yogurt, grilled cauliflower, onions, garlic* 28
- TABSI** *eggplant, onions, tomatoes, peppers, garlic, mild curry , dry lime*
KUFTA 27 | **SALMON** 30 | **CHILEAN SEA BASS** 35
- SUNEYET KUFTA** *oven-baked minced lamb & beef w/ blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts* 27
- MAKLOUBEH** *layers of braised chicken, eggplant, cauliflower, potatoes, garbanzo, rice*, saffron-yogurt, salata* 27
- BERIANI DAJAJ** *thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt* 26

NABATI / *Vegetarian*

Served w/ BASMATI RICE * **or** FREEKEH *.

- VEGETARIAN DELIGHT**** *falafel, hummus, babaghanouge, tabouli, muhammara, rihan, feta, pickles* 21
- ZAHRA** *grilled cauliflower, aged yogurt, onions, garlic* 23
- TABSI FALAFEL** *falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime* 23
- M’SHAKALEH** *layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt* 24

NAR / *Grill*

Served w/ BASMATI RICE * **or** FREEKEH * **or** SPICED POTATOES & SEASONAL VEGETABLES.

- SHISH TAOUK** *cubes of charbroiled, free-range chicken* 25
- KUFTA KEBAB** *minced beef & lamb w/ blended herbs* 26
- TIKA KEBAB** *tender cubes of charbroiled Certified Angus Beef®* 28
- SHISH KEBAB** *tender cubes of charbroiled, dry-aged American lamb* 30
- COMBO KEBAB** *chicken & choice of lamb, beef or kufta* 32
- SAMAKEH** *marinated fish filet, cumin, basil-tahini*
SALMON 30 | **CHILEAN SEA BASS** 35
- REYASH** *rib-cut, charbroiled, American rack-of- lamb* 55

* Served with toasted almonds.
** Not served with Basmati rice or Freekeh.

MASHROOBAT / *Beverages*

- Mango Yogurt Laban 5⁵
- Mango Juice 5⁵
- Arnold Palmer 5⁵
- Lemonade w/Mint 5⁵
- Coke/Diet Coke/
Coke Zero/Sprite 4
- Freshly Brewed Iced Tea 4
- Bundaberg Ginger Beer 5⁵
- Pellegrino or Fiji 7