

dishdash

ESTABLISHED 2001

MOQABALAT / *Appetizers*

Hot

SHORABAH *cumin lentil soup* 7

SAMBUSAK *filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey* 13

SAMBUSAK DAJAJ *filo, sumac chicken, caramelized onions, raisins, roasted pine nuts* 13

CRAB FALAFEL *crispy blend of wild caught coastal crab, organic garbanzo beans, spicy Gazan tomato salsa, harissa aioli* 18

KIBBEH *bulghur shell, lamb, onions, parsley, pine nuts, yogurt* 14

SHAWARMA HUMMUS *w/ marinated grilled onions* CHICKEN 15 | LAMB 17

KALAI *chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños* 16

FALAFEL *crispy blend of organic garbanzo beans, tahini* 12

Cold

TOUM *traditional Lebanese garlic dip* 10

HUMMUS *organic garbanzo beans, tahini, tathileh, extra virgin olive oil* 12

BABAGHANOUGE *smoked eggplant, tahini, extra virgin olive oil* 13

TABOULI *parsley, mint, cucumber, bell pepper, tomatoes, bulghur* 12

RIHAN *grilled eggplant, tomatoes, basil, feta, almonds* 14

KHYAR B' LABAN *cucumber, yogurt, garlic, dill, extra virgin olive oil* 12

MUHAMMARA *roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil* 13

MAZA SAMPLER

Hummus

Babaghanouge

Tabouli

Khyar b'laban

Rihan

Muhammara

Falafel

Pickles & Olives

MAZA for TWO 24

MAZA for FOUR 35

SALATAT / *Salad*

FATTOUSH *romaine hearts, cherry tomatoes, cucumbers, basil, mint, parsley, onions, Zaatar pita chips, pomegranate vinaigrette* 16 W/FETA +2⁵ | W/EGGPLANT +2⁵

SAIFIYEH (*Seasonal*) *romaine hearts, baby spinach, asparagus, snow peas, avocado, strawberries, halloumi, pickled red onions, toasted pistachios, mango-basil vinaigrette* 16

GREEK *romaine hearts, baby arugula, cherry tomatoes, cucumbers, green bell peppers, kalamata, red onions, Greek feta, lemon oregano vinaigrette* 16 W/EGGPLANT +2⁵

Top salads with any of the following:

VEGGIE

falafel 21

veggies 21

KEBABS

chicken 25

kufta 26

beef 28

lamb 30

SHAWARMA w/ yogurt

chicken 22

lamb 25

SEAFOOD

prawns 28

crab falafel 29

salmon 29

Chilean sea bass 34



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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06.08.26 | 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

FALAFEL organic garbanzo beans, w/ blended herbs, tahini 20

KUFTA minced lamb & beef w/ blended herbs, garlic-yogurt 21

SALMON grilled salmon, basil-tahini 25

CRAB FALAFEL blend of wild caught coastal crab, garbanzo, spicy Gazan tomato salsa, tahini-harissa aioli 27

VEGGIE SHAWARMA grilled seasonal veggies, herb-tahini 20

CHICKEN SHAWARMA grilled chicken breast, garlic-yogurt 21

LAMB SHAWARMA grilled dry-aged American lamb, tahini 23

FURUN / Hearth

Served w/BASMATI RICE* OR FREEKEH*.

MANSAF tender lamb cubes, slow cooked in aged yogurt 31

ZAHRA tender lamb cubes, slow cooked in aged yogurt, grilled cauliflower, onions, garlic 29

TABSI eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime

KUFTA 28 | **SALMON** 31 | **CHILEAN SEA BASS** 36

SUNEYET KUFTA oven-baked minced lamb & beef w/blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts 28

MAKLOUBEH layers of braised chicken, eggplant, cauliflower, potatoes, garbanzo, rice*, saffron-yogurt, salata 28

BERIANI DAJAJ thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt 27

NABATI / Vegetarian

Served w/BASMATI RICE* OR FREEKEH*.

VEGETARIAN DELIGHT** falafel, hummus, babaghanouge, tabouli, muhammara, rihan, feta, pickles 22

ZAHRA grilled cauliflower, aged yogurt, onions, garlic 24

TABSI FALAFEL falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime 24

M'SHAKALEH layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt 25

NAR / Grill

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

SHISH TAOUK cubes of charbroiled, free-range chicken 26

KUFTA KEBAB minced beef & lamb w/blended herbs 27

TIKA KEBAB tender cubes of charbroiled Certified Angus Beef® 29

SHISH KEBAB tender cubes of charbroiled, dry-aged American lamb 31

COMBO KEBAB chicken & choice of lamb, beef or kufta 33

SAMAKEH marinated fish filet, cumin, basil-tahini

SALMON 31 | **CHILEAN SEA BASS** 36

REYASH rib-cut, charbroiled, American rack-of- lamb 56

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

* Served with toasted almonds.

** Not served with Basmati rice or Freekeh.