



408-577-1995

2551 N FIRST ST, SAN JOSE, CA 95131

MONDAY – SATURDAY 11am – 9pm

PROUDLY
SERVING

Mary's Halal Chicken
Local Halal Lamb
Certified Angus® Beef
Sustainably Harvested
Salmon

Let Us Cater Your Next Event.



WWW.DISHDASH.COM

APPETIZERS

Sambusak Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey	12.00
Sambusak Dajaj Filo, sumac chicken, caramelized onion, raisins, roasted pine nuts	12.00
Kibbeh Bulghur shell, lamb, onions, parsley, pine nuts	12.00
Cauliflower Buffalo Fritters Spicy za'atar dip, yogurt-feta	12.00
Mediterranean Wings Spicy za'atar dip, yogurt-feta	13.00
Kalai Chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños, pita	14.00
Shawarma Hummus With marinated grilled onions, pita Chicken 14.50 Beef 15.50 Lamb 16.50	
Rihan Grilled eggplant, tomatoes, basil, feta, almonds, extra virgin olive oil, pita	12.00
Veggie Delight Falafel, hummus, tabouli, babaghanouge, roasted red pepper-walnut dip, feta, greens, pita	19.00

HANDHELDS

Includes 2 Sides

Toasty lavash or homemade pita, greens, tomatoes, cucumbers, onions, pickles, parsley.

Served with your choice of:

Falafel tahini, hummus	19.25
Pulled Sumac Chicken garlic-yogurt	20.25
Kufta Kebab (minced lamb & beef) garlic-yogurt	22.50
Salmon basil-tahini	27.00
Veggie shawarma herb-tahini	19.25
Chicken Shawarma garlic-yogurt	20.25
Beef Shawarma tahini	21.25
Lamb Shawarma tahini	22.50

OPEN FLAME

Includes 2 Sides

Choice of aged basmati rice or freekeh (smoked green wheat).

Served with Grilled Veggies and your choice of:

Chicken Kebab	21.75
Kufta Kebab (minced lamb & beef)	22.50
Beef Kebab	25.00
Lamb Kebab	30.00

GRILL, ETC.

Includes 2 Sides

Choice of aged basmati rice or freekeh (smoked green wheat).

Served with Edamame Corn Salsa and your choice of:

Falafel	19.25
Pulled Sumac Chicken	20.25
Salmon basil-tahini	27.00
Veggie Shawarma herb-tahini	19.25
Chicken Shawarma	20.25
Beef Shawarma	21.25
Lamb Shawarma	22.50

SIDES

Hummus	Salad
Garlic Dip	Babaghanouge
Tabouli	Spiced Carrots & Walnuts
Lentil Soup	Grilled Veggies
Falafel	Roasted Red Pepper-Walnut Dip
Rice	Fries
Freekeh	

Also available à la carte

SALADS

Includes 2 Sides

Fresh mixed greens, cherry tomatoes, cucumbers, onions, herbs, kalamata olives, za'atar lavash crisps, **lemon oregano or pomegranate vinaigrette.***

Served with Edamame Corn Salsa and your choice of:

Falafel	19.25
Pulled Sumac Chicken	20.25
Salmon basil-tahini	27.00
Veggie Shawarma herb-tahini	19.25
Chicken Shawarma	20.25
Beef Shawarma	21.25
Lamb Shawarma	22.50

Served with Grilled Veggies and your choice of:

Chicken Kebab	21.75
Kufta Kebab (minced lamb & beef)	22.50
Beef Kebab	25.00
Lamb Kebab	30.00

TRY

STYLE YOUR DISH** 4.00

Middle Eastern - Eggplant, feta, hummus

California - Pea sprouts, avocado, feta

Indian - Spicy tomato chutney, achar, spiced garbanzo

Greek - Roasted bell peppers, grilled mushroom/onion, feta

Mexican - Chipotle tahini, black beans, avocado, cilantro

CLASSICS

Choice of aged basmati rice or freekeh (smoked green wheat) topped with almonds.

Beriani Dajaj Chicken breast, potatoes, raisins, garbanzos, aged yogurt	24.50
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Mansaf Tender chunks of lamb slow-cooked in aged yogurt	27.75
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Zahra
Grilled cauliflower, aged yogurt, onions, garlic
Vegetarian 21.50 | Lamb Cubes 27.00

Tabsi
Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime
Falafel 21.50 | Kufta 25.75 | Salmon 30.00

Veggie Delight*** Falafel, hummus, tabouli, babaghanouge, feta, greens, roasted red pepper-walnut dip, pita	19.00
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* Large salad without sides available upon request.

** Customize your plate (excludes Classics).

*** Rice or Freekeh not included.

v. 10-01-2026

FRESHLY JUICED 16 oz. / 8.50

- Apple or Carrot or Orange
- Orange + Carrot
- Pineapple + Orange
- Carrot + Beet
- Apple + Lemon + Ginger
- Pineapple + Apple + Lemon + Mint
- Apple + Celery + Beet
- Lemonade + Cucumber + Mint
- Fields of Green
Kale, parsley, celery, apple, lemon, cucumber, ginger
- Citrus Spice
Pineapple, orange, apple, carrot, lemon, ginger, cayenne
- Sweet Beet
Carrot, beet, pineapple, orange

ORGANIC TEA 4.25

- Grand Crimson/English Breakfast with fresh mint
- Bergamot/Earl Grey
- Jasmine Petal
- Pacific/Peppermint with fresh mint (Decaffeinated)

SWEET ENDINGS

- Baklava Assortment 9.00
Traditional baklava pastries, layers of thin filo dough, nuts
- Baklava Crumble 12.00
Crunchy Baklava w/ sea salt, Attiki honey, Tahitian vanilla bean gelato
- Chocolata Halawa 12.00
Guittard chocolate-tahini lava cake, caramelized Halawa, Tahitian vanilla bean gelato, fresh strawberries
- Kanafeh 12.00
Shredded filo dough, sweetened cheese filling, rose-cardamom infused sweet syrup, pistachios

BEER Pint / Pitcher

- STS Pilsner 8.50 31.00
Russian River Brewing Co / Sonoma Coast
- Modelo Lager 8.50 31.00
Grupo Modelo / Mexico
- Paulaner Lager 8.50 31.00
Paulaner Brauerei München / Germany
- Boont Amber Ale 8.50 31.00
Anderson Valley Brewing Co / Boonville
- Früli Strawberry Beer 11.00 41.00
Huyghe Brewery / Belgium
- Delirium Blonde Ale 13.00 49.00
Huyghe Brewery / Belgium
- Allagash Belgian Style White Ale 9.00 33.00
Allagash Brewing Co / Maine
- Cali Squeeze Blood Orange Hefeweizen 9.00 33.00
Firestone Walker Brewing Co. / San Luis Obispo
- Franziskaner Hefeweizen 9.00 33.00
Spaten-Franziskaner-Bräu / Germany
- Stoked Hazy Pale Ale 9.00 33.00
Hen House Brewing / Santa Rosa
- Numb Numb Juice Hazy IPA 9.00 33.00
Fall River Brewing Co / Redding
- Deschutes Fresh Squeezed IPA 9.00 33.00
Deschutes Brewery / Oregon
- Space Dust IPA 9.00 33.00
Elysian Brewing Co / Seattle
- Weekend Vibes West Coast IPA 9.00 33.00
Coronado Brewing Co / San Diego
- Delicious Double IPA 9.50 35.00
Stone Brewery / San Diego
- Old Rasputin Imperial Stout (Nitro) 9.50 35.00
North Coast Brewing Co / Fort Bragg

EVERYTHING ELSE

- Fountain Drinks 4.00
- Iced Tea 4.00
- Sparkling Water 4.00
- Bottled Water 2.50
- Arnold Palmer (Fresh Lemonade + Iced Tea) 5.75
- Tangy Mint Yogurt Drink 5.75
- Sweet Mango Yogurt Drink 5.75
- Fresh Lemonade w/ Mint 5.75

WINE Glass / Bottle

WHITE

- Sonoma Cutrer 2024 12.00 42.00
Chardonnay / Russian River Ranches
- Duckhorn 2025 13.00 46.00
Sauvignon Blanc / North Coast
- Dr Loosen 2025 35.00
Riesling / Mosel, Germany
- Triennes 2025 38.00
Rosé / Provence, France
- Henri Bourgeois Sancerre 2025 47.00
Sauvignon Blanc / France
- ZD 2024 55.00
Chardonnay / Napa Valley

RED

- Santa Barbara Winery 2021 12.00 42.00
Pinot Noir / Santa Barbara
- The Vice 2024 14.00 50.00
Cabernet / Napa Valley
- Felino 2025 45.00
Malbec / Mendoza, Argentina
- Turley 2024 50.00
Zinfandel / California
- Silverado 2022 55.00
Merlot / Coombsville, Napa.
- Prisoner 2023 65.00
Red Blend / Napa
- Mount Eden 2021 70.00
Estate Pinot Noir / Santa Cruz Mountains
- Frog’s Leap 2022 75.00
Cabernet Sauvignon / Rutherford, Napa
- Justin Isosceles 2021 85.00
Cabernet / Paso Robles
- Caymus 2023 110.00
Cabernet / Napa

CORKAGE 15

Please inquire if you have any food allergies. Because all of our dishes are prepared-to-order, our normal kitchen operations may involve shared cooking and preparation areas. We cannot guarantee that any item can be completely free of any allergens. Many items are GLUTEN FREE or VEGAN. We serve Halal lamb and chicken. Consuming raw or under- cooked meats or seafood may increase the risk of foodborne illness.