dish N dash

925-587-5030

4808 DUBLIN BLVD, CA 94568

SUNDAY – THURSDAY 11am – 9pm
FRIDAY – SATURDAY 11am – 9:30pm

PROUDLY SERVING

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

Let Us Cater Your Next Event.

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APPETIZERS

Sambusak 12.00
Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey

Sambusak Dajaj 12.00
Filo, sumac chicken, caramelized onion, raisins, roasted pine nuts

Kibbeh 12.00
Bulghur shell, lamb, onions, parsley, pine nuts

Cauliflower Buffalo Fritters 12.00
Spicy za'atar dip, yogurt-feta

Mediterranean Wings 13.00
Spicy za'atar dip, yogurt-feta

Kalai 14.00
Chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños, pita

Shawarma Hummus
With marinated grilled onions, pita
Chicken 14.50 | Beef 15.50 | Lamb 16.50

Rihan 12.00
Grilled eggplant, tomatoes, basil, feta, almonds, extra virgin olive oil, pita

Veggie Delight 19.00
Falafel, hummus, tabouli, babaghanouge, roasted red pepper-walnut dip, feta, greens, pita

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

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 24.50
Chicken breast, potatoes, raisins, garbanzos, aged yogurt

Mansaf 27.75
Tender chunks of lamb slow-cooked in aged yogurt

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* ** 19.00
Falafel, hummus, tabouli, babaghanouge, feta, greens, roasted red pepper-walnut dip, pita

* Large salad without sides available upon request.
** Customize your plate (excludes Classics).
*** Rice or Freekeh not included.

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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

SMOOTHIES — 16 oz. / 9.00

Date
Almond milk, dates, banana, nonfat vanilla frozen yogurt, ice

Nutella
Soy milk, peanut butter, banana, nonfat vanilla frozen yogurt, Nutella, ice

Coconut
Pineapple-coconut juice, pineapple, strawberries, banana, coconut, pineapple sorbet, ice

Berry
Orange juice, strawberries, blueberries, banana, raspberry sorbet, ice

Tropical
Orange juice, apple juice, mango, pineapple, strawberries, raspberry sorbet, ice

Mango
Apple juice, mangos, mango-tangerine sorbet, ice

Pomegranate
Pomegranate juice, strawberries, blueberries, raspberry sorbet, ice

ORGANIC TEA — 4.25

Grand Crimson/English Breakfast with fresh mint

Bergamot/Earl Grey

Jasmine Petal

Pacific/Peppermint with fresh mint (Decaffeinated)

BEER

	Pint	Pitcher
Scrimshaw Pilsner North Coast Brewing Co / Fort Bragg	8.50	31.00
Party Wave Lager Headlands Brewing / Lafayette	8.50	31.00
Früli Strawberry Beer Huyghe Brewery / Belgium	11.00	41.00
Orange Ave Wit Beer Coronado Brewing Co / San Diego	9.00	33.00
Love Hazy IPA Almanac Brewing Co / Alameda	9.00	33.00
East Brother Gold IPA East Brothers Beer Co / Richmond	9.00	33.00

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

SWEET ENDINGS

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

WINE

	Glass	Bottle
WHITE		
Sonoma Cutrer 2024 Chardonnay / Russian River Ranches	12.00	42.00
Duckhorn 2025 Sauvignon Blanc / North Coast	13.00	46.00
Dr Loosen 2025 Riesling / Mosel, Germany		35.00
Triennes 2025 Rosé / Provence, France		38.00
Henri Bourgeois Sancerre 2025 Sauvignon Blanc / France		47.00
ZD 2024 Chardonnay / Napa Valley		55.00
RED		
Santa Barbara Winery 2021 Pinot Noir / Santa Barbara	12.00	42.00
The Vice 2024 Cabernet / Napa Valley	14.00	50.00
Felino 2025 Malbec / Mendoza, Argentina		45.00
Turley 2024 Zinfandel / California		50.00
Silverado 2022 Merlot / Coombsville, Napa.		55.00
Prisoner 2023 Red Blend / Napa		65.00
Mount Eden 2021 Estate Pinot Noir / Santa Cruz Mountains		70.00
Frog's Leap 2022 Cabernet Sauvignon / Rutherford, Napa		75.00
Justin Isosceles 2021 Cabernet / Paso Robles		85.00
Caymus 2023 Cabernet / Napa		110.00

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.

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