

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* 19
- 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, tatbileh, 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 25

MAZA for FOUR 36

SALATAT/*Salad*

- FATTOUSH *romaine hearts, cherry tomatoes, cucumbers, basil, mint, parsley, onions, Zaatar pita chips, pomegranate vinaigrette* 17 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* 17
- GREEK *romaine hearts, baby arugula, cherry tomatoes, cucumbers, green bell peppers, kalamata, red onions, Greek feta, lemon oregano vinaigrette* 17 W/EGGPLANT +2⁵

Top salads with any of the following:

VEGGIE

falafel 24
veggies 24

KEBABS

chicken 27
kufta 28
beef 30
lamb 37

SHAWARMA *w/ yogurt*

chicken 25
lamb 28

SEAFOOD

prawns 30
crab falafel 30
salmon 33
Chilean sea bass 40



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08.13.26 | DINNER

SOHOON / *Entrées*

NAR / *Grill*

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

- SHISH TAOUK *cubes of charbroiled, free-range chicken* 30
- KUFTA KEBAB *minced beef & lamb w/blended herbs* 31
- TIKA KEBAB *tender cubes of charbroiled Certified Angus Beef®* 33
- SHISH KEBAB *tender cubes of charbroiled, dry-aged American lamb* 44
- COMBO KEBAB *chicken, kufta & choice of lamb or beef* 46
- MASHWI *marinated fish filet, prawns, cumin, basil-tahini* SALMON 43 | CHILEAN SEA BASS 51
- REYASH *rib-cut, charbroiled, American rack-of- lamb* 62

FURUN / *Hearth*

Served w/ BASMATI RICE* or FREEKEH*.

- MANSAF *tender lamb, slow cooked in aged yogurt*
LAMB CUBES 35 | BRAISED LAMB SHANK 44
- ZAHRA *tender lamb, slow cooked in aged yogurt, grilled cauliflower, onions, garlic*
LAMB CUBES 35 | BRAISED LAMB SHANK 44
- TABSI *eggplant, onions, tomatoes, peppers, garlic, mild curry , dry lime*
KUFTA 35 | SALMON 38 | CHILEAN SEA BASS 46 | BRAISED LAMB SHANK 44
- SULTAN IBRAHIM *grilled filet of fish, roasted tomatoes, onions, lemon, garlic, spinach*
SALMON 38 | CHILEAN SEA BASS 46
- SUNEYET KUFTA *oven-baked minced lamb & beef w/blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts* 35
- MAKLOUBEH *layers of eggplant, cauliflower, potatoes, garbanzo, rice*, saffron-yogurt, salata*
BRAISED CHICKEN 32 | BRAISED LAMB 41
- BERIANI DAJAJ *thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt* 31

NABATI / *Vegetarian*

Served w/ BASMATI RICE* or FREEKEH*.

- ZAHRA *grilled cauliflower, aged yogurt, onions, garlic* 27
- TABSI FALAFEL *falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime* 27
- M'SHAKALEH *layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt* 28

DISHDASH PROUDLY SERVES

- Mary’s Air Chilled Chicken
- Dry-Aged American Lamb
- Certified Angus Beef®
- Fresh Seafood
- Locally sourced produce, when available

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* Served with toasted almonds.

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.