

# 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, 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 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 +2<sup>5</sup> | W/EGGPLANT +2<sup>5</sup>
- 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<sup>5</sup>

Top salads with any of the following:

#### VEGGIE

- falafel* 23<sup>5</sup>
- veggies* 23<sup>5</sup>

#### KEBABS

- chicken* 26<sup>5</sup>
- kufta* 27<sup>5</sup>
- beef* 29<sup>5</sup>
- lamb* 31<sup>5</sup>

#### SHAWARMA *w/ yogurt*

- chicken* 24<sup>5</sup>
- lamb* 27<sup>5</sup>

#### SEAFOOD

- prawns* 29<sup>5</sup>
- crab falafel* 29<sup>5</sup>
- salmon* 30<sup>5</sup>
- Chilean sea bass* 35<sup>5</sup>



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# 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* 36
- COMBO KEBAB *chicken, kufta & choice of lamb or beef* 40
- MASHWI *marinated fish filet, prawns, cumin, basil-tahini* SALMON 38 | CHILEAN SEA BASS 43
- REYASH *rib-cut, charbroiled, American rack-of- lamb* 56

## FURUN / *Hearth*

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

- MANSAF *tender lamb, slow cooked in aged yogurt*  
LAMB CUBES 35 | BRAISED LAMB SHANK 41
- ZAHRA *tender lamb, slow cooked in aged yogurt, grilled cauliflower, onions, garlic*  
LAMB CUBES 35 | BRAISED LAMB SHANK 41
- TABSI *eggplant, onions, tomatoes, peppers, garlic, mild curry , dry lime*  
KUFTA 35 | SALMON 36 | CHILEAN SEA BASS 41 | BRAISED LAMB SHANK 41
- 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 39
- 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.