

# dish 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.



WWW.DISHDASH.COM

## APPETIZERS

<b>Sambusak</b> Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey	12.00
<b>Sambusak Dajaj</b> Filo, sumac chicken, caramelized onion, raisins, roasted pine nuts	12.00
<b>Kibbeh</b> Bulghur shell, lamb, onions, parsley, pine nuts, yogurt	12.00
<b>Cauliflower Buffalo Fritters</b> Spicy za'atar dip, yogurt-feta	12.00
<b>Mediterranean Wings</b> Spicy za'atar dip, yogurt-feta	13.00
<b>Kalai</b> Chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños, pita	14.00
<b>Shawarma Hummus</b> With marinated grilled onions, pita <b>Chicken 14.50   Beef 15.50   Lamb 16.50</b>	
<b>Rihan</b> Grilled eggplant, tomatoes, basil, feta, almonds, extra virgin olive oil, pita	12.00
<b>Veggie Delight</b> Falafel, hummus, tabouli, babaghanouge, roasted red pepper-walnut dip, feta, greens, pita	18.00

## HANDHELDS

Includes 2 Sides

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

Served with your choice of:

<b>Falafel</b> tahini, hummus	18.25
<b>Pulled Sumac Chicken</b> garlic-yogurt	19.25
<b>Ground Lamb &amp; Beef Kebab</b> garlic-yogurt	21.50
<b>Salmon</b> basil-tahini	24.50
<b>Veggie shawarma</b> herb-tahini	18.25
<b>Chicken Shawarma</b> garlic-yogurt	19.25
<b>Beef Shawarma</b> tahini	20.25
<b>Lamb Shawarma</b> tahini	21.50

## OPEN FLAME

Includes 2 Sides

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

Served with Grilled Veggies and your choice of:

<b>Chicken Kebab</b>	20.75
<b>Ground Lamb &amp; Beef Kebab</b>	21.50
<b>Beef Kebab</b>	24.00
<b>Lamb Kebab</b>	24.00

## GRILL, ETC.

Includes 2 Sides

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

Served with Edamame Corn Salsa and your choice of:

<b>Falafel</b>	18.25
<b>Pulled Sumac Chicken</b>	19.25
<b>Salmon</b> basil-tahini	24.50
<b>Veggie Shawarma</b> herb-tahini	18.25
<b>Chicken Shawarma</b>	19.25
<b>Beef Shawarma</b>	20.25
<b>Lamb Shawarma</b>	21.50

## SIDES

<b>Hummus</b>	<b>Salad</b>
<b>Garlic Dip</b>	<b>Babaghanouge</b>
<b>Tabouli</b>	<b>Spiced Carrots &amp; Walnuts</b>
<b>Lentil Soup</b>	<b>Grilled Veggies</b>
<b>Falafel</b>	<b>Roasted Red Pepper-Walnut Dip</b>
<b>Rice</b>	<b>Fries</b>
<b>Freekeh</b>	

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:

<b>Falafel</b>	18.25
<b>Pulled Sumac Chicken</b>	19.25
<b>Salmon</b> basil-tahini	24.50
<b>Veggie Shawarma</b> herb-tahini	18.25
<b>Chicken Shawarma</b>	19.25
<b>Beef Shawarma</b>	20.25
<b>Lamb Shawarma</b>	21.50

Served with Grilled Veggies and your choice of:

<b>Chicken Kebab</b>	20.75
<b>Ground Lamb &amp; Beef Kebab</b>	21.50
<b>Beef Kebab</b>	24.00
<b>Lamb Kebab</b>	24.00

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

**Beriani Dajaj** 23.50  
Chicken breast, potatoes, raisins, garbanzos, aged yogurt

**Mansaf** 26.75  
Tender chunks of lamb slow-cooked in aged yogurt

**Zahra**  
Grilled cauliflower, aged yogurt, onions, garlic  
**Vegetarian 20.50 | Lamb Cubes 26.00**

**Tabsi**  
Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime  
**Falafel 20.50 | Kofta 24.75 | Salmon 27.50**

**Veggie Delight\*\*\*** 18.00  
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.

## FRESHLY JUICED \_\_\_\_\_ 16 oz. / 8.00

**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. / 8.50

**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, acai, 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**

3.75

**Iced Tea**

3.75

**Sparkling Water**

3.75

**Bottled Water**

2.50

**Arnold Palmer** (Fresh Lemonade + Iced Tea)

5.50

**Tangy Mint Yogurt Drink**

5.50

**Sweet Mango Yogurt Drink**

5.50

**Fresh Lemonade w/ Mint**

5.50

## 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

**Dr Loosen 2024**

Riesling / Mosel, Germany

9.00 35.00

**Triennes 2025**

Rosé / Provence, France

10.00 38.00

**Charles Krug 2024**

Sauvignon Blanc / Napa

10.00 38.00

**Calera 2023**

Chardonnay / Central Coast

11.00 40.00

**Henri Bourgeois Sancerre 2025**

Sauvignon Blanc / France

47.00

**ZD 2024**

Chardonnay / Napa Valley

55.00

### RED

**Zuccardi 2024**

Malbec / Mendoza, Argentina

10.00 38.00

**Pali 2023**

Pinot Noir / Santa Barbara & Sonoma

11.00 40.00

**One Stone 2023**

Cabernet / Paso Robles

11.00 40.00

**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 2021**

Cabernet Sauvignon / Rutherford, Napa

75.00

**Justin Isosceles 2021**

Cabernet / Paso Robles

85.00

**Caymus 2023**

Cabernet / Napa

110.00

### CORKAGE

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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.