

dish dash

408-262-6949

260 RANCH DR, MILPITAS, CA 95035

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

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, yogurt	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	25.50
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	25.00

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	25.50
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	25.50
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	25.00

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

Tabi
Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime
Falafel 21.50 | Kufta 25.75 | Salmon 28.50

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.

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

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

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

Allagash Belgian Style White Ale 9.00 33.00

Allagash Brewing Co / Maine

Franziskaner Hefeweizen 9.00 33.00

Spaten-Franziskaner-Bräu / Germany

Numb Numb Juice Hazy IPA 9.00 33.00

Fall River Brewing Co / Redding

Trailblazer Hazy Double IPA 9.50 35.00

Headlands Brewing Co / Pittsburgh

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

Old Rasputin Imperial Stout (Nitro) 9.50 35.00

North Coast Brewing Co / Fort Bragg

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

WINE _____ Glass / Bottle

WHITE

Tiamo 11.00

Prosecco

Lavender or Pomegranate 12.00

Prosecco

Charles Krug 2024 10.00 38.00

Sauvignon Blanc / Napa

Calera 2023 11.00 40.00

Chardonnay / Central Coast

Dr Loosen 2024 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

Laurent Perrier La Cuvee Brut NV 70.00

Champagne / France

RED

Zuccardi 2024 10.00 38.00

Malbec / Mendoza, Argentina

Pali 2023 11.00 40.00

Pinot Noir / Santa Barbara & Sonoma

One Stone 2023 11.00 40.00

Cabernet / Paso Robles

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 2021 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.