

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

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 +2<sup>5</sup>

Top salads with any of the following:

#### VEGGIE

falafel 21<sup>5</sup>

veggies 21<sup>5</sup>

#### KEBABS

chicken 25<sup>5</sup>

kufta 26<sup>5</sup>

beef 28<sup>5</sup>

lamb 31

#### SHAWARMA w/ yogurt

chicken 22<sup>5</sup>

lamb 25<sup>5</sup>

#### SEAFOOD

prawns 29

crab falafel 30

salmon 30

Chilean sea bass 40



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.

Open your camera app & scan this QR code (or visit [dishdash.com/app](https://dishdash.com/app))

07.01.26 | LUNCH

# SOHOON / Entrées

- Mary's Air Chilled Chicken • Certified Angus Beef®
- Dry-Aged American Lamb • Fresh Produce & Seafood

## KHUBIZ / Bread \*\*

Wrap or Pita comes w/ HOUSE SALAD or FRENCH FRIES. served with tomatoes, cucumber, sumac marinated onions, greens & pickles **FETA** +2<sup>5</sup> | **EGGPLANT** +2<sup>5</sup> | **HUMMUS** +2<sup>5</sup>

**FALAFEL** organic garbanzo beans, w/ blended herbs, tahini 20

**KUFTA** minced lamb & beef w/ blended herbs, garlic-yogurt 21

**SALMON** grilled salmon, basil-tahini 25

**CRAB FALAFEL** blend of wild caught coastal crab, garbanzo, spicy Gazan tomato salsa, tahini-harissa aioli 27

**VEGGIE SHAWARMA** grilled seasonal veggies, herb-tahini 20

**CHICKEN SHAWARMA** grilled chicken breast, garlic-yogurt 21

**LAMB SHAWARMA** grilled dry-aged American lamb, tahini 23

## FURUN / Hearth

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

**MANSAF** tender lamb cubes, slow cooked in aged yogurt 31

**ZAHRA** tender lamb cubes, slow cooked in aged yogurt, grilled cauliflower, onions, garlic 29

**TABSI** eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime

**KUFTA** 28 | **SALMON** 33 | **CHILEAN SEA BASS** 41

**SULTAN IBRAHIM** grilled filet of fish, roasted tomatoes, onions, lemon, garlic, spinach

**SALMON** 33 | **CHILEAN SEA BASS** 41

**SUNEYET KUFTA** oven-baked minced lamb & beef w/ blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts 28

**MAKLOUBEH** layers of braised chicken, eggplant, cauliflower, potatoes, garbanzo, rice\*, saffron-yogurt, salata 28

**BERIANI DAJAJ** thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt 27

## NABATI / Vegetarian

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

**VEGETARIAN DELIGHT\*\*** falafel, hummus, babaghanouge, tabouli, muhammara, rihan, feta, pickles 22

**ZAHRA** grilled cauliflower, aged yogurt, onions, garlic 24

**TABSI FALAFEL** falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime 24

**M'SHAKALEH** layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt 25

## NAR / Grill

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

**SPICED POTATOES** & **SEASONAL VEGETABLES**.

**SHISH TAOUK** cubes of charbroiled, free-range chicken 26

**KUFTA KEBAB** minced beef & lamb w/ blended herbs 27

**TIKA KEBAB** tender cubes of charbroiled Certified Angus Beef® 29

**SHISH KEBAB** tender cubes of charbroiled, dry-aged American lamb 32

**COMBO KEBAB** chicken & choice of lamb, beef or kufta 34

**SAMAKEH** marinated fish filet, cumin, basil-tahini

**SALMON** 33 | **CHILEAN SEA BASS** 41

**REYASH** rib-cut, charbroiled, American rack-of-lamb 56

## MASHROOBAT / Beverages

Sweet Mango Yogurt 6

Tangy Mint Yogurt 6

Mango Juice 6

Lemonade w/ Mint 6

Arnold Palmer 6

Bundaberg Ginger Beer 6

Freshly Brewed Iced Tea 4

Coke/Diet Coke/  
Coke Zero/Sprite 4

Pellegrino or Fiji 7

\* Served with toasted almonds.

\*\* Not served with Basmati rice or Freekeh.