



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	27.00
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	30.00

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	27.00
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	27.00
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	30.00

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 Chicken breast, potatoes, raisins, garbanzos, aged yogurt	24.50
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Mansaf Tender chunks of lamb slow-cooked in aged yogurt	27.75
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Zahra Grilled cauliflower, aged yogurt, onions, garlic Vegetarian 21.50 Lamb Cubes 27.00	
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Tabsi Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime Falafel 21.50 Kufta 25.75 Salmon 30.00	
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Veggie Delight*** Falafel, hummus, tabouli, babaghanouge, feta, greens, roasted red pepper-walnut dip, pita	19.00
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* Large salad without sides available upon request.

** Customize your plate (excludes Classics).

*** Rice or Freekeh not included.

v. 08-12-2026

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 Drinks4.00
- Iced Tea4.00
- Sparkling Water4.00
- Bottled Water2.50
- Arnold Palmer (Fresh Lemonade + Iced Tea)5.75
- Tangy Mint Yogurt Drink5.75
- Sweet Mango Yogurt Drink5.75
- Fresh Lemonade w/ Mint5.75

BEER

Pint / Pitcher

- STS Pilsner
- Russian River Brewing Co / Sonoma Coast8.5031.00
- Modelo Lager
- Grupo Modelo / Mexico8.5031.00
- Paulaner Lager
- Paulaner Brauerei München / Germany8.5031.00
- Boont Amber Ale
- Anderson Valley Brewing Co / Boonville8.5031.00
- Früli Strawberry Beer
- Huyghe Brewery / Belgium11.0041.00
- Allagash Belgian Style White Ale
- Allagash Brewing Co / Maine9.0033.00
- Franziskaner Hefeweizen
- Spaten-Franziskaner-Bräu / Germany9.0033.00
- Numb Numb Juice Hazy IPA
- Fall River Brewing Co / Redding9.0033.00
- Trailblazer Hazy Double IPA
- Headlands Brewing Co / Pittsburgh9.5035.00
- Space Dust IPA
- Elysian Brewing Co / Seattle9.0033.00
- Weekend Vibes West Coast IPA
- Coronado Brewing Co / San Diego9.0033.00
- Old Rasputin Imperial Stout (Nitro)
- North Coast Brewing Co / Fort Bragg9.5035.00

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
- Traditional baklava pastries, layers of thin filo dough, nuts9.00
- Baklava Crumble
- Crunchy Baklava w/ sea salt, Attiki honey, Tahitian vanilla bean gelato12.00
- Chocolata Halawa
- Guittard chocolate-tahini lava cake, caramelized Halawa, Tahitian vanilla bean gelato, fresh strawberries12.00
- Kanafeh
- Shredded filo dough, sweetened cheese filling, rose-cardamom infused sweet syrup, pistachios12.00

WINE

Glass / Bottle

- WHITE
- Tiamo
- Prosecco11.00
- Lavender or Pomegranate
- Prosecco12.00
- Charles Krug 2024
- Sauvignon Blanc / Napa10.0038.00
- Calera 2023
- Chardonnay / Central Coast11.0040.00
- Dr Loosen 2024
- Riesling / Mosel, Germany35.00
- Triennes 2025
- Rosé / Provence, France38.00
- Henri Bourgeois Sancerre 2025
- Sauvignon Blanc / France47.00
- ZD 2024
- Chardonnay / Napa Valley55.00
- Laurent Perrier La Cuvee Brut NV
- Champagne / France70.00
- RED
- Zuccardi 2024
- Malbec / Mendoza, Argentina10.0038.00
- Pali 2023
- Pinot Noir / Santa Barbara & Sonoma11.0040.00
- One Stone 2023
- Cabernet / Paso Robles11.0040.00
- Turley 2024
- Zinfandel / California50.00
- Silverado 2022
- Merlot / Coombsville, Napa55.00
- Prisoner 2023
- Red Blend / Napa65.00
- Mount Eden 2021
- Estate Pinot Noir / Santa Cruz Mountains70.00
- Frog's Leap 2021
- Cabernet Sauvignon / Rutherford, Napa75.00
- Justin Isosceles 2021
- Cabernet / Paso Robles85.00
- Caymus 2023
- Cabernet / Napa110.00
- 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.