

dishdash

ESTABLISHED 2001

MOQABALAT/*Appetizers*

Hot

SHORABAH *cumin lentil soup* 7

SAMBUSAK *Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey* 12

SAMBUSAK DAJAJ *Filo, sumac chicken, caramelized onions, raisins, roasted pine nuts* 12

CRAB FALAFEL *Crispy blend of organic garbanzo beans, wild caught coastal crab, spicy Gazan tomato salsa, harissa aioli* 16

KIBBEH *bulghur shell, lamb, onions, parsley, pine nuts, yogurt* 13

SHAWARMA HUMMUS *w/ marinated grilled onions* CHICKEN 14 | LAMB 16

KALAI *chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños* 15

FALAFEL *crispy blend of organic garbanzo beans, tahini* 11

Cold

TOUM *traditional Lebanese garlic dip* 9

HUMMUS *organic garbanzo beans, tahini, tatbileh, extra virgin olive oil* 11

BABAGHANOUGE *smoked eggplant, tahini, extra virgin olive oil* 12

TABOULI *parsley, mint, cucumber, bell pepper, tomatoes, bulghur* 11

RIHAN *grilled eggplant, tomatoes, basil, feta, almonds* 13

KHYAR B' LABAN *cucumber, yogurt, garlic, dill, extra virgin olive oil* 11

MUHAMMARA *roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil* 12

MAZA SAMPLER

Hummus
Babaghanouge
Tabouli
Khyar b'laban
Rihan
Muhammara
Falafel
Pickles & Olives

MAZA for TWO 23⁵

MAZA for FOUR 34⁵

SALATAT/*Salad*

FATTOUSH *romaine hearts, cherry tomatoes, cucumbers, basil, mint, parsley, onions, Zaatar pita chips, pomegranate vinaigrette* 16 W/FETA +2⁵ | W/EGGPLANT +2⁵

SAIFIYEH (*Seasonal*) *romaine hearts, baby spinach, asparagus, snow peas, avocado, strawberries, halloumi, pickled red onions, toasted pistachios, basil vinaigrette* 16

GREEK *romaine hearts, baby arugula, cherry tomatoes, cucumbers, green bell peppers, kalamata, red onions, Greek feta, lemon oregano vinaigrette* 16 W/EGGPLANT +2⁵

Top salads with any of the following:

VEGGIE

falafel 22⁵
veggies 22⁵

KEBABS

chicken 25⁵
kufta 26⁵
beef 27⁵
lamb 30⁵

SHAWARMA w/ yogurt

chicken 23⁵
lamb 26⁵

SEAFOOD

crab falafel 28
prawns 28⁵
salmon 29⁵
Chilean sea bass 34⁵



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07.10.25 | DINNER

SOHOON / *Entrées*

NAR / *Grill*

Served w/ BASMATI RICE * or FREEKEH * or SPICED POTATOES & SEASONAL VEGETABLES.

- SHISH TAOUK *cubes of charbroiled, free-range chicken* 29
- KUFTA KEBAB *minced beef & lamb w/ blended herbs* 30
- TIKA KEBAB *tender cubes of charbroiled Certified Angus Beef®* 31
- SHISH KEBAB *tender cubes of charbroiled, dry-aged American lamb* 35
- COMBO KEBAB *chicken, kufta & choice of lamb or beef* 39
- MASHWI *marinated fish filet, prawns, cumin, basil-tahini* SALMON 37 | CHILEAN SEA BASS 42
- REYASH *rib-cut, charbroiled, American rack-of- lamb* 55

FURUN / *Hearth*

Served w/ BASMATI RICE * or FREEKEH *.

- MANSAF *tender lamb, slow cooked in aged yogurt*
LAMB CUBES 34 | BRAISED LAMB SHANK 40
- ZAHRA *tender lamb, slow cooked in aged yogurt, grilled cauliflower, onions, garlic*
LAMB CUBES 34 | BRAISED LAMB SHANK 40
- TABSI *eggplant, onions, tomatoes, peppers, garlic, mild curry , dry lime*
KUFTA 34 | SALMON 35 | CHILEAN SEA BASS 40 | BRAISED LAMB SHANK 40
- SUNEYET KUFTA *oven-baked minced lamb & beef w/ blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts* 34
- MAKLOUBEH *layers of eggplant, cauliflower, potatoes, garbanzo, rice*, saffron-yogurt, salata*
BRAISED CHICKEN 31 | BRAISED LAMB 38
- BERIANI DAJAJ *thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt* 30

NABATI / *Vegetarian*

Served w/ BASMATI RICE * or FREEKEH *.

- ZAHRA *grilled cauliflower, aged yogurt, onions, garlic* 26
- TABSI FALAFEL *falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime* 26
- M'SHAKALEH *layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt* 27

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.