

# 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.



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## 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	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**

**Tabsi**

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.

v. 05-28-2026

## 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

## 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

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

## 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

Charles Krug 2024

Sauvignon Blanc / Napa

10.00 38.00

Calera 2023

Chardonnay / Central Coast

11.00 40.00

Dr Loosen 2024

Riesling / Mosel, Germany

35.00

Triennes 2025

Rosé / Provence, France

38.00

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.