

# dish dash

408-577-1995

2551 N FIRST ST, SAN JOSE, CA 95131

MONDAY – SATURDAY 11am – 9pm

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>	12.00
Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey	
<b>Sambusak Dajaj</b>	12.00
Filo, sumac chicken, caramelized onion, raisins, roasted pine nuts	
<b>Kibbeh</b>	12.00
Bulghur shell, lamb, onions, parsley, pine nuts, yogurt	
<b>Cauliflower Buffalo Fritters</b>	12.00
Spicy za'atar dip, yogurt-feta	
<b>Mediterranean Wings</b>	13.00
Spicy za'atar dip, yogurt-feta	
<b>Kalai</b>	14.00
Chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños, pita	
<b>Shawarma Hummus</b>	
With marinated grilled onions, pita	
<b>Chicken 14.50   Beef 15.50   Lamb 16.50</b>	
<b>Rihan</b>	12.00
Grilled eggplant, tomatoes, basil, feta, almonds, extra virgin olive oil, pita	
<b>Veggie Delight</b>	19.00
Falafel, hummus, tabouli, babaghanouge, roasted red pepper-walnut dip, feta, greens, pita	

## HANDHELDS \_\_\_\_\_ Includes 2 Sides

Toasty lavash or homemade pita, greens, tomatoes, cucumbers, onions, pickles, parsley.

Served with your choice of:

<b>Falafel</b> tahini, hummus	19.25
<b>Pulled Sumac Chicken</b> garlic-yogurt	20.25
<b>Kufta Kebab</b> (minced lamb & beef) garlic-yogurt	22.50
<b>Salmon</b> basil-tahini	25.50
<b>Veggie shawarma</b> herb-tahini	19.25
<b>Chicken Shawarma</b> garlic-yogurt	20.25
<b>Beef Shawarma</b> tahini	21.25
<b>Lamb Shawarma</b> 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:

<b>Chicken Kebab</b>	21.75
<b>Kufta Kebab</b> (minced lamb & beef)	22.50
<b>Beef Kebab</b>	25.00
<b>Lamb Kebab</b>	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:

<b>Falafel</b>	19.25
<b>Pulled Sumac Chicken</b>	20.25
<b>Salmon</b> basil-tahini	25.50
<b>Veggie Shawarma</b> herb-tahini	19.25
<b>Chicken Shawarma</b>	20.25
<b>Beef Shawarma</b>	21.25
<b>Lamb Shawarma</b>	22.50

## SIDES

<b>Hummus</b>	<b>Salad</b>
<b>Garlic Dip</b>	<b>Babaghanouge</b>
<b>Tabouli</b>	<b>Spiced Carrots &amp; Walnuts</b>
<b>Lentil Soup</b>	<b>Grilled Veggies</b>
<b>Falafel</b>	<b>Roasted Red Pepper-Walnut Dip</b>
<b>Rice</b>	<b>Fries</b>
<b>Freekeh</b>	

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:

<b>Falafel</b>	19.25
<b>Pulled Sumac Chicken</b>	20.25
<b>Salmon</b> basil-tahini	25.50
<b>Veggie Shawarma</b> herb-tahini	19.25
<b>Chicken Shawarma</b>	20.25
<b>Beef Shawarma</b>	21.25
<b>Lamb Shawarma</b>	22.50

Served with Grilled Veggies and your choice of:

<b>Chicken Kebab</b>	21.75
<b>Kufta Kebab</b> (minced lamb & beef)	22.50
<b>Beef Kebab</b>	25.00
<b>Lamb Kebab</b>	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

## 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

## 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
- Delirium Blonde Ale** 13.00 49.00  
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
- Stoked Hazy Pale Ale** 9.00 33.00  
Hen House Brewing / Santa Rosa
- 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
- Deschutes Fresh Squeezed IPA** 9.00 33.00  
Deschutes Brewery / Oregon
- 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
- Delicious Double IPA** 9.50 35.00  
Stone Brewery / San Diego
- Old Rasputin Imperial Stout (Nitro)** 9.50 35.00  
North Coast Brewing Co / Fort Bragg

## 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

## WINE Glass / Bottle

### WHITE

- 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

### 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.