



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	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. 09-29-2026

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, rasperry sorbet, ice

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

BEER

Pint / Pitcher

STS Pilsner

Russian River Brewing Co / Sonoma Coast

8.50

31.00

Modelo Lager

Grupo Modelo / Mexico

8.50

31.00

Paulaner Lager

Paulaner Brauerei München / Germany

8.50

31.00

Boont Amber Ale

Anderson Valley Brewing Co / Boonville

8.50

31.00

Früli Strawberry Beer

Huyghe Brewery / Belgium

11.00

41.00

Allagash Belgian Style White Ale

Allagash Brewing Co / Maine

9.00

33.00

Cali Squeeze Blood Orange Hefeweizen

Firestone Walker Brewing Co. / San Luis Obispo

9.00

33.00

Franziskaner Hefeweizen

Spaten-Franziskaner-Bräu / Germany

9.00

33.00

Numb Numb Juice Hazy IPA

Fall River Brewing Co / Redding

9.00

33.00

Space Dust IPA

Elysian Brewing Co / Seattle

9.00

33.00

Weekend Vibes West Coast IPA

Coronado Brewing Co / San Diego

9.00

33.00

Old Rasputin Imperial Stout (Nitro)

North Coast Brewing Co / Fort Bragg

9.50

35.00

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, 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

Tiamo

Prosecco

11.00

Lavender or Pomegranate

Prosecco

12.00

Sonoma Cutrer 2024

Chardonnay / Russian River Ranches

12.00

42.00

Duckhorn 2025

Sauvignon Blanc / North Coast

13.00

46.00

Dr Loosen 2025

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

Laurent Perrier La Cuvee Brut NV

Champagne / France

70.00

RED

Santa Barbara Winery 2021

Pinot Noir / Santa Barbara

12.00

42.00

The Vice 2024

Cabernet / Napa Valley

14.00

50.00

Felino 2025

Malbec / Mendoza, Argentina

45.00

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 2022

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.