

dishdash

ESTABLISHED 2001

MOQABALAT / *Appetizers*

Hot

SHORABAH *cumin lentil soup* 7

SAMBUSAK *filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey* 13

SAMBUSAK DAJAJ *filo, sumac chicken, caramelized onions, raisins, roasted pine nuts* 13

CRAB FALAFEL *crispy blend of wild caught coastal crab, organic garbanzo beans, spicy Gazan tomato salsa, harissa aioli* 18

KIBBEH *bulghur shell, lamb, onions, parsley, pine nuts, yogurt* 14

SHAWARMA HUMMUS *w/ marinated grilled onions* CHICKEN 15 | LAMB 17

KALAI *chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños* 16

FALAFEL *crispy blend of organic garbanzo beans, tahini* 12

Cold

TOUM *traditional Lebanese garlic dip* 10

HUMMUS *organic garbanzo beans, tahini, tatbileh, extra virgin olive oil* 12

BABAGHANOUGE *smoked eggplant, tahini, extra virgin olive oil* 13

TABOULI *parsley, mint, cucumber, bell pepper, tomatoes, bulghur* 12

RIHAN *grilled eggplant, tomatoes, basil, feta, almonds* 14

KHYAR B' LABAN *cucumber, yogurt, garlic, dill, extra virgin olive oil* 12

MUHAMMARA *roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil* 13

MAZA SAMPLER

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

MAZA for TWO 24

MAZA for FOUR 35

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, mango-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 23⁵
veggies 23⁵

KEBABS

chicken 26⁵
kufta 27⁵
beef 29⁵
lamb 31⁵

SHAWARMA w/ yogurt

chicken 24⁵
lamb 27⁵

SEAFOOD

prawns 29⁵
crab falafel 29⁵
salmon 30⁵
Chilean sea bass 35⁵



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06.08.26 | DINNER

SOHOON / *Entrées*

NAR / *Grill*

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

SHISH TAOUK *cubes of charbroiled, free-range chicken* 30

KUFTA KEBAB *minced beef & lamb w/blended herbs* 31

TIKA KEBAB *tender cubes of charbroiled Certified Angus Beef®* 33

SHISH KEBAB *tender cubes of charbroiled, dry-aged American lamb* 36

COMBO KEBAB *chicken, kufta & choice of lamb or beef* 40

MASHWI *marinated fish filet, prawns, cumin, basil-tahini* **SALMON** 38 | **CHILEAN SEA BASS** 43

REYASH *rib-cut, charbroiled, American rack-of- lamb* 56

FURUN / *Hearth*

Served w/ **BASMATI RICE*** or **FREEKEH***.

MANSAF *tender lamb, slow cooked in aged yogurt*

LAMB CUBES 35 | **BRAISED LAMB SHANK** 41

ZAHRA *tender lamb, slow cooked in aged yogurt, grilled cauliflower, onions, garlic*

LAMB CUBES 35 | **BRAISED LAMB SHANK** 41

TABSI *eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime*

KUFTA 35 | **SALMON** 36 | **CHILEAN SEA BASS** 41 | **BRAISED LAMB SHANK** 41

SUNEYET KUFTA *oven-baked minced lamb & beef w/blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts* 35

MAKLOUBEH *layers of eggplant, cauliflower, potatoes, garbanzo, rice*, saffron-yogurt, salata*

BRAISED CHICKEN 32 | **BRAISED LAMB** 39

BERIANI DAJAJ *thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt* 31

NABATI / *Vegetarian*

Served w/ **BASMATI RICE*** or **FREEKEH***.

ZAHRA *grilled cauliflower, aged yogurt, onions, garlic* 27

TABSI FALAFEL *falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime* 27

M'SHAKALEH *layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt* 28

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.