

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* 19
- 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 25

MAZA for FOUR 36

SALATAT/*Salad*

- FATTOUSH *romaine hearts, cherry tomatoes, cucumbers, basil, mint, parsley, onions, Zaatar pita chips, pomegranate vinaigrette* 17 W/FETA +2⁵ | W/EGGPLANT +2⁵
- BUSTAN *(Seasonal) mixed greens, cherry tomatoes, freekeh, medjool dates, avocado, goat cheese, pickled onions, toasted almonds, Attiki vinaigrette* 17
- GREEK *romaine hearts, baby arugula, cherry tomatoes, cucumbers, green bell peppers, kalamata, red onions, Greek feta, lemon oregano vinaigrette* 17 W/EGGPLANT +2⁵

Top salads with any of the following:

VEGGIE

- falafel* 21⁵
- veggies* 21⁵

KEBABS

- chicken* 25⁵
- kufta* 26⁵
- beef* 28⁵
- lamb* 36

SHAWARMA *w/ yogurt*

- chicken* 22⁵
- lamb* 25⁵

SEAFOOD

- prawns* 29
- crab falafel* 30
- salmon* 32
- Chilean sea bass* 40



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.

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10.08.26 | LUNCH

SOHOON / Entrées

- Mary’s Air Chilled Chicken • Certified Angus Beef®
- Dry-Aged American Lamb • Fresh Produce & Seafood

KHUBIZ / Bread **

Wrap or Pita comes w/ HOUSE SALAD or FRENCH FRIES. served with tomatoes, cucumber, sumac marinated onions, greens & pickles **FETA** +2⁵ | **EGGPLANT** +2⁵ | **HUMMUS** +2⁵

FALAFEL organic garbanzo beans, w/ blended herbs, tahini 20

KUFTA minced lamb & beef w/ blended herbs, garlic-yogurt 21

SALMON grilled salmon, basil-tahini 27

CRAB FALAFEL blend of wild caught coastal crab, garbanzo, spicy Gazan tomato salsa, tahini-harissa aioli 27

VEGGIE SHAWARMA grilled seasonal veggies, herb-tahini 20

CHICKEN SHAWARMA grilled chicken breast, garlic-yogurt 21

LAMB SHAWARMA grilled dry-aged American lamb, tahini 23

FURUN / Hearth

Served w/ BASMATI RICE * or FREEKEH *.

MANSAF tender lamb cubes, slow cooked in aged yogurt 31

ZAHRA tender lamb cubes, slow cooked in aged yogurt, grilled cauliflower, onions, garlic 29

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

KUFTA 28 | **SALMON** 35 | **CHILEAN SEA BASS** 41

SULTAN IBRAHIM grilled filet of fish, roasted tomatoes, onions, lemon, garlic, spinach

SALMON 35 | **CHILEAN SEA BASS** 41

SUNEYET KUFTA oven-baked minced lamb & beef w/ blended herbs, potatoes, green peppers, caramelized onions, roasted tomatoes, citrus-tahini, roasted pine nuts 28

MAKLOUBEH layers of braised chicken, eggplant, cauliflower, potatoes, garbanzo, rice*, saffron-yogurt, salata 28

BERIANI DAJAJ thinly sliced chicken breast, potatoes, raisins, garbanzo beans, aged yogurt 27

NABATI / Vegetarian

Served w/ BASMATI RICE * or FREEKEH *.

VEGETARIAN DELIGHT** falafel, hummus, babaghanouge, tabouli, muhammara, rihan, feta, pickles 22

ZAHRA grilled cauliflower, aged yogurt, onions, garlic 24

TABSI FALAFEL falafel, eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime 24

M’SHAKALEH layers of mushrooms, grilled tomatoes, eggplant, cauliflower, tomato-yogurt 25

NAR / Grill

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

SHISH TAOUK cubes of charbroiled, free-range chicken 26

KUFTA KEBAB minced beef & lamb w/ blended herbs 27

TIKA KEBAB tender cubes of charbroiled Certified Angus Beef® 29

SHISH KEBAB tender cubes of charbroiled, dry-aged American lamb 38

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

SAMAKEH marinated fish filet, cumin, basil-tahini

SALMON 35 | **CHILEAN SEA BASS** 41

REYASH rib-cut, charbroiled, American rack-of- lamb 62

MASHROOBAT / Beverages

Sweet Mango Yogurt 6

Tangy Mint Yogurt 6

Mango Juice 6

Lemonade w/Mint 6

Arnold Palmer 6

Bundaberg Ginger Beer 6

Freshly Brewed Iced Tea 4

Coke/Diet Coke/
Coke Zero/Sprite 4

Pellegrino or Fiji 7

* Served with toasted almonds.

** Not served with Basmati rice or Freekeh.